



HORS D'OEUVRES PRICED BY THE DOZEN

VEGETARIAN/VEGAN

Grapes Rolled in Goat Cheese. Topped with chives & toasted walnuts	\$24
Brie & Brown Sugar Tarts. Topped with almond slivers, in a petite tart shell	\$24
Bruschetta. Tomato, basil, fresh mozzarella, balsamic glaze	\$24
Crostini	\$24
*Brie. Local honey. Toasted hazelnut. Thyme	
*Roasted butternut squash. Plant-based Ricotta. Sage	
Quesadillas	\$24
*Sweet potato. Black bean. Chimichurri. Cheddar	
*Spinach. Goat cheese. Portobello	
Vegan Loaded Potato Bite. Soy chorizo, plant based cheddar, vegan crema, chives	\$24
Vegetable Spring Rolls. Filled with crispy Asian veggies & rice noodles, sesame soy drizzle	\$25
Skewers	\$24
*Herbed Greek feta in cucumber wrap, cherry tomato	
*Cherry tomato, fresh mozzarella, basil olive oil	
Watermelon on Teardrop Spoon. Balsamic glaze, sheep's milk feta & mint	\$24
Stuffed Peppadews. Boursin, goat cheese & chives	\$24
Stuffed Mushrooms. Creamy spinach and freshly grated parmesan	\$24
Sliders	\$25
*Black Bean - chipotle mayo & chihuahua cheese	
*White Bean-Quinoa - sharp cheddar & avocado aioli	
*BBQ Jackfruit, with vegan slaw	
Truffled Polenta Cake. Shitake & herbed aioli, microgreen	\$24
Grilled Cheese Triangle. Atop a Tomato Bisque Shooter	\$25
Flatbread Bites	\$24
*Gorgonzola – caramelized onion & thyme	
*Greek - roasted peppers, kalamata olives & feta	
*Wild mushroom – shitake & fontina	



MAISON
CUISINE



Endive Cups. Tofu & shitake, scallion & roasted peanuts	\$24
Spicy Cauliflower Mini Tacos. Vegan cilantro crema & slaw	\$24
Arancini. Herbed aioli	\$25
*Wild Mushroom risotto	
*Roasted Butternut Squash risotto	
Charred Corn Esquites Shooters. Cotija cheese & smoked paprika aioli	\$25
Vegan Ceviche. Hearts of palm, yuzu vinaigrette, plantain crisp	\$25
Veggie Sushi. Crispy vegetables & sesame-soy glaze & furikake	\$24

FROM THE SEA

Skewers. Lemon Garlic Shrimp	\$26
Crab Cakes. Pan-seared & served with roasted bell aioli	\$27
Quesadillas. Lobster, brie, scallions	\$27
Sugarcane Ahi Tuna. Coconut rum glaze	\$30
Lobster Rolls. Tarragon-aioli, on a petite New England roll	\$36
Blackened Ahi Tuna. Soy-mustard drizzle, scallions	\$28
Coconut Shrimp. Sweet chili dip or mango chutney	\$26
Ahi Tuna Poke. Wonton, jicama, yuzu-avocado puree	\$28
Cucumber Cups. Smoked salmon & dill cream cheese	\$25
Bacon-wrapped Scallops. Brown sugar glaze	\$27

FROM THE LAND

Bacon-wrapped Plantains. Sweet roasted, topped with brown sugar glaze	\$25
Bacon-wrapped Dates. Stuffed with pecans & manchego, brown sugar glaze	\$25
Mini Waffle Cones. Buttermilk fried chicken & bourbon maple syrup, scallions	\$26



MAISON
CUISINE



Skewers *Curried Chicken – With spicy peanut dip *Soy Marinated Beef Tenderloin	\$26
Pigs in a Blanket. Organic ketchup & mustard	\$24
Prosciutto Wrapped Mozzarella. Marinated in fresh herbs & olive oil	\$24
Meatballs *Asian BBQ, scallions *Lamb with tzatziki	\$25
Sliders. Nashville Hot Fried Chicken, aioli & pickle	\$27
Stuffed New Potato. Maple bacon, sharp cheddar, sour cream & chives	\$25
Mini Tacos *Al pastor, kimchi *Cilantro chicken salad, crema & slaw	\$25

SOUPS

SERVE 25 GUESTS

Roasted Butternut Squash (V). Topped with chives and crème fraiche	\$75
Potato-leek (V). Roasted celeriac	\$75
Mushroom Bisque (V). Garnished with Italian parsley & crispy shitake	\$80
Carrot-ginger (V). With crème fraiche & Italian parsley	\$75
Lobster Bisque. Creamy seafood soup, accented with brandy	\$95
Minestrone (V). Hearty Tuscan vegetable & bean soup	\$80
Fire-Roasted Tomato Bisque (V). Classic & simple	\$70
Chilled Strawberry Soup (V). Blended with crème fraiche & garnished with mint	\$70
Chilled Heirloom Tomato Gazpacho (V). With cucumber-red onion sofrito	\$75
Pureed Soup as a passed hors d'oeuvre Any of our pureed soups served in a demi mug; chilled strawberry, lobster bisque, butternut squash, roasted tomato bisque, carrot-ginger, potato-leek, gazpacho	\$24/dozen



HORS D'OEUVRE PLATTERS SERVE 25 GUESTS

Antipasto Platter. Cured meats, marinated & grilled vegetables, imported cheeses, olives, and a basket of Italian bread & focaccia	\$95
Cheese & Fruit Board. imported and domestic cheeses displayed with fresh seasonal fruit, and a basket of crusty Italian bread and crackers	\$85
Vegetable Crudite. Colorful array of fresh, seasonal vegetables including carrots, peppers, and broccoli, served with creamy spinach dip on a bed of spring mix	\$75

SALADS SERVE 25 GUESTS

Classic Caesar. Shaved parmesan cheese & housemade croutons, with creamy Caesar dressing	\$70
Vegan Kale Caesar. Plant-based shaved parmesan & croutons	\$70
Chopped Vegetable & Gorgonzola. Mixed greens & romaine, fresh veggies & housemade balsamic vinaigrette	\$65
Asian Chicken. Sesame-grilled chicken, mandarin oranges, wonton strips & scallions, tossed with sesame ginger dressing	\$75
Caprese. Heirloom tomato, fresh mozzarella & basil, balsamic glaze, arugula	\$75
Butter Lettuce. Spring greens, raspberries, toasted hazelnuts, goat cheese & housemade balsamic vinaigrette	\$65
Arugula. Shaved parmesan, toasted pine nuts, cabernet-cranberries, sliced fennel & citrus vinaigrette	\$65
Spring Mix. Candied pecans, dried cherries, goat cheese, & housemade balsamic vinaigrette	\$65
Spinach. Topped with strawberries, goat cheese, pickled red onion & toasted almonds	\$65
Greek. Kalamata olives, cucumber, tomato, roasted bell pepper, red onion & feta, with oregano vinaigrette	\$65
Roasted Beet. Arugula, with roasted beets, goat cheese, candied walnuts & mandarin oranges	\$65
Grilled Asparagus. Cherry tomatoes, red onion, & gorgonzola, with a champagne vinaigrette	\$70
Watermelon & Red Onion. Tossed with cucumber, diced jalapeno & crystallized ginger, with mint-infused olive oil, bed of arugula	\$70



ENTREES - PLATED, FAMILY STYLE OR BUFFET SERVE 25 GUESTS

FROM THE LAND

Chicken Breast	\$350
*Piccata – lemon & caper cream	
*Lemongrass – red curry coconut broth	
*Marsala – with prosciutto & shitake	
*Smoked Paprika – spinach & white wine cream	
Roasted Bone-in Chicken. Lemon-dijon beurre blanc	\$375
Mango-BBQ Chicken. Mango salsa	\$350
Stuffed Chicken	\$375
*With prosciutto, mozzarella & sage – pesto cream	
*With roasted bell pepper, spinach & goat cheese – romesco sauce	
Grilled Filet Mignon	\$475
Sauce options; Au jus, roasted shallot demi, roasted wild mushrooms, miso demi, bacon peppercorn demi	
Grilled Skirt Steak. Chimichurri	\$425
Braised Short Ribs. Roasted shallot demi	\$425
Spice-rubbed Pork Tenderloin. Bourbon glazed apples, onion & sage	\$375

FROM THE SEA

Roasted Salmon	\$375
*Lemon beurre blanc	
*Miso glaze, with scallions	
Macadamia-Crusted Mahi, Lime-cilantro butter	\$450
Sablefish. With misoyaki	\$450
Arctic Char Piccata. Topped with olives, capers, lemon-butter	\$375
Chilean Sea Bass. Peach salsa	\$450
Seared Scallops. 3 herb chimichurri	\$400



VEGETARIAN/VEGAN

Stuffed Acorn Squash. Quinoa, cranberries, scallions, pepitas, caramelized onion, balsamic glaze	\$375
Roasted Spaghetti Squash. Housemade marinara, primavera & plant-based parmesan	\$375
Grilled Vegetable & Polenta Stack. Topped with plant based parmesan, balsamic glaze	\$375
Vegetable Wellington. Stuffed with roasted vegetables, wilted spinach	\$375
Roasted Cauliflower Steak. Topped with vegan piccata sauce	\$350
Stuffed Poblano Peppers. Spanish rice, roasted corn, vegan avocado crema	\$350

SIDES SERVE 25 GUESTS

\$85

Roasted Garlic Yukon Gold Whipped Potatoes

Roasted Red Potatoes, with smoked paprika

Twice Baked Boursin Potato

Smashed Sweet Potatoes

Roasted Plantain Fried Rice

Truffled Asparagus

Saute of Exotic Mushrooms

French Green Beans

Roasted Seasonal Vegetables

Gingered Quinoa with Scallions

Basmati Rice with Fresh Herbs

Crispy Truffle Polenta Triangles

Roasted Brussel Sprouts

Roasted Rainbow Carrots

Vadouvan Curried Carrots

Charred Corn & Edamame Succotash



CARVING STATION

Chef carved meats, sliced to order \$450
Choice of beef tenderloin, pork tenderloin, (or combination), with sauces such as au jus, horseradish cream, pesto & gorgonzola cream *Does not include hourly price of chef/station rental

FAJITA/TACO STATION

Chipotle-chicken, pork carnitas, grilled skirt steak \$400
Roasted vegetables, cilantro rice, black beans, pico de gallo, fresh guacamole, shredded chihuahua cheese & crema, warm corn & flour tortillas

MAC & CHEESE BAR

Toppings; maple bacon, cherry tomato, broccoli, sautéed mushroom & truffle oil \$150

SMASHED POTATO BAR

Toppings; maple bacon, shredded cheddar, sour cream, chives, broccoli \$150

PASTAS

Wild Mushroom Ravioli. Pesto cream sauce, with sliced shitake & shaved parmesan \$130

Spinach & Ricotta Ravioli. Marinara, with toasted pine nuts & spinach \$130

Tagliatelle Primavera. Topped with fresh vegetables & marinara \$125

Linguini with Garlic Shrimp. Tossed with extra virgin olive oil & fresh herbs \$140

Butternut Squash Ravioli. Sage cream sauce, walnuts & cranberries \$130

Wild Mushroom Risotto. Italian parsley & truffle pate \$130

Spring Pea & Asparagus Risotto. Fresh garden herbs \$130

Wild Mushroom Tagliatelle. Truffled cream sauce \$130

Gnocchi with Whipped Ricotta. Housemade marinara \$130

Gnocchi with chorizo cream. Roasted corn, spinach & bell pepper \$135

Rigatoni Bolognese. Fresh herbs & shaved parmesan \$140



LATE NIGHT SNACKS SERVE 25 GUESTS

Mini Sliders & Tots *Burgers with sharp cheddar & pesto aioli *Pulled pork, with local BBQ	\$75
Street Tacos Pork carnitas, with queso fresco & slaw Skirt steak, chimichurri & cilantro/onion	\$65
Italian Beef Mini Sandwiches. With Sweet & Hot Peppers	\$70
Spud Bar Boats Seasoned waffle fries, cheddar sauce, scallions Poutine with gravy, cheese curds	\$70
Chicago Style Hot Dog Station (veggie dogs available) with Chicago toppings; chopped tomato, relish, onion, mustard, celery salt & giardiniera *Steamer table with striped umbrella to be rented (not included in cost)	\$80

DESSERTS SERVE 25 GUESTS

Bitesized desserts: -Mascarpone-stuffed strawberries, with kahlua & candied pecans -Mini fruit tarts, with French vanilla custard -Chocolate-raspberry mousse tarts -Pumpkin tarts, with whipped cream & candied pecan -Chocolate shells with whipped peanut butter fill -Pie tartlettes - cherry, apple, key lime, pecan -S'mores squares -Chocolate dipped cheesecake bites -Brownies – kahlua or salted caramel -Parfaits; tiramisu, pannacotta, chocolate mousse -Cannoli Cones – garnished with chocolate chips -Cupcakes - Chocolate, Lemon-lavender, Carrot cake, Red velvet, Tres leches -fruit skewers, mint-yogurt dip	\$100
Cookie Jars Chocolate chip-graham cracker, lemon-lavender, white chocolate-macadamia, chai-snickerdoodle, chocolate-chocolate	
S'mores Station Fair trade chocolate, locally made marshmallows, graham crackers	
Ice Cream Bar or Gelato Bar Trio of flavors, with assorted toppings	