



## HORS D'OEUVRES PRICED BY THE DOZEN

### VEGETARIAN/VEGAN

Grapes Rolled in Goat Cheese  
Topped with chives & toasted walnuts  
\$21

Brie & Brown Sugar Tarts  
Topped with almond slivers, in a petite tart shell  
\$22

Bruschetta  
\*Tomato. Basil. Olive. Parmesan  
\*Roasted portobello. Seasoned artichoke. Goat cheese  
\*Brie. Local honey. Toasted hazelnut  
\*Roasted butternut squash. Ricotta. Sage  
\$22

Quesadillas  
\*Sweet potato. Black bean. Chimichurri. Cheddar  
\*Spinach. Goat cheese. Portobello  
\$21

Toasted Cheese Tortellini  
Lightly breaded, fried and served with a dollop of pesto  
\$21

Vegetable Spring Rolls  
Filled with crispy Asian vegetables & rice noodles,  
served with sesame soy dip  
\$21

Caprese Skewer  
Cherry tomato. Fresh mozzarella. Basil. Herbed olive oil  
\$21

Watermelon on Porcelain Spoon  
Balsamic glaze, sheep's milk feta & mint  
\$22

Stuffed Mushrooms  
With creamy spinach and freshly grated parmesan  
\$21

### Sliders

\*Black Bean - chipotle mayo & chihuahua cheese  
\*White Bean-Quinoa - sharp cheddar & avocado aioli  
\*BBQ Jackfruit, with vegan slaw  
\$25

Truffled Polenta Cake, with roasted shitake  
\$22

Grilled Cheese Triangle  
Atop a Tomato Bisque Shooter  
\$23

Flatbread Bites  
\*Gorgonzola – caramelized onion & thyme  
\*Greek - roasted peppers, kalamata olives & feta  
\*Wild mushroom – shitake & fontina  
\$22

Endive Cups  
\*Tofu & shitake, scallion & roasted peanuts  
\*Gorgonzola, pecan, pear  
\$21

Stuffed Peppadews, herbed goat cheese & chives  
\$21

Smoked Tofu Potstickers  
With sweet chili dipping sauce  
\$24

Spicy Edamame Hummus on a parmesan crisp  
\$22

Arancini  
\*Wild Mushroom risotto  
\*Roasted Butternut Squash risotto  
\*Riced Cauliflower, with vegan aioli  
\$25

Charred Corn Esquites Shooters  
With cotija cheese & smoked paprika aioli  
\$22



## HORS D'OEUVRES PRICED BY THE DOZEN

### FROM THE SEA

#### Skewers

Lemon Garlic Shrimp  
\$25

#### Crab Cakes

Pan-seared & served with roasted bell aioli  
\$25

#### Quesadillas

Lobster. Brie. Scallions  
\$21

#### Sugarcane Ahi Tuna

coconut rum glaze  
\$28

#### Lobster Rolls

With tarragon-aioli, on a petite New England roll  
\$32

#### Za'atar Tuna

Charred grape vinaigrette, fennel fronds  
\$28

#### Coconut Shrimp

Served with a sweet chili dip  
\$24

#### Ahi Tuna Poke

Wonton, jicama, yuzu-avocado puree  
\$28

#### Cucumber Cups

\*With smoked salmon & dill cream cheese  
\$22

#### Bacon-wrapped Scallops

With brown sugar glaze

### FROM THE LAND

#### Bacon-wrapped Plantains

Sweet roasted, topped with brown sugar glaze  
\$24

#### Bacon-wrapped Dates

Stuffed with pecans & gorgonzola, brown sugar glaze  
\$24

#### Mini Wonton Cones

Maple-ginger pork, cabbage slaw  
\$25

#### Mini Waffle Cones

Buttermilk fried chicken & bourbon maple syrup  
\$24

#### Skewers

\*Curried Chicken – With spicy peanut dip

\*Soy Marinated Beef Tenderloin

\$25

#### Pigs in a Blanket

Served with organic ketchup & mustard  
\$21

#### Prosciutto Wrapped Mozzarella

Marinated in fresh herbs & olive oil  
\$22

#### BBQ Meatballs

Simmered with a hoisin sauce  
\$23

#### Sliders

Pulled Pork, with housemade BBQ sauce  
\$23

#### Stuffed New Potato

With maple bacon, sharp cheddar, sour cream & chives  
\$22



## SOUPS

SERVE 25 GUESTS

Roasted Butternut Squash (V) - \$75  
Topped with chives and crème fraiche

Potato-leek (V) - \$75  
With roasted celeriac

Wild Rice & Mushroom (V) - \$75  
Garnished with Italian parsley & crispy shitake

Carrot-ginger (V) - \$75  
With crème fraiche & Italian parsley

Lobster Bisque - \$95  
Creamy seafood soup, accented with brandy

Minestrone (V) - \$75  
Hearty Tuscan vegetable & bean soup

Fire-Roasted Tomato Bisque (V) - \$70  
Classic & simple

Chilled Strawberry Soup (V) - \$70  
Blended with crème fraiche & garnished with mint

Chilled Heirloom Tomato Gazpacho (V) - \$70  
With cucumber-red onion sofrito

Passed Soup as an 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  
\$22/dozen

## PLATTERS

SERVE 25 GUESTS

Mexican Dip Trio - \$65  
Guacamole, Pico de Gallo & Mango Salsa, served with  
housemade tortilla chips

Trio of dips - \$65  
Truffled White Bean & Goat Cheese, Roasted Bell  
Pepper Hummus & Olive Tapenade, served with crispy  
pita chips

Kabobs - \$250  
An assortment of skewers including:  
Curried Chicken, Garlic-ginger Beef, Lemon-Garlic  
Shrimp & Grilled Vegetables  
With various dipping sauces; peanut, plum & pesto

Antipasto Platter - \$80  
Assortment of cured meats, marinated & grilled  
vegetables, imported cheeses, olives, and a basket of  
Italian bread & focaccia

Cheese & Fruit Board - \$75  
A bountiful selection of imported and domestic cheeses  
displayed with fresh seasonal fruit, and a basket of  
crusty Italian bread and crackers

Vegetable Crudite Platter - \$65  
Colorful array of fresh, seasonal vegetables including  
carrots, peppers, and broccoli, served with creamy  
spinach dip on a bed of spring mix

Grilled Vegetable Platter - \$70  
Bountiful assortment of marinated & grilled vegetables,  
served on a bed of spinach, drizzled with goat cheese

Smoked Salmon Display - \$95  
Wild-caught smoked salmon, with a basket of flatbread  
& mini bagels, with cream cheese, cucumber, cherry  
tomato, hard boiled egg, capers & Dijon mustard

Fruit Board - \$60  
Assortment of seasonal fruits including melon, berries,  
and grapes.



## SALADS

SERVE 25 GUESTS

Classic Caesar - \$65

Tossed with shaved parmesan cheese & housemade parmesan croutons, with creamy Caesar dressing

Chopped Vegetable & Gorgonzola - \$65

Mixed greens & romaine, fresh veggies & a creamy herb vinaigrette

Salade Nicoise (no tuna) - \$65

Traditional French salad with hard-boiled egg, red potato, haricot verts & lemon-chive vinaigrette

Asian Chicken - \$70

Sesame-grilled chicken, mandarin oranges, wonton strips & scallions, tossed with sesame ginger dressing

Caprese - \$70

Heirloom tomato, fresh mozzarella & basil, drizzled with balsamic glaze, atop arugula

Butter Lettuce - \$65

Spring greens, raspberries, toasted hazelnuts, goat cheese & balsamic vinaigrette

Arugula - \$65

Shaved parmesan, toasted pine nuts, dried cranberries, sliced fennel & lemon chive vinaigrette

Spring Mix - \$65

Candied pecans, dried cherries, goat cheese, & balsamic vinaigrette

Spinach - \$70

Topped with strawberries, gorgonzola, pickled red onion & toasted almonds, with balsamic dressing

Greek - \$65

Kalamata olives, cucumber, tomato, roasted bell pepper, red onion & feta, with oregano vinaigrette

Panzanella - \$70

Parmesan croutons, cherry tomato, roasted bell, artichoke, fresh mozzarella, with creamy balsamic

Mexican Summer - \$65

Fire-roasted corn, avocado, cherry tomato, jicama & black beans, with chipotle-ranch

Roasted Beet - \$65

Arugula, with roasted beets, goat cheese, candied walnuts & mandarin oranges

Chopped Antipasto - \$70

Topped with assorted cured meats, cheeses, vegetables & a red wine vinaigrette

Grilled Asparagus - \$65

Lightly grilled asparagus, topped with cherry tomatoes, red onion, & gorgonzola, with a champagne vinaigrette

Roasted Red Potato - \$65

Served in a balsamic aioli, with cherry tomato & red onion

Goat Cheese Potato - \$65

Tossed with tangy radish, green onion & goat cheese aioli

Watermelon & Red Onion - \$65

Tossed with cucumber, diced jalapeno & crystallized ginger, with mint-infused olive oil

Asian Peanut Noodle - \$65

Served chilled with carrots, scallions & spicy peanut-sesame dressing

Orzo Pasta - \$65

With Greek vegetables, served chilled in a balsamic vinaigrette

Three Cheese Tortellini - \$70

Tossed with cherry tomato, pine nuts, red onion & shredded parmesan, in a pesto sauce



\*ALL ENTREES & SIDES ARE  
PRICED TO SERVE 25 GUESTS

\*MOST ENTREES & SIDES CAN BE  
SERVED PLATED, FAMILY STYLE  
OR BUFFET

## CARVING STATION

Chef carved meats, made to order - \$350  
Choice of beef tenderloin, pork tenderloin, turkey  
breast or ham (or combination), with sauces such as au  
jus, horseradish cream, pesto & gorgonzola cream  
\*Does not include hourly price of chef

## FAJITA/TACO STATION

Chipotle-chicken, pork carnitas, grilled skirt steak - \$300  
Served with roasted vegetables, cilantro rice, black  
beans, pico de gallo, fresh guacamole, shredded  
chihuahua cheese & sour cream  
With warm corn & flour tortillas

## MAC & CHEESE BAR

Served with assorted toppings; maple bacon, cherry  
tomato, broccoli, sautéed mushroom & truffle oil  
\$150

## SMASHED POTATO BAR

Yukon gold potatoes; With assorted toppings; maple  
bacon, shredded cheddar, sour cream, chives, broccoli  
\$150

## PASTA ACTION STATION

Chef serves pasta, made to order - \$175  
gnocchi, campanelle & cheese tortellini  
With Trio of sauces: Marinara, Sage Cream & Pesto  
Served with freshly grated parmesan cheese  
\*Can add grilled chicken, shrimp, broccoli, cherry  
tomato \*Does not include hourly price of chef

## PASTAS

- Wild Mushroom Ravioli \$100  
In a pesto cream sauce, with sliced shitake & shaved  
parmesan
- Spinach & Ricotta Ravioli - \$100  
In a homemade marinara, with toasted pine nuts &  
spinach
- Tagliatelle Primavera - \$100  
Topped with fresh vegetables & marinara
- Linguini with Garlic Shrimp - \$110  
Tossed with extra virgin olive oil & fresh herbs
- Butternut Squash Ravioli - \$100  
Topped with a sage cream sauce, walnuts & cranberries
- Wild Mushroom Risotto - \$100  
With tarragon & truffle pate
- Spring Pea & Asparagus Risotto - \$100  
With fresh garden herbs
- Wild Mushroom Tagliatelle - \$100  
With truffled cream sauce
- Cavatelli with Broccoli - \$100  
With peas, leeks & asparagus



ENTREES - PLATED,  
FAMILY STYLE OR BUFFET  
SERVE 25 GUESTS

FROM THE LAND

Roasted ½ Cornish Hen - \$310  
Stuffed with fresh herbs & vegetables

Grilled Chicken Breast - \$300  
\*Piccata – lemon & caper cream  
\*Lemongrass – red curry coconut broth  
\*Marsala – with prosciutto & shitake  
\*Smoked Paprika – spinach & white wine cream

Roasted Bone-in Chicken - \$310  
With lemon-dijon beurre blanc

Mango-BBQ Chicken - \$300  
Topped with a mango salsa

Stuffed Chicken - \$310  
\*With prosciutto, mozzarella & sage – pesto cream  
\*With roasted bell pepper, spinach & goat cheese –  
romesco sauce

Grilled Filet Mignon - \$375  
Sauce options; Au jus, roasted shallot demi, Au poivre,  
roasted wild mushrooms, miso demi, bacon peppercorn  
demi

Grilled Skirt Steak - \$325  
With chimichurri

Braised Short Ribs - \$325  
With a red wine reduction

Spice-rubbed Pork Tenderloin - \$275  
Topped with bourbon glazed apples, onion & sage

FROM THE SEA

Roasted Salmon - \$300  
\*Orange-red onion relish  
\*Miso glaze, with scallions

Macadamia-Crusted Halibut - \$375  
With a lime-cilantro butter

Seared Tuna Steak - \$375  
With misoyaki

Arctic Char Piccata - \$300  
Topped with olives, capers, lemon-butter

Chilean Sea Bass - \$375  
With peach-peppadew salsa

Seared Scallops - \$350  
With 3 herb chimichurri

Sablefish - \$375  
Provencal style, with olive & tomato

VEGETARIAN/VEGAN

Stuffed Acorn Squash - \$250  
Organic quinoa, dried cranberries, scallion, pepita &  
caramelized onion

Stuffed Eggplant - \$250  
With couscous, cherry tomato, kalamata & garbanzo,  
drizzled with roasted bell coulis

Grilled Vegetable & Polenta Stack - \$250  
Topped with fresh mozzarella, basil oil

Vegetable Wellington - \$250  
Stuffed with roasted vegetables, wilted spinach

Roasted Cauliflower Steak - \$250  
Topped with vegan piccata sauce

Stuffed Piquillo Peppers - \$250  
Over a bed of whipped purple potato



## SIDES - \$75 SERVE 25 GUESTS

Roasted Garlic Yukon Gold Smashed Potatoes  
Roasted Red Potatoes, with smoked paprika  
Twice Baked Boursin Potato  
Purple Potato Puree, coconut cream  
Smashed Sweet Potatoes  
Roasted Plantain Fried Rice  
Truffled Asparagus  
Saute of Exotic Mushrooms  
French Green Beans  
Roasted Seasonal Vegetables  
Gingered Quinoa with Scallions  
Crispy Truffle Polenta Triangles  
Roasted Brussel Sprouts  
Roasted Rainbow Carrots  
Charred Corn & Edamame Succotash

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## LATE NIGHT SNACKS SERVE 25 GUESTS

Italian Beef Mini Sandwiches - \$60  
With Sweet & Hot Peppers  
Mini Burgers & Tots - \$70  
In compostable paper boats  
Mini Tacos - \$70  
Pork carnitas, with queso fresco & slaw

## DESSERTS \$100 SERVE 25 GUESTS

Bitesized desserts include:  
-Mascarpone-stuffed strawberries, with kahlua & a candied pecan  
-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  
-Mini hand pies – apple, cherry, pumpkin  
-S'mores squares  
-Brownies – kahlua or salted caramel  
-Parfaits; tiramisu, pannacotta, caramel budino  
-Cannoli Cones – garnished with chocolate chips  
-Cupcakes - Chocolate, Lemon-lavender, Carrot cake, Red velvet  
Cookie Jars  
Chocolate chip-graham cracker, snickerdoodle, white chocolate-macadamia, ginger snap, chocolate-chocolate  
Fruit Skewers, with mint-yogurt dipping sauce  
S'mores Bar  
Fair trade chocolate, locally made marshmallows, graham crackers  
Ice Cream Bar or Gelato Bar  
Trio of flavors, with assorted toppings

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Spud Bar - \$70  
French fries, tots & curly fries with toppings; cheddar sauce, BBQ, ketchup, honey mustard & aioli  
Chicago Style Hot Dog Station - \$70  
Mini or full size hot dogs (veggie dogs available)  
With Chicago toppings; chopped tomato, relish, onion, mustard, celery salt & giardiniera  
\*Steamer table with striped umbrella to be rented