



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

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

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