



PRIVATE PARTY MENUS



BEVERAGES



Consumption Bar

Bartender will keep a running tab of all beverages consumed
to add to the final bill for payment.

Options include: Limited Bar, Full Bar or Wine Service
See our wine list for table side wine service, charged by the bottle.

Hosted Open Bar

Unlimited House Wine, Beer & Premium Liquors

55 per guest for a three hour event
add \$10 per guest for top shelf liquor

Hosted Beer and Wine Open Bar

Unlimited House Wine & Beer

45 per guest for a three hour event
add \$10 per guest for premium wine



\$75 Bar Fee is required for parties of 10-25 guests
\$150 Bar Fee is required for parties of 26-69 guests

STATIONARY HORS D'OEUVRES



Artisan cheese 14

local & imported cheese, traditional accompaniments

Antipasti 14

assorted charcuterie & sausages, traditional accompaniments

Artisan Cheese & Antipasti 25

Mediterranean 15

roasted red pepper & garlic hummus, greek olives, marinated bell peppers, artichokes, flatbread & grilled pita

Sliders 18 / please select two

bacon & cheddar

caramelized onion & blue cheese

crispy chicken, bread & butter pickles

chicken parmesan, marinara, mozzarella

roasted red peppers, spinach & mozzarella

Raw Bar priced per piece

jumbo shrimp cocktail 6

colossal shrimp cocktail 13

oysters on the half shell 5

lobster tails MP

lump crab meat MP

Priced per person, unless noted otherwise.

PASSED HORS D'OEUVRES



Select three for a half hour of passing / 13 per person

Select five for one hour of passing / 22 per person

CHILLED

Deviled Egg

crumbled bacon, paprika, young chives

Smoked Salmon

cucumber, capers, dill

Tuna Tartar

avocado mousse, sesame dressing, cilantro

Jumbo Shrimp ***

cocktail sauce, lemon

Goat Cheese Crostini

local honey

Tomato Bruschetta

roasted tomatoes, aged balsamic, basil

Prosciutto & Melon

extra virgin olive oil

Hummus & Pita

pickled peppers, feta, pita chip

HOT

Grilled Chicken Teriyaki Skewers

teriyaki glaze, roasted pepper

Thai Shrimp Spring Roll

sweet chili sauce, cilantrol

Cheese Steak Spring Roll

spicy ketchup

Miniature Crab Cake ***

dill mustard aioli

Short Rib Empanada

horseradish crema

Bacon Wrapped Scallop ***

503 steak sauce

Steak Skewer

chimichurri, sea salt

Truffled Arancini

tomato bisque



Priced Per Person, unless noted otherwise.

*Add 10 / **Add 20 / ***Price Subject to MP

DINNER MENU



OPTION ONE \$70 per person

FOR THE TABLE

Whipped Ricotta

seasonal fruit, sourdough toast

FIRST COURSE select up to two

Classic Caesar Salad

sourdough croutons, anchovy, shaved parmesan

Arugula Salad

lemon olive oil, shaved parmesan

Seasonal Soup

chef's selection

ENTREE COURSE select up to three

Salmon

broccolini, crisp fingerlings, heirloom tomato vinaigrette

Veal Ricotta Meatballs

house made penne, marinara, shaved parmesan

Chicken Milanese

pounded, breaded chicken breast, basil pesto, tomatoes, arugula, parmesan cheese

Cauliflower & Mushroom Bolognese

house made rigatoni, shaved parmesan, basil

DESSERT

Trio of Miniature Desserts

OPTION TWO \$80 per person

FOR THE TABLE

Whipped Ricotta

seasonal fruit, sourdough toast

Yellowfin Tuna Tartar

smashed avocado, sesame ginger vinaigrette, crisp wonton

FIRST COURSE select up to two

Autograph Wedge

iceberg, bacon, tomato, blue cheese dressing

Simple Mixed Greens

spring mix greens, tomato, cucumber, red onion, balsamic dressing

Lobster Bisque

shrimp, oven dried tomatoes

ENTREE COURSE select up to three

Braised Beef Short Ribs

crisp potato, cipollini onions, spinach, veal reduction

Salmon

broccolini, crisp fingerlings, heirloom tomato vinaigrette

Roasted Chicken Breast

roasted fingerling potatoes, haricots verts, natural jus

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

DESSERT

Trio of Miniature Desserts

Priced per person, unless noted otherwise.

DINNER MENU



OPTION THREE \$90 per person

FIRST COURSE select up to two

Yellowfin Tuna Tartare

*smashed avocado, sesame ginger vinaigrette,
crisp wonton*

Shrimp Cocktail

cocktail sauce, fresh lemon

Burrata

*cherry tomatoes, aged balsamic, olive oil,
toasted sourdough*

Arugula Salad

lemon olive oil, shaved parmesan

ENTREE COURSE select up to three

8 oz Filet Mignon

*roasted potatoes, haricots verts,
503 steak sauce*

Halibut

*roasted cauliflower, romesco, watercress,
date vinaigrette*

Roasted Chicken Breast

*roasted fingerling potatoes, haricots verts,
natural jus*

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

Chilean Sea Bass**

chef's seasonal selection

Scallops*

parsnip puree, asparagus, lobster emulsion

14 oz New York Strip*

horseradish potato puree, mushroom cream

DESSERT select one

Crème Brulee

vanilla shortbread (d)

Seasonal Cheesecake

brown sugar caramel (d,g)

Honey Apple Cake

whipped cream, caramel sauce (d,g)

Coconut Cream Cake

*coconut cake, cream cheese icing,
passion fruit coulis (d,g)*

Chocolate Mousse Trifle

chocolate crumb, vanilla chantilly, fresh fruit (d)

Trio of Miniature Desserts

ADDITIONS

Sautéed Shrimp (3) +15

6 oz Maine Lobster Tail +25

Lobster Oscar +20

Crab Oscar +18

Priced Per Person, unless noted otherwise.

Add 10 / **Add 20 / *Price Subject to MP*

STATIONARY DINNER MENU



Available for 20 or more guests

\$80 per person

Not available in the Sycamore Room

SALAD select up to two

Simple Mixed Greens

balsamic dressing, tomato, red onion, cucumber, spring mix greens

Classic Caesar Salad

sourdough croutons, shaved parmesan

Arugula Salad

lemon olive oil, shaved parmesan

Seasonal Salad

chef's selection

ENTREE COURSE select up to three

Braised Beef Short Rib

cabernet red wine sauce

Roasted Chicken Breast

natural jus

Pan Seared Salmon

heirloom tomato vinaigrette

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

Petite Filet Mignon**

demi-glace

Chilean Sea Bass**

brown butter

DESSERT

Trio of Miniature Desserts

CHOICE OF VEGETABLE

french green beans

sautéed asparagus

roasted baby carrots

CHOICE OF SIDES

smoked gouda mac & cheese

herb roasted fingerling potatoes

creamy potatoes

herb cous cous

ADDITIONS

Pan Tossed Pasta Station add \$15

<i>basil pesto</i>	<i>red peppers</i>
<i>pomodoro</i>	<i>oven dried tomatoes</i>
<i>garlic cream sauce</i>	<i>shaved parmesan</i>
<i>mushrooms</i>	<i>basil</i>
<i>spinach</i>	<i>chili flakes</i>

Pastas select up to two

orecchiette

radiatore

cavatelli

rigatoni

Protiens select up to two

grilled chicken *pork sausage*

shredded short rib *grilled shrimp***

Priced Per Person, unless noted otherwise.

Add 10 / **Add 20 / *Price Subject to MP*

LUNCH MENU



OPTION ONE \$40 per person

FIRST COURSE select up to two

Classic Caesar Salad

sourdough croutons, anchovy, shaved parmesan

Simple Mixed Greens

balsamic dressing, tomato, red onion, cucumber, spring mix greens

Seasonal Soup

chef's selection

ENTREE COURSE select up to three

Smoked Turkey BLT

applewood smoked bacon, lettuce, tomato, toasted brioche, kettle chips

Black & Blue Steak Salad

blackened filet tails, arugula, blue cheese, avocado, red onion, red wine vinaigrette

Little Gem & Chicken

shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing

Green Goddess Sandwich

fresh mozzarella, cucumber, avocado spread, heirloom tomato, wheat bread, mixed greens

Blackened Salmon Tacos*

shredded lettuce, guacamole, pico de gallo

DESSERT

Trio of Miniature Desserts

OPTION TWO \$50 per person

FIRST COURSE select up to two

Autograph Wedge

iceberg, bacon, tomato, blue cheese dressing

Seasonal Salad

chef's selection

Lobster Bisque

shrimp, oven dried tomatoes

ENTREE COURSE select up to three

Salmon

broccolini, crisp fingerlings, heirloom tomato vinaigrette

Chicken Milanese

pounded, breaded chicken breast, basil pesto, tomato, arugula, parmesan cheese

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

8oz Burger*

gruyère cheese, caramelized onions, garlic & cracked peppercorn aioli, arugula, kettle chips

DESSERT

Seasonal Cheesecake

brown sugar caramel (d,g)

Priced per person, unless noted otherwise.

**Only available for parties of 20 or less.*

BRUNCH MENU



BRUNCH \$45 per person

FIRST COURSE select up to two

Seasonal Soup

chef's selection

Lobster Bisque

shrimp, oven dried tomato

Classic Caesar Salad

sourdough croutons, shaved parmesan

Yellowfin Tuna Tartare

avocado, sesame ginger vinaigrette

Shrimp Cocktail

cocktail sauce, fresh lemon

ENTREE COURSE select up to three

Eggs Benedict*

english muffin, canadian bacon, hollandaise, home fries

Spinach & Bacon Frittata

goat cheese, home fries

Buttermilk Waffles

cinnamon apple compote, maple syrup, honey butter

Short Rib Hash

red bliss potatoes, spinach, peppers, onions, sunny side egg

Smoked Salmon Avocado Toast

sourdough toast, red onions, dill, mixed greens

Heirloom Tomato Avocado Toast

sourdough toast, basil, mixed greens

Smoked Turkey BLT

applewood smoked bacon, lettuce, tomato, toasted brioche, kettle chips

Little Gem & Chicken

shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing

Spinach & Salmon Salad

tarragon, mint, fennel, breakfast radish, creamy ranch

DESSERT select one

Crème Brûlée

vanilla shortbread (d)

Seasonal Cheesecake

brown sugar caramel (d,g)

Honey Apple Cake

whipped cream, caramel sauce (d,g)

Coconut Cream Cake

coconut cake, cream cheese icing, passion fruit coulis (d,g)

Chocolate Mousse Trifle

chocolate crumb, vanilla chantilly, fresh fruit (d)

Trio of Miniature Desserts

ADDITIONS

Seasonal Fresh Fruit +8

Cinnamon Donuts +8

Priced per person, unless noted otherwise.

**Only available for parties of 20 or less.*

STATIONARY BRUNCH MENU



\$45 per person

Chef Attendant | \$125 per 25 guests

COLD

Assorted Miniature Pastries & Breakfast Breads

Seasonal Fresh Fruit

Yogurt & Granola

Simple Mixed Greens
balsamic dressing, tomato, red onion, cucumber, spring mix greens

HOT

Scrambled Eggs

Home Fries

Crispy Bacon

Breakfast Pork Sausage

ADDITIONS

Interactive Omelette Station add \$13

cheddar	mushrooms	spinach
cheese	onions	bacon
goat cheese	tomatoes	ham
feta cheese	peppers	sausage

Cinnamon Donuts add \$8

Belgian Waffle Station add \$13

fresh berries	honey butter
chocolate chips	maple syrup
Smoked Salmon add \$10	
cucumber	cream cheese
tomato	capers,
red onion	miniature bagels

COFFEE STATION

Regular & Decaf Lavazza Coffee

Assortment of Haney & Sons Tea
cream, milk, sugar, honey

Priced per person, unless noted otherwise.

DESSERT ADDITIONS



HOUSE MADE CAKES

Cake Flavors

*Vanilla
Chocolate
Devil's Food
Red Velvet
Lemon
Marble
Funfetti Pound
Chocolate Chip Pound
Carrot Cake*

Fillings

*Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Mocha Buttercream
Coffee Buttercream
Funfetti Icing
Chocolate Ganache
Vanilla Buttercream w/ Raspberry Jam
Vanilla Mousseline w/ Strawberry Jam*

Icing Flavors

*American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream*

6" Cake 48 | 6-15 people

8" Cake 80 | 10-20 people

10" Cake 128 | 15-30 people

12" Cake 240 | 30-50 people

add ice cream & sauce \$5 per guest

CUPCAKES

Cake Flavors

*Vanilla
Chocolate
Lemon
Red Velvet
Citrus*

Fillings

*Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Raspberry Jam*

Icing Flavors

minimum of 12 | \$3.5 each | add filling +\$1
*American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Butter Cream*

MINIATURE DESSERT DISPLAYS

select three | \$12 per person

select four | \$14 per person

*Cream Puffs
Mocha Torte
Flourless Chocolate Cake
Carrot Cake
Chocolate Mousse Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Seasonal Mousse Cups
Chocolate Budino
Tiramisu
Lemon Meringue Tart
Salted Caramel Chocolate Tart*

**MULTI-TIERED CAKES, ROLLED FONDANT, GANACHE, SUGAR FLOWERS
& INTRICATE DECORATION ARE AVAILABLE AT AN ADDITIONAL COST.**