

AMERICAN MENU

While we make every effort to accommodate food allergies and dietary restrictions, our kitchen is not an allergen-free facility.

BUFFET

3 Appetizers
2 Entrees
3 Sides
1 Salad
1 Dressing
Bread and Butter

PLATED

4 Appetizers
1 Entree [2 choices]
2 Sides
1 Salad
1 Dressing
Bread and Butter



TASTINGS

- Group tastings are complimentary for up to 6 people
- Individual tastings are complimentary for up to 4 people
- Additional tastings are \$500
- Additional people attending a tasting are \$75/pp
- Tastings are not included for rehearsal dinners or brunches. Salad, bread/butter is only offered at group tastings.

****Menu and pricing are subject to change. The menu at the time of your tasting will be your final menu options and pricing.**

EXTRAS & ADD ONS

Carving Station \$22.5/pp++ & \$200 per Chef Attendee
Plated Salad Option for Buffet \$350
Live Pasta Station \$22.5/pp++ & \$200 per Chef Attendee

Add on an Appetizer \$7.5/pp++
Add on an additional Entree option \$15/pp++
Add on an Uncharged Entree \$15/pp++
Add on Side \$7.5/pp++

COCKTAIL HOUR

Choose Three (buffet), Four (Plated)

*Upcharged App \$7.5/pp++

STATIONED APPETIZERS

Cheese and Charcuterie Display*

Fruit and Cheese Display

Artichoke Spinach Dip and Crab Dip

Mediterranean Display*

PASSED APPETIZERS

MEAT

Chipotle Beef Skewers

Mini Beef Wellington*

Mini Cheesburger Sliders

Mini Meatballs

Prosciutto Wrapped Asparagus

Buffalo Chicken Spring Rolls*

Chicken & Waffle Bites

Empanadas (Beef/Chicken/Cinnamon Apple)

Chili-lime Chicken Kabobs

Thai Chicken Skewer

SEAFOOD

Bacon Wrapped Scallops

Coconut Shrimp

Mini Crab Cakes*

Shrimp Cocktail

Smoked Salmon on Cucumber

VEGETARIAN

Grilled Cheese & Tomato Soup

Parmesan Artichoke Phyllo Cup

Raspberry Brie En Croute

Spanakopita

Veggie Spring Roll



SALADS

Caesar
Romaine, Parmesan, Croutons

Classic Garden
Field greens, cucumber, carrots, tomatoes

Fall Mix
Field greens, goat cheese, pears, walnuts

Greek
Romaine, olives, cucumbers, feta, tomato,
red onion

Spinach
Spinach, goat cheese, pine nuts

Spring Mix
Field greens, strawberries, goat cheese,
pecans

DRESSINGS

Apple Cider Vinaigrette

Balsamic Vinaigrette

Blue Cheese

Caesar

French

Honey Mustard

Italian

Poppy Seed

Ranch

Raspberry Vinaigrette



RECEPTION

ENTREES

Choose Two | *Upcharged Entrees \$15/pp ++, **Upcharged Entrees \$22.50/pp++

Beef Demi Glaze
Beef Peppercorn
Beef Provencal
Filet of Beef Tenderloin**
Lamp Chops**
Roast Pork Loin
Braised Beef Short Rib Demi Glaze*
Chicken A La Francaise

Chicken Cordon Bleu
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Chicken Roulade Roma
Herbed Chicken
Lemon Pepper Chicken

Blue Crab Cakes*
Crab Stuffed Filet of Sol
Filet of Sol Piccata
Salmon Piccata
Salmon Pink Champagne
Eggplant Parmesan
Veggie Pasta
Portobello Mushroom



SIDES

Choose Three (Buffet) Choose Two (Plated) | *Upcharged Side \$7.5/pp++

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Roasted Redskin Potatoes
Potato Au Gratin*
Golden Saffron Risotto
Mixed Saffron Risotto
Broccolini

Green Beans
Green Bean Almondine
Green Bean Medley
Lemon Butter Asparagus*
Mushroom Risotto
Roasted Bacon Brussel Sprouts
Sauteed Italian Vegetables

Basil Pesto Tortellini
Four Cheese Ravioli
Creamy Penne Alfredo
Marinara Penne Pasta
Macaroni & Cheese