

Hors d'oeuvres by the dozen, select each hors d'oeuvres you would like served and indicate how many dozen you would like on the right side of each

- o **Beef Wellington** Mushroom & Puff Pastry 48.00 _____ doz
- o **Sea Scallop Brochette** Country Ham & Sauce Bearnaise 48.00 _____ doz
- o **Chicken Pouches** Herbs & Roasted Chicken in Crispy Pastry with Creamy Chive Dipping Sauce 42.00 _____ doz
- o **Goat Cheese Crostini** Roasted Beet, Orange & Mirco Greens 38.00 _____ doz
- o **Ham & Gruyere Crescent** Pommery Mustard & Puff Pastry 42.00 _____ doz
- o **Roasted Fig & Fontina** Toasted Lavender in Crisp Filo 42.00 _____ doz
- o **Smoked Chicken Skewer** Romesco Sauce 42.00 _____ doz
- o **Vegetable Empanadas** Chipotle Aioli 42.00 _____ doz
- o **Chicken Empanadas** Chipotle Aioli 45.00 _____ doz
- o **Risotto Croquettes** Roasted Red Pepper Coulis 42.00 _____ doz
- o **Deviled Egg** Radish & Microgreens 38.00 _____ doz
- o **Baked Brie** Crisp Filo & Raspberry 45.00 _____ doz
- o **Crab Cakes** Remoulade & Parsle 48.00 _____ doz
- o **Ricotta Crostini** Salvatore Ricotta (Brooklyn), Roasted Tomatoes, Herbs & Sea Salt 38.00 _____ doz
- o **Goat Cheese Tart** Kalamata Olive 42.00 _____ doz
- o **Shrimp Cocktail** Cocktail Sauce 48.00 _____ doz

Buffet Platters small & large - small for up to 12 guests / large up to 24. Select the number of small and/or large platters you would like to the right of each item

Antipasti 85 / 145 _____sm _____lg
 grilled zucchini, squash, eggplant & portobello mushroom with roasted peppers, roasted tomato, asiago presatto, fresh mozzarella, dried Italian salami & prosciutto di parma, olives, marinated artichoke hearts, assorted breads

Market Crudite 85 / 145 _____sm _____lg
 fresh vegetables that may include yellow & red bell peppers, grape tomatoes, haricots verts, yellow snap beans, sugar snap peas, French radish, endive, carrot, cucumber, broccoli, cauliflower
 herbed potato chips & pita crisps

Bistro Cheese Selection 85 / 145 _____sm _____lg
 havarti, aged cheddar, brie, & blue with apricots, walnuts & grapes with fresh breads

Artisan Cheese Selection 95 / 175 _____sm _____lg
 Goredawnzola, Green Mountain Blue Cheese Co. Vermont
 Camembert, Chatham Sheep Herding Company, New York
 Humboldt Fog Goat, Cypress Grove, California
 Landaff, Erb Family Farm, New Hampshire
 Les Freres, Crave Brothers, Wisconsin
 breads, tomato jam & marcona almonds

Locally Made Charcuterie 95 / 175 _____sm _____lg
 lamb prosciutto, wild boar cacciatorino, Broadbent country ham, petite jesu, chorizo
 olives, cornichons, breads, mustard

CLASSIC \$42.00 per person, Select two 1st Course options, three entrée options, one dessert option

1st Course

- o **Roasted Beets** aged goat cheese, red wine vinaigrette, orange, walnut & micro greens
- o **White Bean Soup** olive oil roasted tomato, crouton, herb oil
- o **Satur Farms Market Greens** shaved carrots, cucumber, haruki turnip, radish, dijon vinaigrette, goat cheese crostini with roasted tomato
- o **Carrot Ginger Soup** sourdough croutons, whipped goat cheese, crispy sage

Entrees

- o **Pan Roasted Chicken Breast** roasted pepper oil, pepperonata, mascarpone polenta, sautéed spinach
- o **Penne Pasta** maitake mushroom, kale, roasted butternut squash, pine nuts, white wine reduction shaved grana padana
- o **Pan Roasted Cod** au gratin with bread crumb and herb, beurre blanc, green bean, potato rosti
- o **Spinach Pasta** pork sausage ragout, Salvatore ricotta
- o **Roasted Pork Tenderloin** sage dry rub, roasted onion pan jus, celeriac puree & braised greens

Dessert

- o **Raspberry Sorbet** fresh berries & mint
 - o **Sweet Potato Pecan Tart** caramel sauce & vanilla gelato
 - o **Classic NY Cheesecake** red wine marinated cherries, whipped cream
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PERFECT \$49.50 per person, Select two 1st course options, three entrée options, one dessert option

1st Course

- o **Caesar Salad** romaine, parmesan crisp, white anchovy, herbed croutons
- o **Crispy Chatham Cod Cake** remoulade, roasted pepper oil, salad of haricots verts, radish & Dijon vinaigrette
- o **Seared Yellowfin Tuna** guajillo pepper oil, honey soy glaze, pickled market vegetables, crushed pink peppercorns
- o **Iceberg Wedge** creamy Black River blue cheese, applewood bacon, tomato, cucumber, radish, scallion, parsley, brioche croutons, crushed pink and black peppercorns
- o **Roasted Beet Ravioli** blue cheese, braised field greens, sage white wine butter sauce, beet jus

Entrees

- o **Cedar Roasted Salmon (New Brunswick, Canada)** butternut squash ricotta ravioli, braised baby fennel, sage beurre blanc, pepper oil **Grilled Skirt Steak** certified angus, antibiotic & hormone free North Hendren blue cheese butter, yukon gold potato & mushroom hash (\$5 additional, each)
- o **Fresh Made Fettuccine, Chorizo & Shellfish Beurre** shrimp, scallop, mussels, Roth Kase Gran Queso
- o **Asparagus Risotto** wild mushrooms, shaved parmesan & fresh parsley
- o **Braised Berkshire Pork Shoulder** braising jus, rosemary gremolata, black eyed peas

Dessert

- o **Red Wine Poached Pear** Goredawnzola blue cheese, candied walnuts & red wine reduction
- o **Apple Galette** vanilla ice cream
- o **Chocolate Torte** raspberry coulis, crushed pistachios & Chantilly cream

ELEGANT \$58 per person, Select two 1st course options, three entrée options, two dessert options

1st Course

- o **Seared Sea Scallops** seasonal mushrooms, spring peas, potato rosti
- o **Lobster Bisque** fresh lobster meat, sherry, cream
- o **Country Ham & Crispy Poached Egg** shaved aged gouda, seasonal greens, snap beans, Dijon vinaigrette
- o **Cedar Roasted Shrimp** roasted beet, ricotta & blue cheese ravioli, sage butter
- o **Blue Crab Cake** romesco sauce, salad of radish, haricots verts & dijon vinaigrette

Entrees

- o **Seared Gulf Shrimp** barley pilaf, sauteed Russian baby kale, blue cheese, brandy reduction
- o **Grilled Filet Mignon** red wine demi glace, maitake mushrooms, yukon gold potato puree, braised seasonal greens
- o **Crispy Skin Long Island Wild Striped Bass** hot and sour miso broth, celeriac tortellini, baby bok choy, shitake mushroom, radish sprouts
- o **Grilled Lamb Chops** red wine reduction, haricots verts, celeriac puree
- o **Roasted Hudson Valley Duck Breast** cider reduction, pear, apple, celeriac puree, braised seasonal greens

Dessert

- o **Chocolate Truffle Mousse** raspberry coulis, crushed pistachios, whipped cream
- o **Crème Brulee**
- o **Selection of American regional cheeses**
- o **Berry Crumble Tart** crème anglaise, berry coulis, whipped cream

DRINKS

Whites

- o House Chardonnay 28.00
- o San Nicolas, Sauvignon Blanc, Chile 36.00
- o Cheneau, Macon Verze, Bugundy, France 46.00

Water

- o Still per bottle 8.00
- o Sparkling per bottle 8.00

2 Hour Open Bar Package

- o House Bar \$19.50 per person (\$4 per additional hour)
- o Premium Bar \$24 per person (\$6 additional per extra hour)
- o Ultra Premium Bar \$30 per person (\$7 additional per extra hour)

Reds

- o House Merlot 28.00
- o Domaine Ravenier, Grenache/Syrah, France 38.00
- o Trig Point, Cabernet Sauvignon, Alexander Valley, CA 48.00

Sparkling Wine

- o Borgoluce, Brut, Prosecco, Italy 48.00

Additional Beverages

Add all other requested beverages to final bill (liquor, beer, sodas, coffee & tea)

name _____ telephone _____ email _____

address _____ city, state, zip _____

date of reservation _____ time of reservation _____ # of Guests _____

credit card # _____ exp. _____ signature _____

The number of guests indicated is considered the minimum number of guests. The host/hostess will be charged for this minimum number at the selected per person price in the event less guests attend the event. The number of guests may be changed with written notice prior to 7 days of the event.

\$20 per person will be charged in the event of cancelation within 7 days of the reservation.

All charges will be added to the credit card provided within this agreement.

18% Gratuity and 4% Administrative Fee added to all bookings.