



À LA CARTE Banquet Menu

Includes one vegetable selection and one starch selection. To provide two entrée selections there will be a 4.50 service charge per person.

Soups

Roasted butternut squash soup
with pumpkin seeds and basil oil

7.00 per person

Truffle and parsnip soup with
fennel and chive creme fraiche

7.00 per person

Leek and potato with crispy leeks

7.00 per person

Cream of mushrooms with
truffle creme and chives

7.00 per person

Roasted Roma tomato and
fresh basil soup with basil oil

7.00 per person

Salads

Baby spinach, strawberry, blueberry, red onion, goat
cheese, toasted almonds, white wine vinaigrette

7.50 per person

Mesclun greens, green apple, crumbled
feta, candied pecans, apple cider vinaigrette

7.50 per person

Romaine leaves tossed with a creamy Caesar dressing
and parmesan cheese with garlic croutons and lemon

7.50 per person

Arugula and roasted beet salad, oranges,
candied walnuts and crumbled feta cheese
with a sherry vinaigrette

7.50 per person

Tossed greens salad, cherry tomato, cucumber,
radish, julienne carrots, lemon dill vinaigrette

7.50 per person

Entrées

Chicken

Bourbon BBQ grilled chicken breast
with Cajun crispy onion straws

30.00 per person

Fresh herb roasted chicken breast with mustard demi-glace

30.00 per person

Paprika and fresh rosemary roasted chicken
breast with mushroom cream sauce

30.00 per person

Chicken scallopini breaded with oregano
and parmesan cheese on basil tomato sauce

31.00 per person

Chicken Kiev stuffed with butter
and fine herbs with demi-glace

32.00 per person

Chicken Wellington, stuffed with mushroom duxelle,
prosciutto and Dijon mustard, wrapped in puff pastry,
with mustard demi-glace

40.00 per person

Fish

Oven roasted salmon with tomato caper chutney

39.00 per person

Lemon dill marinated salmon with yogurt dill coulis

39.00 per person

Cedar plank roasted salmon with Dijon glaze

39.00 per person

Herb crusted panko pickerel with
lemon white wine cream sauce

37.00 per person

Vegetables (choose one)

Roasted vegetable medley with broccoli, cauliflower,
red pepper, red onion and zucchini

Honey glazed baby carrots

Grilled lemon broccolini

Roasted asparagus with tarragon butter

Glazed root vegetable medley with butternut squash,
parsnip, carrot, red onion and fresh herbs

Beef and Pork

Coffee rubbed pork tenderloin with cherry gastrique

32.00 per person

Pork loin schnitzel with apple and mustard demi glaze

32.00 per person

Braised beef short rib, gremolata, red wine sauce

46.00 per person

Grilled NY striploin steak (10 oz.)
with brandied peppercorn sauce

59.00 per person

Carved prime rib (9 oz.), Yorkshire pudding, au jus

62.00 per person

Grilled beef tenderloin (8 oz.) with sauce bordelaise

78.00 per person

Vegetarian

Mediterranean penne with roasted peppers, onions,
Kalamata olives and feta cheese in a roasted garlic
tomato sauce

21.00 per person

Vegan eggplant rotolo, grilled eggplant, stuffed
with spinach, onions, tofu ricotta, kale and lentil
sautee, roasted garlic tomato sauce

26.00 per person

Grilled vegetable strudel with asparagus, portobello
mushroom, red pepper, zucchini and red onion, kale
and lentil sautee, and roasted red pepper sauce

26.00 per person

Mediterranean lentil penne, roasted red peppers, red
onions, Kalamata olives, garlic tomato sauce, vegan feta

26.00 per person

Starches (choose one)

Herb and mustard roasted baby potatoes

Garlic mashed Yukon Gold potatoes

Truffle and chive mashed Yukon Gold potatoes

Wild rice pilaf

Desserts

Mango sorbet with whipped cream
and seasonal berries

12.00 per person

Vanilla crème brulee with whipped cream
and strawberry fan

13.00 per person

Flourless rich chocolate cake with whipped
cream and strawberry fan

13.00 per person

White chocolate and raspberry cheesecake
with berry coulis and whipped cream

14.00 per person

Lemon raspberry torte with whipped cream
and strawberry

14.00 per person

Vegan sticky orange marmalade cake
with raspberry coulis and berries
(minimum of 6 to be ordered)

14.00 per person

Kids Menu

Chicken fingers and French fries
with honey dill dip and ketchup

12.95 per person

Hot dog and French fries with ketchup

10.95 per person

Grilled Cheese and French fries with ketchup

10.95 per person

Buttered noodles and garlic toast

9.00 per person

Additional Items

Carrot and celery sticks with ranch dressing

2.25 per person

Vanilla ice cream with chocolate sauce

5.25 per person

Milk or chocolate milk

3.50 per person

Food Allergy Concerns?

Please talk to our catering office staff in advance about
gluten, lactose or other dietary considerations, and we
will be pleased to accommodate.

Additional charges may apply.