SAMPLE MENU
Sample Menu

PASSED HORS D'OEUVRES
Mini Montauk Lobster Roll, Handmade Parker House Bun, Dill
Smoked Salmon Cigar, Wasabi Aioli
Pork Belly Lollipop, Orange Marmalade, Chicharrones
Truffle Gruyere Grilled Cheese Sandwich, Smoked Tomato Jam
Sweet & Spicy Chicken, Broccoli, Wonton Crisp

PLATED FALL/WINTER MENU

First Course
Baby Beets, Sorrel, and Savory Granola
Puffed Jasmin Rice, Dried Manchego, Crunchy Peas, Champagne-Tarragon Vinaigrette

Main Course – Choice Of
French Cut Chicken Breast
Apple Charred Leek Ragu, Brussels Sprout Leaves, Creamy Polenta, Pumpkin Seeds, Lemon Chicken Jus
Thyme Roasted Beef Tenderloin
Smashed Fingerling Potatoes, Baby Bok Choi, Black Garlic Puree, Yuzu Beef Jus Butter

Silent Vegetarian Option
Cornmeal Crusted Delicata Squash
Creamy Polenta, Roasted Kale, Carrot and Turnip Stew, Fried Rosemary

PLATED SPRING/SUMMER MENU

First Course
Sugar Snap Pea Salad
Toasted Red Quinoa, Berried Treasure Farm Strawberries, Citrus Labne

Main Course – Choice Of
Seared Mediterranean Sea Bass
Saffron Emulsion, Spring Onions, Cracked Rye, Fava Bean-English Pea Ragu
48-Hour Braised Beef Short Rib
Creamy Polenta, Leeks, Braised Romaine, Plums and Micro Arugula

Silent Vegetarian Option
Zucchini Crusted Quinoa Fritter
Carrot-Turmeric Puree, Baby Radishes, Genoese Basil

DESSERT STATION
Peanut Butter & Jelly Pyramid | Key Lime Tartelettes
Chocolate Chip Cookie & Caramel Milkshake Shooters | Passion Fruit Snobinettes