
PASSED HORS D'OEUVRES

- Basil Pesto Crostini, Herb Roasted Tomato & Goat Cheese
- Braised Beef Short Rib Panini with Gruyere Cheese & Horseradish Cream
- Citrus Herb Shrimp, Cilantro & Fresh Serrano Peppers
- Crispy Tempura Okra, Sweet Potatoes & Green Beans with Sriracha Aioli
- Grilled Flatbread with Wild Mushrooms, Mascarpone & Parmesan Reggiano
- Mini Chicken Biscuit with Spicy Honey Drizzle
- Miniature Crab Cake with Lemon Thyme Aioli
- Pork Belly BLT on Chive Cheddar Biscuit with Roasted Tomato & Basil Aioli
- Seared Beef Crostini, Stilton Blue Cheese & Port WineReduction
- Shrimp & Grits Cake with Crispy Prosciutto & Chive Aioli
- Smoked Salmon on a Potato Cake with Dill Mascarpone & Capers
- Tuna Tartare on a Mini Rice Cake with Avocado, Jalapeno & Ponzu Glaze
- Grilled Fig with Walnuts & Prosciutto (Seasonal)
- Strawberry with Goat Cheese, Pistachio Powder & Balsamic Drizzle (Seasonal)

ENTREE

Create your own chef plated dinner: choose an entree & choose a seasonal vegetable.*

**Vegetables will be prepared based on the chef's recommendations for the best pairing for your entree.*

- **Grilled Beef Tenderloin** - Herb Roasted New Potatoes & Mushroom Demi Glace
- **Braised Boneless Beef Short Ribs** - Boursin Mashed Potatoes & Natural Jus
- **Pan Seared Grouper** - Parmesan Polenta & Citrus Beurre Blanc
- **Oven Roasted Salmon** - Salsa Verde & Israeli Couscous
- **Grilled Lemon & Rosemary Chicken** - Herb Roasted Fingerling Potatoes
- **Chicken Francese** - Saffron Rice & Lemon Herb Butter
- **Rosemary & Thyme Pork Loin** - Garlic Roasted Red Potatoes
- **Herb Crusted Rack of Lamb** - Roasted Potatoes & Mint Chimichurri

VEGETABLE

SPRING & SUMMER

- Grilled Asparagus
- French Green Beans
- Ratatouille
- Wilted Spinach with Garlic & Lemon
- Summer Succotash
- Roasted Seasonal Vegetables

FALL & WINTER

- Steamed Broccoli
- Brussels Sprouts
- Roasted Butternut Squash
- Root Vegetables with Brussels Sprouts
- Roasted Sweet Potatoes

DESSERT

- Tiramisu
- Panna Cotta with Port Wine & Fresh Berries
- White Chocolate Bread Pudding
- Apple Almond Tart (Seasonal)
- English Toffee Pudding
- Chocolate Torte



{ PLEASE NOTE }

- Menus are priced per person and pricing is based on number of guests and menu selection.
- Our service staff will do everything from start to finish! There is a flat rate fee of \$175 per server, bartender or chef for the entire event.
- Most events require a two-hour set up and one-hour clean up in addition to your actual event time.
- Tables, linens, glassware, china, and other rentals are not included, however, we are happy to include them in your proposal for an additional fee.