



## **Butler Passed Hors d'oeuvres**

*Please Select Six Total*

### **Cold Options**

New England Lobster Roll on a Mini Brioche Bun  
Creamy Burrata (Stracciatella) in a Tomato Cone with Micro Basil & Balsamic Pearls (V)  
Oven Roasted Heirloom Tomato Bruschetta with Parmesan Mousse & Micro Basil (V)  
Mini Tuna or Salmon Tartare Crispy Wonton Bowl with a Sake Shooter  
Mini Grilled Cod Taco with Mango Salsa and a Margarita Shooter  
Roasted Tomato & Hudson Valley Goat Cheese Mousse in a Pesto Cone with Toasted Pistachio (V)  
Smoked Hudson Valley Duck Crostini with Orange Mousse, Sour Cherry Preserve, Smoked Almond  
Pastrami Spice Rubbed Smoked Salmon, Pommery *Crème Fraîche* on a Marble Rye Crostini  
Prime Ribeye Beef Tartare, Potato Cake, Cornichons, Quail Egg  
Ahi Tuna Poke in a Sesame Cone with Soy Caviar

### **Hot Options**

Mini Braised Short Rib Tacos with a Tequila Shooter  
Mini Slider with a Craft Beer Shooter  
Mini Grilled Cheese with Roasted Pear with a Tomato Soup Shooter (V)  
Escargot in a Brioche Boule  
Half Caramelized Brussels Sprout, Bacon Lardon, Truffle Honey (GF)  
Slow Braised Pork Belly Skewer with Roasted Apple Aioli (GF)  
Spanakopita (V)  
Coney Island Style Pigs in a Blanket  
Baby Lamb Chops (GF)  
Roasted Root Vegetable Kabob (GF)(Vegan)  
Maine Lobster Arancini  
Porcini Mushroom Risotto Croquette (V)  
Sriracha Chicken Meatball Skewer with Hoisin Yogurt Dipping Sauce  
Candied Apple Wrapped in Applewood Slab Bacon (GF)  
Chicken & Waffle Bite with Truffle Maple Sriracha Dip  
Fig Jam & Stilton in a Puff Pastry (V)  
Chicken Cordon Bleu Lollipop  
Buffalo Chicken Spring Roll  
Quince & Manchego Phyllo Star with Toasted Almonds (V)



## **Formaggi & Salumeri**

*"Italian Antipasti"*

Prosciutto di San Daniele, Capicollo, Mortadella, Soppressata and Genoa Salami  
16 Month Aged Grana Padano, Fontina, Sharp Provolone, Gorgonzola Dolce  
Grilled Eggplant, Zucchini & Yellow Squash, Roasted Red & Yellow Peppers  
CilieGINE Mozzarella Salad, Assorted Imported Olives, Cannellini Bean Salad, Giardiniera  
Lemon & Pickled Shallot Marinated Artichoke Hearts, Balsamic Braised Cipollini Onions  
Pepperoncini, Cherry Peppers, Pickled Baby Bella Mushrooms  
7 Grain & Country Baguettes, Semolina Boules, Asiago Batards, Rosemary Focaccia  
Aged Balsamic Vinegar, Smoked EVOO, Black Truffle Oil, Lemon Zest EVOO



## CHOOSE 2 OF 4 STATIONS TO BE INCLUDED IN YOUR COCKTAIL RECEPTION

### PASTA STATION

**Choose Two Pastas:** Radiatore, Penne, Orecchiette, Tri-Colored Tortellini, Rigatoni, Farfalle

**Choose Four Toppings:** Grilled Chicken, Sweet Italian Sausage, Rock Shrimp  
Sundried Tomatoes, Kalamata Olives, Crimini Mushrooms, Roasted Peppers  
Bermuda Onions, Heirloom Grape Tomatoes, Artichoke Hearts, Broccoli  
Baby Kale, Braised Fennel, Spinach, Roasted Eggplant

**Choose One Sauce:** Tomato-Basil Saffron Sauce, Spicy Pomodoro, Pesto Cream  
Boursin Cream, Tomato Cream Sauce, Roasted Garlic Broth, Traditional Alfredo

#### ***Pre-Select Two Premade Specialty Pastas:***

Radiatore with Grilled Chicken, Sundried Tomatoes  
Kalamata Olives, and Tomato-Basil Saffron Sauce

Penne with Baby Kale, Braised Fennel, Crimini Mushrooms  
Crumbled Goat Cheese and Roasted Garlic Broth

Rigatoni with Sweet Italian Sausage, Roasted Eggplant  
Bermuda Onions, Fresh Mozzarella and Spicy Pomodoro

Orecchiette with Rock Shrimp, Heirloom Grape Tomatoes, Artichoke Hearts and Pesto Cream

Tri-Colored Tortellini with Broccoli, Smoked Bacon, Shallots and Boursin Cream  
Penne alla Vodka, Penne with Tomato Cream Sauce

*Served with Fresh Garlic Bread Sticks, Shaved Parmesan and Crushed Red Pepper Flakes*



### **Asian Station**

Shrimp Summer Rolls  
Wakame Seaweed Salad  
5 Spice Flavored Edamame Duo  
Shelled and Whole  
Noodle Salad Two Ways, Soba and Rice Noodles  
Vegetable Spring Rolls, Chicken Wontons  
Kale & Vegetable Pot Stickers, Shrimp & Pork Siu Mei  
Lite Soy Sauce, Yakiniiku, Teriyaki, Peanut & Thai Chili Sauces

### **Spud Bar**

Patatas Bravas in Cast Iron Skillet  
Whipped Sweet Potatoes with Truffle Maple Syrup & Fried Sage  
Purple Peruvian Mashed Potatoes with Crispy Onions  
Loaded Potato Skins with Scallion Crème Fraîche, Pork Belly & Cheddar Cheese  
Sweet Potato Fries with Maple Sriracha Dip  
Truffle Parmesan Curly Fries with Lemon Aioli

### **Flatbread Station**

*\*Choose Three to be Cut-to-Order*

Roasted Heirloom Tomato & Creamy Burrata Mozzarella  
Sweet Italian Sausage, Roasted Garlic Ricotta & Charred Broccolini  
Prosciutto di San Daniele, Caramelized Onion Fig Jam, Fontina Cheese & Baby Arugula  
Golden Beets, Sautéed Rainbow Kale, Asiago Cheese, Lemon Ricotta  
Braised Short Ribs, BBQ Sauce, Caramelized Onions, Cheddar, Roasted Peppers & Goat Cheese  
Crispy Breaded Chicken, Buffalo Sauce, Celery, Carrots & Bleu Cheese Drizzle  
Sliced Meatballs, Marinara, Shaved Parmigiano-Reggiano and Sharp Provolone  
Roasted Shiitake, Oyster & Hen-of-the-Woods Mushrooms, Sautéed Baby Spinach & Mozzarella  
Braised Pork Belly, Tangy Marinara, Grilled Pineapple, Red Onion & Cilantro  
Grilled Shrimp, Heirloom Cherry Tomatoes, Kalamata Olives, Feta Cheese, Kale-Pesto



## **ADDITIONAL STATION SELECTIONS FOR THE COCKTAIL RECEPTION**

### **Sushi Station**

*(Fee will apply for traditional Sushi Chef)*

A Lavish Mixture of Maki & Uramaki Sushi Rolls to include  
Traditional & Exotic Selections  
Hand Selected Assortment of Nigiri & Sashimi  
Lite Soy Sauce, Pickled Ginger and Wasabi

### **Interactive Ramen Noodle Station**

*Choose Two Broths:* Star Anise Infused Beef Broth, Miso Broth  
Classic Shoyu Broth or Kaffir Lime  
Infused Chicken Consommé

*Choose Two Proteins:* Shaved Pork, Shredded Chicken  
Sautéed Shrimp or Seared Beef

*To Be Served with the Following Toppings:*

Tofu, Scallions, Jalapeño  
Shiitake Mushrooms, Napa Cabbage, Nori Strips  
Shredded Carrots, Roasted Corn, Bean Sprouts  
Cilantro Leaves, Thai Basil, Lime Wedges  
Sriracha, Chili Oil, Sambal Oelek, Sesame Oil

### **Brazilian Station**

Salpicão (Shredded Chicken Salad) and Hearts of Palm Salad  
Individual Chicken Mole & Plantain Skewer  
Fried Sweet Plantains & Tostones  
Pão de Queijo (Cheesy Bread)

*Carved to Order:* Churrasco con Chimichurri and Smoked Linguica

*Empanada Trio:*

Smoked Beef Picadillo, Braised Guajillo Chicken, Fire Roasted Vegetable



## **Carving Station**

*(Choose One)*

### **Roasted Pork Tenderloin**

*Local Fruit Chutney*

*Corn Bread*

### **Bone-In Steamship Ham**

*Bourbon Cola Dijon Glaze*

*Assorted Local Mustards*

*Cheddar & Chive Biscuits*

### **Sage Rubbed Turkey Breast**

*Gourmet Mustards and Turkey Gravy*

*Cranberry Chutney*

*Buttermilk Biscuits*

### **Grilled Beef Tenderloin**

*Horseradish Cream & Gourmet Mustards*

*Petite Pretzel Rolls*

### **Rosemary Crusted Boneless Leg of Lamb**

*Mint Demi and Olive Tapenade*

*Sliced Baguettes*

### **Dill & Dijon Crusted Whole Fillet of Salmon**

*Caper Remoulade*

*Pumpernickel Rolls*

### **Peppercorn & Sea Salt Crusted NY Strip Loin**

*Thyme Demi-Glace and Horseradish Crème Fraîche*

*Petit Carving Rolls*

### **Slow Roasted Prime Rib**

*Truffle Horseradish Cream & Rosemary Pan Jus*

*Sea Salt & Caraway Crescents*



## **MAC-N-CHEESE STATION**

*Choose Two Pastas:* Elbow, Radiatore, Orecchiette, Ditalini, Cavatappi, Farfalle

*Choose Four Toppings:* Grilled Chicken, Rock Shrimp, Smoked Brisket, Crab Meat  
Heirloom Grape Tomatoes, Artichoke Hearts, Broccoli, Smoked Bacon  
Braised Leeks, Crimini Mushrooms, Bermuda Onions  
Spinach, Roasted Peppers, Baby Kale

*Choose One Sauce:* Traditional Cheese Sauce, Smoked Gouda Cream, Garlic Boursin  
Spicy Buffalo Béchamel, Pesto Cream, Southwest Chipotle, Classic Alfredo

*Pre-Select Two Premade Specialty Mac-N-Cheeses:*

Orecchiette, Butter Braised Leeks, Lobster Meat  
with Garlic Boursin Cream and Old Bay & Herb Panko Crust

Ditalini, Fire Roasted Corn, Black Beans & Peppers  
with Southwest Chipotle Sauce and Cornbread Crust

Radiatore, Breaded Buffalo Chicken, Sautéed Celery & Carrots  
with Spicy Buffalo Béchamel and Blue Cheese Panko Crust

Orecchiette, Roasted Red & Yellow Peppers, Scallions  
with Lump Crab Meat and Smoked Gouda Cream

Traditional Mac-N-Cheese - Elbow Pasta & Classic Cheese Sauce

Cavatappi, Shaved Philly Steak, Sautéed Onion & Peppers  
with Classic Alfredo Sauce and Sharp Provolone

## **Hudson Valley Charcuterie & Cheese**

*Charcuterie:*

Hudson Valley Smoked Duck Breast & Duck Terrine  
Roasted Garlic Sausage, Pheasant Country Pâté with Figs & Pistachios

*Cheeses:*

"Sprout Creek Farm" Toussaint, "Coach Farm" Aged Green Peppercorn Goat Cheese  
"5 Spoke Creamery" Herbal Jack, "Nettle Meadow Creamery" Fromage Blanc with Honey & Lavender

*Accoutrements:*

Dijon & Stone Ground Mustards, Fig Jam, Sour Cherry Preserves  
Cornichons, Charred Baguettes, Assorted Flat Breads & Crackers



### **Mediterranean Experience**

Tabbouleh with Tomatoes & Parsley, Cous Cous with Lemon & Mint  
Red Wheat Berry with Golden Raisins & Sunflower Seeds  
Herbs de Province Rolled Goat Cheese, Marinated Feta Cheese, Imported French Camembert  
Slow Cured Olive Mix, Cucumber Salad, Traditional Dolma  
Hummus, Baba Ganoush, Eggplant Caponata, Tzatziki, Olive Tapenade  
Pita Chips, Handmade Crackers and Warm Grilled Pita

### **Shellfish Bar**

Court-bouillon Poached Shrimp, New Zealand Green Lip Mussels  
Long Island Blue Point Oysters & Little Neck Clams, Jonah Crab Claws  
*\*King crab legs and lobster available at Market Price*  
Cocktail Sauce, Fresh Grated Horseradish, Champagne Mignonette, Joe's Mustard Dip  
Tabasco and Fresh Lemons & Limes

### **New England Station**

New England Clam Chowder  
Maine Lobster & Corn Chowder  
Manhattan Clam Chowder  
Served with Miniature Bread Bowls, Oyster Crackers & Hot Sauces

Clam Bake:  
Shrimp, Mussels, Clams, Smoked Kielbasa, Grilled Corn, Petit Potatoes  
*(Displayed in Paella Pan)*

Old Bay Chicken Casserole

Made-to-Order Maine Lobster Rolls  
Chilled Traditional Lobster Salad & Warm Butter Poached Lobster  
Griddled Split Top Buns  
Crabby Kettle Potato Chips





## **Premade Slider Station**

*\*Choose Three to be Displayed*

### **Classic American**

*Grass-Fed Beef Burger, American Cheese, Shredded Lettuce, Roma Tomato, Sliced Red Onion, Pickle Chips Mustard & Ketchup on a Sesame Seed Bun*

### **Grilled Chicken**

*Pepper Jack Cheese, Baby Arugula, Avocado Onion Jam, Bacon, Chipotle Crème on a Ciabatta Roll*

### **Sesame Crusted Tuna**

*Sesame Seed Crusted Tuna, Grilled Pineapple & Mango Salsa, Hydro Cress Lettuce, Wasabi Aioli on a Whole-Wheat Sesame Bun*

### **BBQ Mushroom Turkey**

*Turkey Burger, Cheddar Cheese Crimini Mushrooms, Crispy Onion Straws Smoky BBQ Sauce on a Pretzel Bun*

### **Grilled Portobello**

*Balsamic Marinated Portobello, Creamy Burrata Roasted Peppers, Baby Spinach Blood Orange Glaze on a Herb Roll*

### **Bacon**

*Grass Fed Beef Burger, Applewood Slab Bacon Green Leaf Lettuce, Kettle Potato Chips Special Sauce on a Brioche Bun*

### **Smoked Salmon**

*Pastrami Spiced Smoked Salmon Sliced Cucumbers, Frisée Lettuce, Fried Capers Pommery & Dill Crème Fraîche on a Pumpernickel Bun*

### **Mediterranean Lamb**

*Lamb Burger, Roasted Peppers, Grilled Feta Shaved Red Onion, Rainbow Kale Tzatziki Sauce on a Rosemary Bun*

### **Buffalo Chicken**

*Crispy Breaded Chicken, Marbled Jack & Bleu Cheese, Shaved Celery & Carrot Slaw, Buffalo Ranch on a Sour Dough Bun*

### **Braised Short Rib**

*Cabernet Braised Short Ribs, Caramelized Onions Smoked Bleu Cheese, Baby Arugula Cipollini Aioli on a Hawaiian Bun*

### **Maryland Crab Cake**

*Lump Crab Cake, Shredded Lettuce, Pickle Chips Heirloom Tomato, Shaved Red Onion Cajun Remoulade on a Brioche Bun*

### **Pulled Pork**

*Apple Cider & Cola Braised Pork Bread & Butter Pickle Chips, Pickled Shallots Sweet & Tangy BBQ Sauce on a Potato Roll*



## **LATE NIGHT STATIONS**

### **Make Your Own Taco Station**

*Choose Two Proteins:* Ground Beef, Cumin Dusted Chicken, Crispy Pork Belly  
Guajillo Braised Short Ribs, Chipotle Ground Turkey, Cilantro Lime Shrimp  
Carnitas (Slow Roasted Shredded Pork) or Crispy Cod

*To be Served with:* Shredded Lettuce, Red Onions, Queso Fresco, Shredded Jalapeño Jack  
Pickled Cabbage Slaw, Jalapeños, Pico de Gallo and Mango Salsa  
Flour Tortillas, Corn Tortillas & Hard Taco Shells  
Rice & Beans, Tri-Color Tortilla Chips  
Homemade Salsa, Sour Cream and Guacamole

### **Build Your Own Gyros**

Greek Salad with Feta Cheese, Cucumbers, Tomatoes  
Roasted Red Peppers, Kalamata Olives and Lemon Thyme Vinaigrette  
Classic Lamb & Beef Gyros, Chicken Gyros & Falafels  
Grilled Warm Pitas & Pita Chips  
*To be Served with:* Shredded Lettuce, Shaved Red Onions, Diced Red & Yellow Tomatoes  
Crumbled Feta Cheese, Cucumber Tzatziki, Red Pepper Hummus, Yellow Rice

### **Wing Station**

Traditional Buffalo Wings  
Sauce Your Own Boneless Wings  
*Sauces:* Hickory Smoked BBQ, Garlic Parmesan, Asian BBQ, Jerk Hot Sauce  
Heirloom Baby Carrots, Celery & Jicama  
Blue Cheese & Ranch Dressing  
Buffalo Chicken Dip with Tri-Color Tortilla Chips  
Waffle Fries with Sriracha Ketchup

### **Po Boys & More Station**

Fried Popcorn Shrimp, Clam Strips and Catfish  
*To be Served with:* Mini Hoagie Rolls, Shredded Lettuce, Diced Tomatoes, Shaved Red Onion, Pickle Chips  
Cajun Remoulade, Cocktail Sauce, Variety of Hot Sauces and Lemon & Lime Wedges

Muffaletta Sandwiches  
Crabby Fries, Sweet & Tangy Slaw



## **Late Night Passed Sweet & Savory**

### ***Choice of 4***

Mini Grilled Cheese Sandwiches with Tomato Soup (Soup Optional)

Chocolate Dipped Munchkin Lollipops

Mini Chicken & Waffle Nuggets

French Fries

Mini Chicago Style Deep Dish Pizza

Churros

French Macaroons

Chocolate Truffles

Cheesecake Lollipops

Mini Ice Cream Cones with Assorted Ice Creams & Mousses

Chocolate Covered Fruits



## Dessert Stations

### Viennese Station

Dessert Shooters, Mini Tartlets, Assorted Brownie Bites  
Chocolate Dipped Cheesecake Bites, Variety of Mini Cupcakes, French Macaroons  
Miniature Pâtisseries, Éclairs, Assorted Cannolis, Fruit Tarts, Profiteroles, Mini Cheesecakes  
Assorted Trifles, Chocolate Dipped Strawberries, Rainbow Cookies & Biscotti  
Chef's seasonal selection of warm specialties

Made-to-Order Espresso & Cappuccino Coffees  
Accompanied by Sambuca, B&B, Baileys, Frangelico, Kahlua, Courvosier  
Grand Marnier, Limoncello, Godiva White Chocolate Liquer, Amaretto Di Saronò

### Trays of Pastries and Cookies

*(Two Per Table)*

Variety of Assorted Pâtisseries, Chocolate Dipped Strawberries  
Italian Specialties & Cookies

### Ice Cream & Gelato Bar

*Please Choose **Four** from the Choices:*

*Gelato:*

*Cherry Amarena, Oreo, Espresso Mascarpone*

*Ice Cream:*

Vanilla Bean, Chocolate, Strawberry, Mint Chocolate Chip  
Pistachio Nut, Toasted Coconut

*Sorbets:*

Raspberry, Lemon or Mango

*Included Toppings*

Hot Fudge Sauce, Salted Caramel Sauce, Mixed Berry Compote  
Sprinkles, Crushed Oreos, M&M's, Maraschino Cherries and Whipped Cream

Assorted Ice Cream Cones & Waffle Bowls



### **Donut & Churro Station**

Warm Churros & Croissant Donuts

Old Fashioned Cake Donuts, Double Chocolate Chip, Powdered Sugar, Glazed Devil's Food & Sour Cream  
Strawberry, Dark Chocolate, Salted Caramel & Crème Anglaise Dipping Sauces  
Sprinkle on Toppings: M&M's, Crushed Oreos, Sprinkles & Reese's Pieces

### **Crepe Station Made to Order**

Raspberries, Blackberries, Blueberries

Strawberries, Roasted Cinnamon Apples & Pears

Bananas Foster Compote, Chocolate Shavings, Orange Supremes

Chantilly Cream & "Coach Farms" Sweetened Whipped Ricotta

Powdered Sugar, Cinnamon Sugar, Maple and Agave Syrup

### **Chocolate Fountain**

Assorted Dipping Fruits to Include: Strawberries, Pineapple, Baby Bananas  
Additional Toppings: Jet Puffed Marshmallows, Pretzel Rods, Rice Krispie Treats  
Graham Crackers, Oreo Cookies, Lady Fingers, Pound Cake & Brownie Bites

### **Milk & Assorted Cookie Jars**

Assortment of Flavored Milks:

Double Chocolate Chip Cookie Milk, Organic Whole Milk

Strawberry Fruit Loop Milk, Salted Dulce De Leche Milk

Assortment of Cookies May Include:

Red Velvet, Peanut Butter, M&M, Chocolate Chip, Double Chocolate Chunk  
White Chocolate & Cherry, S'more and Oatmeal



## **To-Go Stations**

### **Breakfast Style Flatbreads / Sandwiches**

Breakfast Flatbread

Cage Free Fried Eggs, Garlic & Herb Boursin Cheese, Applewood Smoked Pork Belly

Oven Roasted Heirloom Tomatoes & Aged Cheddar Cheese

Scrambled Egg Croissant Sandwich with Pancetta, Asiago & Baby Arugula

Egg White Vegetable Medley Burrito with Creamy Burrata in a Spinach Tortilla

### **Assorted Ice Cream Novelties**

*To Include Any of the Following:*

Chocolate Éclair

Oreo Cookies & Cream

Chocolate Chip Cookie Sandwich

Classic Ice Cream Sandwich

Strawberry Shortcake

Reese's Peanut Butter Cup

Vanilla Chocolate Coated King Cone with Peanuts

Vanilla Ice Cream Bar Coated in Chocolate

Choco-Taco

*Displayed in an Ice Cream Cart*

### **Candy Bar**

*All Displayed in Candy Jars*

Chocolate & Yogurt Covered Pretzels, Gummy Bears

M&M's, Yogurt Raisins Mike & Ikes, Peanut Butter Cups

Skittles, Swedish Fish, Reese's Pieces, Starburst



### **Pretzel To-Go Station**

Bavarian Style Soft Pretzels Displayed in a Pretzel Cart  
Assorted Mustards & Aged Cheddar Cheese Sauce for Dipping

Pretzel Bite Duo  
Cinnamon Sugar Pretzel Bites  
Raspberry, Dark Chocolate, Salted Caramel & Crème Anglaise Dipping Sauces

Parmesan & Asiago Dusted Pretzel Bites  
Marinara & Garlic Parmesan Dipping Sauces

### **Popcorn To-Go Station**

Freshly Popped Popcorn Displayed in Popcorn Cart

*Assorted Shakers:* Truffle Salt, Aged White Cheddar, Cinnamon Sugar, Garlic Salt, Chili Lime

*Additional Varieties:* Kettle Corn, Chocolate Drizzled & Caramel Popcorn

*Displayed in Cones with a French Macaroon Garnish*

### **Hot Cocoa & Apple Cider Bar To-Go**

Dutch Hot Cocoa & “Red Jacket Orchards” Apple Cider

Vanilla Bean Whipped Cream, Chocolate Shavings, Cinnamon Sticks

Mini Jet Puffed Marshmallows, Candy Cane Sticks, Chocolate Sauce & Salted Caramel Sauce

### **Coffee & Tea Service To-Go**

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Tazo Tea



## **Appetizers**

### **Butternut Squash Soup (V)**

*Sage Crème Fraîche & Cinnamon Brioche Croutons*

### **Purple Cauliflower Soup (V)**

*Romanesco Confetti & Preserved Lemon EVOO*

### **New England Clam Chowder**

*Yukon Gold Potatoes, Cod & Clam Cake, Braised Pork Belly & Chive Oil*

### **Kabocha Squash & Pumpkin Ravioli (V)**

*Brown Butter Cream, Toasted Pepitas, Smoked Bleu Cheese & Fried Sage*

### **Braised Short Rib & Mascarpone Ravioli**

*Marsala Beurre Blanc, Shaved Asparagus & Shiitake Relish  
Peruvian Sweet Drop Peppers, Grilled Ricotta Salata, Porcini Oil*

### **Pan Seared Gnocchi**

*Smoked Tomato Broth, Crispy Prosciutto di San Daniele  
Cannellini Beans, Whipped Herb Ricotta & Shaved Pecorino*

### **Linguini Fini**

*Roasted Shrimp, Asparagus Coins, Wilted Chicory  
Shaved Pecorino, Aged Balsamic Cream & Basil Oil*

### **Maryland Lump Crab**

*Rutabaga Purée, Brussels Sprout & Pickled Shallot Slaw  
Shaved Fennel & Citrus Salad, Cilantro Oil*

### **Hudson Valley Duck Confit Risotto**

*Brussels Sprout Leaves, Dried Cherries, Charred Butternut Squash  
Pomegranate Glaze & Butternut Squash Sauce*

### **Leek & Mushroom Risotto (V)**

*Hen of the Woods, Shiitake, Oyster, Portobello Mushrooms  
Mushroom Bisque*





## **Salads**

### **Beet Trio & Black Truffle Burrata Salad (V)**

*Red, Gold & Candy Striped Beets, Red Vein Sorrel, Toasted Pistachios  
Pomegranate Balsamic Glaze, Smoked EVOO, Five Peppercorn Blend*

### **Pickled Heirloom Carrot Salad (V)**

*Baby Rocket, Pumpkin Seeds, Carrot & Ginger Purée  
Stone Ground Mustard Greek Yogurt & Clementine EVOO*

### **Satur Farm Baby Greens (V)**

*Roasted Butternut Squash, Smoked Bleu Cheese, Candied Pecans  
Sundried Cranberries & Maple Vinaigrette*

### **Tri-Color Kale & Belgian Endive Salad (V)**

*Roasted Apples, Pomegranate seeds, Hudson Valley Goat Cheese  
Toasted Almonds & Citrus Pommery Vinaigrette*

### **Kale & Radicchio Caesar (V)**

*Charred Golden Beets, Shaved Pecorino Romano, Grilled Seckel Pears  
Stuffed Peppadew Croutons (Frenched Served Warm) & Lemon Caesar Dressing*



### **Entrées (Choice of Two)**

#### **Cabernet Braised Short Rib**

*Horseradish Celeriac Puree, Broccolini & Peruvian Sweet Drop Peppers  
Caramelized Onions & Smoked Roquefort Demi*

#### **Steakhouse Filet of Beef**

*Smashed Truffle Fingerling Tostones, Creamed Tri-Color Kale  
Roasted Cippolini Spread & Stone Ground Pommery Demi*

#### **New York Strip**

*Dauphinoise Potato, Caramelized Brussels Sprout, Parsnip & Pork Belly Hash  
5 Peppercorn Demi*

#### **Grilled Beef Tenderloin**

*Garlic Confit & Scallion Yukon Gold Mashed Potatoes, Heirloom Carrot & Asparagus Ragout  
Braised Forest Mushrooms & Brandy Reduction*

#### **Thyme & Rosemary Crusted Rack of Lamb**

*Roasted Sweet Potato Fingerlings & Grilled Asparagus  
Mint Chimichurri & Balsamic Reduction*

#### **Wild Caught Salmon**

*Warm Lentil & Pomegranate Salad, Wilted Rainbow Swiss Chard  
Orange & Soy Glaze, Chive Oil*

#### **Chilean Sea Bass**

*Cranberry & Winter Squash Wild Rice, Baby Romanesco  
Shaved Fennel & Tart Cherry Gastrique*



**Tarragon Crusted Halibut**

*Mascarpone Polenta, Root Vegetable & Grilled Corn Succotash  
Citrus & Chive Beurre Blanc*

**Herbed Seared Grouper**

*Tri-Color Quinoa, Haricot Vert, Pickled Red Onion  
Roasted Yellow Pepper Coulis, Cilantro Oil*

**Pistachio Crusted Cod**

*Shaved Brussels Sprout Risotto, Baby Patty Pan Squash  
Roasted Red Beet Paint*

**Roasted Pear & Brie Stuffed French Cut Chicken Breast**

*Parsnip Purée, Grilled Baby Zucchini & Apple Cider Cream*

**Herb Crusted Chicken**

*Red Bliss Whipped Potatoes & Vegetable Byaldi  
Kalamata Olive Tapenade & Tomato Coulis*

**Apple Cider Brined French Cut Chicken Breast**

*Warm Red Wheat Berry & Raisin Salad, Tri-Color Cauliflower  
Braised Leeks, Cranberry & Pear Reduction*

**Bourbon & Cola Glazed French Cut Pork Chop**

*Truffle Maple & Brown Sugar Whipped Sweet Potatoes, Roasted Broccolini  
Caramelized Apple & Thyme Compote, Tamarind Demi*



### **Vegetarian Entrées**

*(All of these options would be paired with starch & vegetable being served night of)*

#### **Roasted Cauliflower Steak**

*Herb Marinated & Oven Roasted*

#### **Broccoli Scallops**

*Pan Seared in Beurre Meunière*

#### **Kale & Mushroom Grilled Polenta Cake**

*Heirloom Kale & Forest Mushrooms with Mascarpone & Pecorino*

#### **Quinoa Stuffed Squash**

*Tri-Color Quinoa with Roasted Vegetables & Herb Crust*