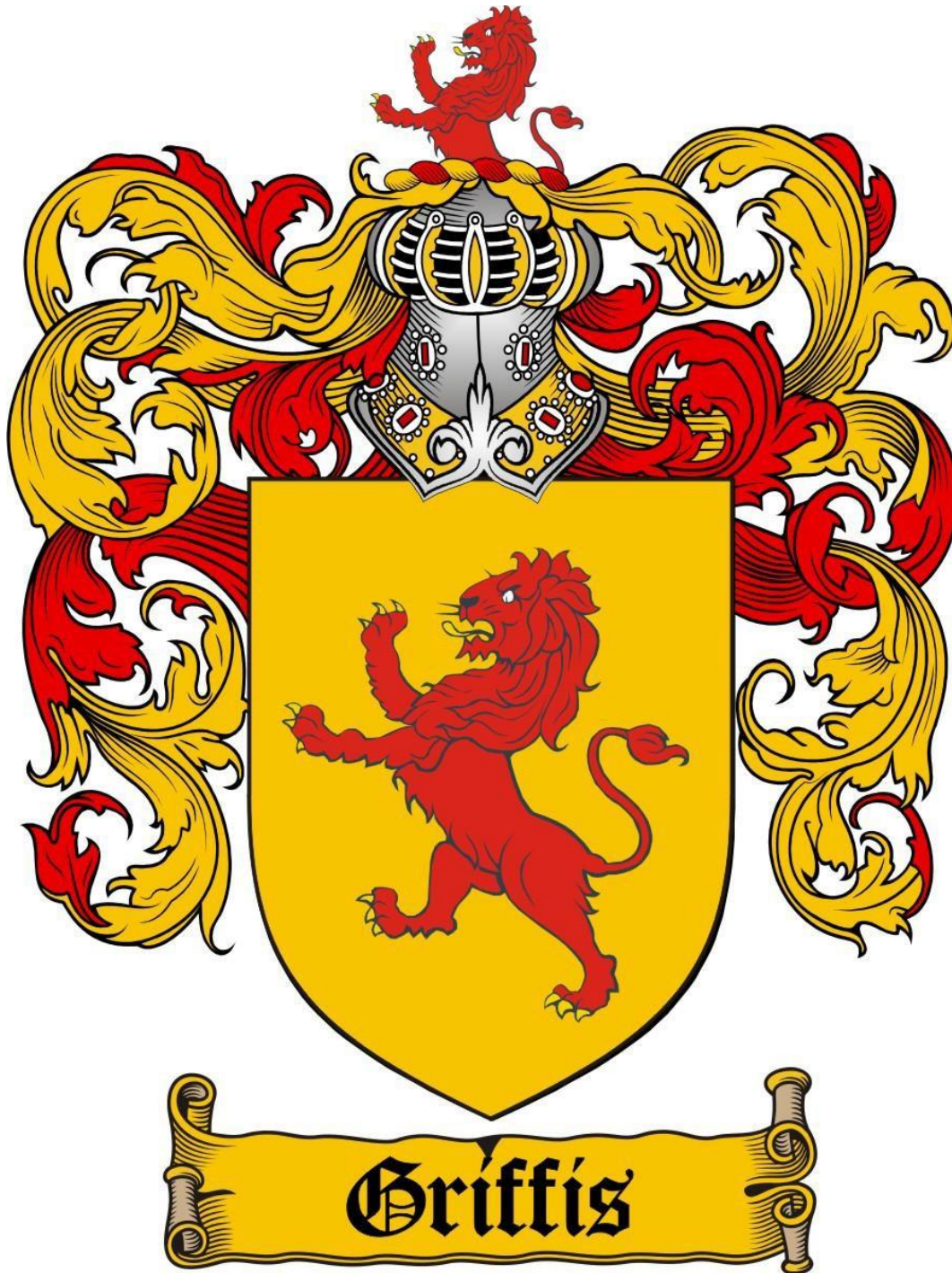


# Banquet and Catering Menus



**Spring Summer 2026**  
***The Griffis Faculty Club***

**Our menus at the Griffis Club honor the abundance of local farms and their produce. Our dishes are inspired by what is fresh, seasonal and local.**

Jansal Valley Farm, Dartmouth MA  
Taste Buds Farm & Greenhouse, Dartmouth MA  
Young Family Farm, Little Compton RI  
Backyard Farms, Madison ME  
Steere Orchard, Greenville RI  
Johnathon Sprouts, Rochester MA  
Demarest Farms, Hillsdale, NJ  
Farming Turtles, Exeter RI  
Giorgio Fresh, Reading PA  
Terhune Orchard, Princeton NJ  
Lakeville Specialty, Washingtonville PA



## Breakfast and Brunch

### Early Mornings

An assortment of miniature bagels, muffins and breakfast pastries, regular and low-fat cream cheese, butter, grape, and strawberry jam, fresh squeezed orange juice, coffee, herbal teas  
\$13.00pp

### Griffis Continental Breakfast

Early Mornings plus Assorted Seasonal Sliced Fruit  
\$19.00pp

### A Little of This and That Morning Platter

Hard Boiled Eggs, Greek Yogurt Parfait Cups, Chocolate Chia Pudding Cups  
Overnight Vegan Blueberry Oats, Assorted Scones  
Freshly Squeezed Orange Juice, Coffee, Herbal Teas  
\$16.00pp

### Breakfast Burrito Station\*

Includes Salsa Verde, Hot Sauce, Sour Cream and Pico de Gallo  
Select three from list below

Classic- Eggs, Cheddar Cheese, Bacon or Sausage, Potato Hash

Veggie- Eggs, Sauteed Spinach, Bell Peppers, Onions, Mushrooms, Avocado, Cheese

Southwestern- Eggs, Black Beans, Roasted Corn, Spicy Chorizo Cheddar Cheese and Salsa

Steak – Grilled Steak Strips, Eggs, Onions, Pepper Jack Cheese

Loaded- Eggs, Bacon, Sausage, Potato Hash, Beans, Peppers, Cheese, Avocado

Vegan – Tofu Scramble, Black Beans, Sauteed Veggies, Avocado, Vegan Cheese

Freshly squeezed orange juice, coffee, herbal teas

\$15.00pp

### Country Breakfast \*

Scrambled eggs, apple wood smoked bacon, turkey sausage, lemon and herb breakfast potatoes, miniature Danish, muffins, bagels, regular and low-fat cream cheese, butter, grape and strawberry jam, freshly squeezed orange juice, coffee and herbal teas  
\$25.00pp

### **Springtime Warm Savory and Sweet Bites**

Vegetable Egg Bites  
 Spring Pea and Mint Frittata Squares  
 Bacon, Leek and Cheddar Quiche  
 Lemon Poppy, Blueberry and Bran Mini Muffins  
 Fruit Kabobs  
 Freshly squeezed orange juice, coffee, and herbal teas  
 \$18.00pp

### **Breakfast Sandwich Buffet\***

Freshly squeezed orange juice, coffee, and herbal teas  
 Select three from the list below

Ham, Swiss, Dijon Croissant  
 Smoked Salmon, Cucumber, Lemon Dill, Pickled Red Onions, Eggs  
 Fried Egg, Heirloom Tomato, Mozzarella, Pesto, Focaccia  
 Bacon Egg and Cheese Roll  
 Grilled Vegetables Egg and Cheese Wrap  
 Turkey Sausage, Caramelized Onions, Swiss Cheese, Fried Egg, Brioche Roll  
 Biscuit Stuffed with Tennessee Sausage, Cheddar  
 Biscuit Stuffed with Scrambled Eggs, Spring Onion, Cheddar  
 Sliced Turkey Breast, Fried Egg, Apricot Ginger Jam, Potato Roll  
 Sliced Ham, Eggs, Kimchi Aioli, Brioche  
 Garden Tofu Scramble Breakfast Wrap  
 \$15.00pp

### **Yogurt and Homemade Granola Bar**

Lo-Fat, Greek, and Coconut Yogurt, Organic Granola, Chocolate Chips, Macerated Berries,  
 Fruit Compote, Toasted Sunflower Seeds, Honey Toasted Chickpeas, WCM Honey  
 \$12.00pp

### **Healthy Grab and Go**

Layered Lemon Chia Seed Puddings, Yogurt Parfaits, Fruit Cups, Granola Bars  
 Carrot and Bran Muffins, Water  
 \$11.00pp

**Super Start**

Fruit and Berry Parfaits, Granola Bars, Water, Soft Drinks, Coffee and Tea  
\$11.00pp

**Omelet Station\***

Fresh eggs, egg whites, traditional accompaniments, made to order  
\$15.00pp

**Fresh Made Juice Smoothies**

All smoothies below are made using fresh fruits and vegetables,  
coconut water or yogurt

Spring Sip- Strawberry and Rhubarb Coconut Water

Citrus Blast – OJ, Mango, Turmeric, Hemp Seeds

Pineapple Botany Blend- Banana, Basil, Pineapples

Wake Up- Cold Brew, Banana, Cinnamon, Protein Powder

\$7.00pp

**Bagels & Coffee**

Assorted mini bagels low fat cream cheese, butter, grape and strawberry jam, Fresh squeezed  
orange juice and coffee  
\$9.00pp

\*Hot Buffet Breakfast are a minimum of 15 people. If the guarantee is less than the minimum,  
a charge for 15 people will be incurred.

## Morning and Afternoon Breaks

### Sweet and Savory Dips and Chips

Honey Whipped Ricotta, Roasted Pepper Hummus, Espresso Fluff  
Pita Triangles, Bagel Chips, Pretzel Rods, Graham Crackers  
\$12.00pp

### Fresh Assorted Cookies and Brownies

\$4.00pp

### Mini Danish, Mini Muffins and Mini Pastries

\$7.00pp

### Pie and Coffee

Key Lime, Peach Crumb, Blueberry, Lemon Meringue  
Coffee and tea  
\$7.00pp

### Nature Valley® Granola, Fruit and Protein Bars

\$5.00pp

### Conference Beverage Package

(Includes one refresh)

Fresh Brewed Coffee, Tea, Juice, Soft Drinks, Earl Grey Iced Tea, and Water  
\$10.00pp

### Beverage Package

Fresh Brewed Coffee, Tea, Juice, Soft Drinks, Earl Grey Iced Tea, and Water  
\$7.00pp

### Freshly Squeezed Lemonade and Unsweetened Iced Tea

\$4.00pp

### Coffee Break

Freshly brewed coffee, herbal teas, water  
\$4.00pp

### Freshly Squeezed Orange and Grapefruit Juice

\$ 4.00pp

### Soft Drinks and Water

\$4.00pp

### **High Tea Service**

Assortment of teas, tea sandwiches and small bites

Smoked Salmon, Dill Cream Cheese, Pumpernickel

Tea Pairing: Earl Grey The citrusy bergamot complements richness of fish and herbs

English Cucumber and Mint, Lemon Herb Butter

Tea Pairing- Jasmine Green Tea- Light floral, it balances the freshness of cucumber

Truffle Mushroom and Thyme, Crème Fraiche- Brioche Boule

Tea Pairing: White Peony Tea- A delicate white tea with subtle floral notes

Herbed Roast Beef and Horseradish Cream, Microgreens

Tea Pairing – Lapsang Souchang- Smoky Black Tea

Curry Chicken Salad, Mango Chutney, Golden Raisins, Toasted Almonds

Tea Pairing: Masala Chai- warm spices with chai mirroring the savory flavors

Scones, Lemon Bars, Macarons

Seasonal Jam and Jelly, Whipped Butter, and Devonshire Cream

\$15.00pp

### **Super Snack**

Trail Mix, Pretzels, Edamame Beans, Dark Chocolate Pistoles

Seasonal Unsweetened Iced Tea

\$9.00pp

### **Mediterranean**

Classic Hummus, Tzatziki, Baba Ghanoush, Muhammara Stuffed Grape Leaves, Marinated Olives, Feta Cubes, Grilled Halloumi, Pita Crisps, Baklava, Infused Water, Sodas, Iced Tea

\$18.00pp

### **Local Cheeses and Seasonal Fruits**

Local Cheeses Platter with Crackers, Seasonal Fruit, Preserves

\$12.00pp

### **The Chocolate Lover's**

Chocolate Dipped Strawberries, Chocolate Brownie Bites

Chocolate Chip Cookie Blondies, Chocolate Chunk Cookies,

Chocolate Covered Pretzels

\$10.00pp

**Sweets Mix**

Individual Banana Puddings, Apple Pie Empanadas, Bitesize Cupcakes, Churro Bites  
\$12.00pp

**The Cupcake Fix**

Selection of Assorted Cupcakes  
\$6.00pp

**Afternoon Package**

An Assortment of Cookies and Brownies  
Soft Drinks and Water, Coffee, Decaffeinated Coffee, Herbal Teas  
\$9.00pp

**Healthy Snack Package**

Granola Bites, Crunchy Popcorn, Baked Chips, Oatmeal and Fruit Bars, Bottled Water  
\$9.00pp

**Build A Sundae Bar**

Ice Cream - Vanilla, Chocolate, Strawberry, Dulce de Leche, Fruit Sorbet, and Non-Dairy Item  
Toppings- Chocolate sauce, Caramel sauce, Oreo Crumbs, Maraschino Cherries, Whipped  
Cream, Chopped Walnuts, Chocolate Candy Pieces, Bananas, and Strawberries.  
\$12.00pp

**Frozen Treat Station**

Assorted Ice Cream Bars, Cones, Sandwiches, Mochi and Frozen Fruit Bars  
\$9.00pp

## Lunch Menu

### Seasonal Sandwich Buffet

Detailed menus are available in pdf on the website

\$16.00pp

### Box Lunch

(Monthly sandwich selections listed above and pdf on the website)

Includes an Individually Wrapped Seasonal Sandwich, a Green Salad Homemade Cookies, Chips, and Bottled Water

**\$19.00 per box**

### Seasonal Salad Luncheon Station

Choose 2 salads from list below (Includes fresh rolls and a pasta salad)

Honey Lime Grilled Chicken Breast

Wild Baby Arugula, Sliced Grilled Peaches, Ricotta Salata  
White Balsamic and Poppyseed Dressing

Sesame Crusted Ahi Tuna

Haricots Verts, Frisee, Blanched Green Beans, Marinated Artichoke Hearts, Cherry Tomatoes  
Hard Boiled Eggs, Olives Lemon Champagne Vinaigrette

Cubed Roast Turkey Kale Caesar Salad

Croutons, Parmesan, Classic Caesar Dressing

Smoked Cauliflower Steak

Pickled Daikon, Soba Noodles, Fresh Cilantro, Spicy Sriracha Tahini

\$17.00 per person

Additional \$8.00pp for all options

\*Salad Luncheons are a minimum of 10 people. If the guarantee is less than the minimum, a charge for 10 people will be incurred.

### **Vegetable Sushi Assortment (8 pieces per guest)**

Includes avocado, cucumber, and carrot regular rolls, avocado cucumber roll, spicy garden roll  
pickled ginger  
\$15.00pp

### **Assorted Sushi Rolls (8 pieces per guest)**

Tuna and salmon maki rolls, avocado cucumber roll, California roll, spicy shrimp tempura  
roll, vegetable, California roll, wasabi, pickled ginger, wakame salad  
\$18.00pp

### **Build Your Own Poke Bowl\***

Steamed White Sushi Rice, Forbidden Black Rice, Ahi Tuna, Salmon Cubes, Smoked Tofu,  
Avocado, Cucumber, Edamame, Daikon Cabbage Radish Slaw, Sesame Seeds, Sriracha, Tamari-  
Yuzu Sauce, Miso Aioli  
\$20.00pp

### **Soup and Grilled Cheese Station\***

Includes Mixed Green Salad- Cucumber, Tomatoes, Carrots, Balsamic Dressing  
**Choose Two Soups and Three Grilled Cheese Fillings**

#### **Soups**

Tomato Bisque  
Lobster Bisque  
Corn Chowder  
Roasted Garlic and Cauliflower

#### **Grilled Cheese**

Shredded Buffalo Chicken, Pepper Jack, Pickled Red Onions, Jalapenos  
Goat Cheese, Fontina, Fig Jam, Balsamic Onions  
Classic- Cheddar, Gruyere, Muenster  
Fresh Mozzarella, Parmesan, Tomato Slices, Pesto, Balsamic  
Sharp Cheddar and Applewood Smoked Thick Cut Bacon  
\$16.00pp

\*15-person minimum

## **Bento Box Style Lunch**

**\$19.00 per box**

**Includes water**

### **Scandi Japanese**

Smoked Salmon- Open Faced Rye, Dill Cream Cheese

Seasoned Edamame

Shaved Fennel Apple Slaw

Matcha Dusted Chocolate Truffles

### **Umami**

Miso Glazed Sliced Chicken

Ginger Scented Jasmine Rice

Pickled Cucumbers and Radish

Orange Segments with Lychee, Mint

### **Vegan Delight**

Teriyaki Tofu Bites

Marinated Seaweed Salad

Blanched Broccoli in Light Sesame Dressing

Watermelon Chunks

### **New York To Paris**

Shaved Turkey, Triple Cream Brie, Apricot Jam, Petit Baguette

French Lentil Salad

Root Vegetable Chips

Macarons

### **Mediterranean**

Halloumi Skewers, Lemon Oregano Glaze

Quinoa Tabbouleh, Parsley, Cucumber, Cherry Tomatoes

Pita Chips, Red Pepper Hummus

Honey Drizzled Dried Apricots and Pistachios

## Evenings at the Griffis Club

### Premium Full Bar

Includes top shelf liquor, a selection of house wines,  
Imported and domestic beers, soft drinks, fruit juices and bottled water

First Hour	\$22.00pp
Second Hour	\$8.00pp
Additional Hour	\$ 5.00pp

### Wine and Beer Bar

Includes a selection of house wines, imported and domestic beers,  
Soft drinks, fruit juices and bottled water

First Hour	\$19.00pp
Second Hour	\$6.00pp
Additional Hour	\$ 5.00pp

### Non-Alcoholic Bar

Includes a selection of sparkling tea, iced tea, lemonade,  
soft drinks, fruit juices and bottled water

Each Hour	\$6.00pp
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### Mocktail Bar

Includes a selection of mocktails made with infused syrups like hibiscus ginger, elderberry, and  
rose lychee, rosemary honey water served with nonalcoholic spirits and sparkling juices

First Hour	\$12.00pp
Second Hour	\$4.00pp

### Bubbles, Bellini and Mimosa Bar

Includes Sparkling White Wine, Prosecco, San Pellegrino and Sparkling Apple Cider  
Pomegranate Juice, Cranberry Juice, Orange Juice, Peach Puree, Raspberries,  
Blueberries, Strawberries, Oranges and Limes

First Hour	\$14.00pp
Second Hour	\$6.00pp

### Bar Enhancements

Red or White Sangria -\$5.00pp

\*Can be added to any wine or full bar package

Martini Bar- Assorted Vodka and Gin based Martinis, includes Ice Sculpture -\$15.00pp

\*Can be added to any full bar package \*Minimum 25 people

**Passed Hors D'oeuvres and Canapés**

They are available for download on the website

**The seasonal choices are on the website**

Select 4 hors d'œuvres (30 minutes -- 45 minutes) \$14.00 pp

Select 6 hors d'oeuvres (1 hour) \$19.00 pp

Select 8 hors d'oeuvres (2 hours) \$26.00 pp

Select 10 hors d'oeuvres (3 hours) \$32.00pp

Buffet Style – Add \$6.00pp to the package price.

**The monthly choices are listed on the website**

**[www.griffisfacultyclub.com](http://www.griffisfacultyclub.com)**

## **Chef Attended Station (1 hour) \***

\*The following add-on stations are meant to accompany chef attended, hors d'oeuvres, tapas, sandwich buffets or salad buffets. If ordering more than one station then the pricing will remain as written. If ordered without complementary items, there is an additional charge of \$15.00pp

### **Herb Crusted Prime Rib**

Roast Asparagus with Lemon Zest, Bearnaise Sauce  
Truffle Mashed Potato, Red Wine Rosemary Jus  
\$45.00pp

### **Herb Crusted Beef Tenderloin**

Thyme Roasted Root Vegetables, Rainbow Chard, Balsamic Demi  
\$42.00pp

### **Roasted Turkey Breast**

Baked Sweet Potatoes, Sage Giblet Gravy  
\$21.00pp

### **Salt Crust Whole Salmon**

Cucumber, Shaved Fennel, Apple Salad, Lemon Dill Crème Fraiche  
\$32.00pp

### **Honey Glazed Ham**

Smoked Gouda Macaroni and Cheese, Spiced Pineapple Chutney  
\$21.00pp

### **Lemon-Herb Marinated Rack of Lamb**

Toasted Orzo and Zucchini Salad, Cucumber-Mint Tzatziki Sauce  
\$41.00pp

### **Impossible Twist**

Impossible Meat, Plant Base Chorizo & Smoked  
Turkey, French Mustard, Puff Pastry, Cremini Demi  
\$24.00pp

### **Tapas Offerings \***

(Select up to 5 Options- one hour \$18.00pp)

#### Seafood:

Sizzling Garlic Shrimp, Olive Oil and Chili  
 Scallop Crudo, Rhubarb Vinaigrette, Cilantro  
 Crab and Avocado Stuffed Piquillo Peppers  
 Mussels, White Wine, Garlic and Parsley  
 Smoked Salmon Pinwheels, Dill  
 Ahi Tuna Tostados, Ginger Pea Puree and Crispy Leeks  
 White Anchovies, Pickled Shallots, Parsley Oil, Toast  
 Salmon Cakes, Remoulade

#### Meat:

Baby Lamb Chops with Tzatziki Sauce  
 Beef Carpaccio Rolls  
 Cumin and Paprika Marinated Grilled Chicken Skewers  
 Pollo al Ajillo- Garlic Chicken, Olive Oil, White Wine  
 Short Rib Empanadas  
 Spanish Ham and Manchego Cones, Quince Paste

#### Vegetarian:

Tortilla Española- Bitesize Potato and Onion Omelet  
 Fried Eggplant Slices, Honey and Molasses  
 Asparagus Spears, Romesco Sauce  
 Mushroom Croquettes  
 Pea and Mint Crostata, Lemon Zest Ricotta  
 Crispy Artichoke Hearts, Lemon Garlic Aioli  
 Potato and White Truffle Croquettes

The following add- on stations are meant to accompany chef attended, hors d'oeuvres, tapas, sandwich buffets or salad buffets. If ordered without complementary items, there is an additional charge of \$15.00pp

## Add-On Stations\*

\*Stations are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

### **Pasta Station**

includes Garlic Bread, Caesar Salad

Toppings- sundried tomatoes, parmesan, olives, crushed red peppers

Select Two Pasta

Pappardelle- Wide Flat Noodle; Tortellini; Black Linguine- Squid Ink Infused; Ravioli

Select Two Sauces

Alfredo; Marinara; Bolognese; Pesto- Nut Free

Select Two Proteins

Grilled Chicken; Meatballs (Beef); Italian Sausage; Shrimp (\$4pp)  
\$20.00pp

### **Bao & Bun Bar**

Includes Steamed Bao Buns, Brioche Slider Rolls and Sticky Rice Buns

Toppings KimChi Slaw, Pickled Daikon, Avocado, Furikake

Sauces- Gochujang Aioli and Hoisin Glaze

Proteins Included Bulgogi Rib-eye, Crispy Pork Belly and Miso Glazed Tofu

\$24.00pp

### **Asian Fusion**

Includes Mixed Green Salad, KimChi, Pickled Vegetables, Crispy Wonton Strips; Toasted Sesame Seeds

Select Two Grains

Coconut Lime Forbidden Rice; Roasted Garlic Lo Mein; Quinoa Edamame; Udon Noodles

Select Two Proteins

Shrimp Tempura; Tamarind Maple Salmon; Lemongrass Chicken Thighs; Pan Seared Tofu

Select Two Sauces

Spicy Peanut Sauce; Soy- Ginger Glaze; Sweet Chili; Sriracha Aioli, Thai Basil Pesto

\$24.00pp

### **Slider Station**

Includes Sides of Spicy Cole Slaw, Caramelized Onions, Crispy Bacon, Cheddar Cheese Slices, House Made Chips, Pickles, Garlic Aioli, Truffle Mayo, Smoky BBQ Sauce

Select Two Buns

Brioche; Pretzel; Potato; Pretzel

Select Three Proteins

Wagyu Beef Patty; Grilled Portobello Mushroom; Buttermilk Fried Chicken  
Whisky Infused Pulled Pork, Crab Cake

\$25.00pp

\*Stations are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

### **Drive Thru Station**

Wagyu Cheeseburger Sliders, Ketchup

Crispy Popcorn Chicken Buckets, Honey Mustard and BBQ Sauces

Crinkle Cut Fries

Soft Pretzel Bites, Spicy Brown Mustard

Mini Milk Shakes- Vanilla and Chocolate Flavors

\$20.00pp

### **Stationary Displays and Platters**

#### **Artisanal Cheese Platter**

An Assortment of Local, Domestic and International Cheeses (Aged and Soft Ripened) Accompanied with a Selection of Sliced Baguette, Dried Fruits, and Nuts

\$16.00pp

#### **Charcuterie and Antipasto Platter**

Assorted Dried Meats, Pate, Fresh Mozzarella, Roasted Red Peppers, Pepperoncini Marinated Mushrooms, Mediterranean Olives, Artichoke Hearts, Provolone, Artisanal Bread

\$18.00pp

**Vegetable Crudité**

A Display of Fresh, Seasonal Vegetables, Ranch Dip and Hummus Dip  
\$10.00pp

**Viennese Dessert Platter**

Assortment of Mini Pastries, Tarts, Petit Fours, Truffles and Cake Pops  
\$10.00pp

**Mediterranean**

Classic Hummus, Tzatziki, Baba Ghanoush, Muhammara Stuffed Grape Leaves, Marinated Olives, Feta Cubes, Grilled Halloumi, Pita Crisps, Baklava, Infused Water, Sodas, Iced Tea  
\$18.00pp

**Chocolate Fondue Station**

Long Stem Strawberries -Pineapple Skewers -Mixed Berries-Bananas-Pound Cake -Chocolate Bonbons -Truffles, White and Dark or Milk Chocolate  
\$14.00pp

\*Stations/Displays are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

**Grazing Station**

Select three of the stationary displays or platters above to be combined on one table

\$ 28.00pp

# Spring Summer 2026

## Buffet Options

Please pick two salads from the list below

First Course:

Greek Salad, Olives, Red Onion, Feta, Tomatoes, Cucumber, Pepperoncini

Cured Lemon Caesar Salad

Roasted Sweet Potato, Pear, Pecan, Gorgonzola, Baby Spinach Salad, Sherry-Herb Dressing

Celery Root, Cabbage, Apple Slaw, Toasted Walnut, Pomegranate, Lemon-Poppy Seed Dressing

Baby Arugula, Roasted Tomato, Charred Corn, Cucumber, Cornbread Croutons, Sherry Dressing

Baby Arugula Salad, Pear, Raspberry, Pistachio, Creamy Cider Dressing

Baby Kale Salad, Roasted Butternut, Farro, Toasted Almond, Cranberry Dressing

Beet and Watercress Salad, Fennel, Citrus, Goat Cheese

Shredded Kale, Manchego, Radish, Whole Grain Mustard-Poppy Dressing

Baby Gem Wedge Salad, Radish, Tomato, Blue Cheese, Green Goddess

Orecchiette Pasta Salad, Wild Mushroom, Asiago, Roasted Garlic-Thyme Dressing

Wild Rice Salad, Dried Cranberry, Toasted Walnut, Charred Red Onion, Thyme-Lemon Dressing

Local Tomato, Fresh Mozzarella, Basil Oil, Balsamic Glaze

**Please pick two proteins from the list below.  
This list below includes meats, poultry, and seafood items.**

### **Protein Selections**

Seared Skirt Steak, Garlicky Greens and Beans, Gnocchi, Pan Sauce

Filet Mignon, Sauteed Spinach, Potatoes Au Gratin, Red Wine Sauce

Filet Tips Bourguignon, Mushrooms, Pearl Onions, Buttered Egg Noodles

Braised Short Ribs, Horseradish Mashed Potato, Heirloom Carrots, Barolo Sauce

Rosemary Pesto Crusted Rack of Lamb, Sweet Potato Puree, Roasted Radish, Shallot-Fig Jus

Roast Pork Tenderloin, Mashed Potatoes, Pineapple Mango Chutney

Seared French Cut Chicken Breast, Whipped Potato Puree, Seasonal Roasted Vegetables,  
Fennel-Anise Jus

Bourbon Chicken Chunks, Cheddar Mac, Smoky Beans

Chicken Milanese, Arugula Salad, White Wine Lemon Sauce

Pan Seared Chicken with Braised Fennel, Olives and Orange, Roasted Potatoes

Herb Crusted Chicken, Butternut Coconut Rice, Shallot Riesling Sauce

Hudson Valley Duck Breast, Roasted Brussel Sprouts, Creamy Polenta, Spiced Cider Demi

Crispy Duck Breast, Farro & Butternut Pilaf, Lavender Roasted Baby Carrots

### **Seafood Selections**

Pan Seared Flounder, Asparagus Risotto, Lemon Caper Sauce

Roasted Salmon, Butternut Squash Purée, Maple Orange Glaze

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Branzino, Red and Yellow Tomato, Broccolini, Artichokes, Lemon Saffron Butter

Grilled Mahi Mahi, Garlic Mashed Potato, Roasted Root Vegetables, Citrus Buerre Blanc

Seared Salmon, Fingerling Potatoes, Sautéed Spinach, Cherry Tomato, Dill Reduction

Swordfish, Artichoke Provençale, Lemon Herb Sauce

Halibut, Creamy Risotto, Spaghetti Squash, Cherry Capers, Thyme Emulsion

Grilled Lemongrass Striped Bass Filet, Coconut Curry, Kaffir Lime, Ginger Basmati

Blackened Shrimp, Coconut Rice, Pineapple Serrano Salsa, Grilled Scallion

Seared Snapper, Saffron Risotto, Seasonal Roasted Vegetables

### **Vegetarian Selections**

Please select one option

Potato Gnocchi, Wild Mushroom, Asparagus, Pea

Chickpea and Potato Coconut Curry, Cilantro Rice

Fettuccini Bolognese, Impossible Pomodoro Sauce

Roasted Butternut & Sage Risotto, Ricotta Salata

Asparagus and Mushroom Risotto

Truffle Pappardelle, Forest Mushrooms, Saffron Cream Sauce, Shaved Parmesan

Eggplant Parmesan

### **Dessert Selections**

Please select two options

Assorted Cupcakes

German Chocolate Cake  
Black Forest Cake  
Chocolate Truffle Cake  
Chocolate Raspberry Cake  
Red Velvet Cake  
Carrot Spice Layer  
Marble Cheesecake  
Cannoli Cake  
Tiramisu  
Bailey's Espresso Cream  
Apple Crumb Pie  
Coconut Custard Pie  
Chocolate Layer Cake  
Strawberry Shortcake  
Sliced Fruit Platter

**Cost per person is \$70.00 for lunch (11am-3pm)**

**Cost per person is \$80.00 for dinner (4pm-9pm)**

**The cost per person is based on two item (2)  
selections from each course listed above.**

**An additional appetizer, entrée and/or dessert option  
may be selected at an additional cost of \$5.00 per person per  
selection.**

**Each meal is accompanied by coffee and tea service.  
Wine may be added to any meal package for an additional cost.**

**\* Alternate selections and customized menus available  
upon request, additional charges may apply**

## Plated Option

### First Course

Heirloom Beets and Whipped Mascarpone

*Roasted Yellow Beets, Shaved Carrots, Pickled Red Onions, Lemon Zest*

Burrata and Heirloom Tomatoes

*Prosciutto and Roasted Peaches, White Balsamic*

Spinach Salad

*Heirloom Tomato, Truffle Pecorino, Shaved Radish, Honey Champagne Vinaigrette*

Strawberry Arugula Salad

*Wild Baby Arugula, Summer Strawberries, Goat Cheese, Poppy Seed White Balsamic Dressing*

Searred Yellow Fin Tuna, Citrus Beets, Smoked Chili Aioli, Wonton Crisps

Watermelon and Whipped Feta

*Toasted Pistachio, Blood Orange, Mint, Microgreens*

Wild Atlantic Salmon Tartar

*Lemon Crème Fraiche, Capers, Grilled Sourdough*

Iceberg Wedge Salad

*Gorgonzola, Cucumber, Heirloom Grape Tomato, Watermelon Radish, House Made Chive Ranch*

Cured Lemon Caesar Salad

Asparagus and Citrus Bagna Cauda

*Charred Spring Asparagus, Lemon Garlic Emulsion, Chive Blossoms*

Wagyu Beef Carpaccio

*Arugula, Balsamic Reduction, Shaved Parmesan, Truffle Oil*

Tequila Lime Jumbo Shrimp

*Cilantro Salsa, Verde, Microgreens*

Meat

Grilled NY Strip Steak, Roasted Fingerling Potato, Asiago Creamed Spinach, Red Wine Demi

Grilled Beef Tenderloin, Truffle Potato Gratin, Rainbow Chard, Thyme Demi

Braised Beef Short Ribs, Chive and Mascarpone Mashed Potato, Truffle Demi

Petit Filet, Cipollini Onion, Hen of the Woods, Garlic Confit, Plum Essence

Roasted Rack of Lamb, Herb Crust, Potato Puree, Roasted Asparagus, Red Wine Jus

Roast Pork Tenderloin, Toasted Pearl Cous Cous, Broccoli Rabe  
Pineapple Ginger Salsa

Herb Crusted Chicken Breast, Potato Dauphinoise, Swiss Chard, Lemon Thyme Sauce

Seared French Chicken Breast, Celery Root Puree, Heirloom Carrots,  
Lemon-Herb Jus

Herb Roasted Chicken, Roasted Tomato Bruschetta, Parmesan Risotto

Crispy Duck Breast, Wild Mushroom Medley, Parsnip Puree, Cherry Gastrique

Chicken Milanese, Harvest Vegetables, Whipped Potato, White Wine Lemon Sauce

Slow Cook Coq au Vin, New Potato, Vidalia Onion

Peppercorn Chicken, English Pea and Mint Risotto, Broccoli Rabe, Au Jus

Tamarind Glazed Roasted Salmon  
*Summer Corn, Tomato, Basil Relish, Carrot Puree*

Seared Salmon  
*Saffron Risotto, Spring Vegetable Mix, Lemon Buerre Blanc*

Poached Salmon  
*Fava Bean and Spring Pea Succotash, Lemon Basil Drizzle*

Grilled Stuffed Trout  
*Spinach and Peppers, Served with Roasted Potato, Citrus Jus*

Salt Crust Branzino, Quinoa, Caper Brown Butter Sauce

Poached Halibut, Leek Compote, Crispy Potato

Vegetarian/Vegan:

Eggplant, Kale, Cannellini Bean Stack, Saffron Risotto

Pappardelle Pomodoro, Black Garlic, Parsley, EVOO

Gnocchi, Baby Spinach, Romano Parmesan, Béchamel

Penne, Haricots Verts, Oven-Dried Tomato, Genovese Pesto

Porcini Ravioli, Wilted Chard, Caramelized Onions

Black Truffle Cheese Sacchetti, Balsamic Reduction, Watercress

Veggie “Beef” Wellington, Impossible Meat, Mushroom Duxelle

Kale and Ricotta Ravioli, Toasted Walnuts

### **Third Course**

Individual Cakes

Flourless Chocolate Cake, Crème Anglaise

Apple Tart, Vanilla Gelato, Bourbon Caramel Sauce

Chocolate Lava Cake, Vanilla Gelato

Frasier, Vanilla Genoise, Strawberries, Vanilla Cream

Lemon Meringue Tart  
*Buttery Shortbread Crust, Fresh Berries, Whipped Cream*

Mixed Berry Tart

Tiramisu

Pecan Tart, Bourbon Caramel Gelato

Crème Brulée

Apricot Reisling Sorbet

Blackberry Cabernet Sorbet

White Chocolate Raspberry Gelato

Cappuccino Crunch Gelato

**Cost per person is \$75.00 for lunch (11am-3pm)**

**Cost per person is \$85.00 for dinner (4pm-9pm)**

The cost per person is based on one (1) item selection from each course listed above.

An additional appetizer, entrée and/or dessert option  
may be selected at an additional cost of \$5.00 per person per selection.

Each meal is accompanied by coffee and tea service.

Wine may be added to any meal package for an additional cost.

Alternate seasonal desserts and entrée selections  
and customized menus available upon request.