

Banquet and Catering Menus

Fall Winter 2024

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
\$10.00pp

Griffis Continental Breakfast

Early Mornings plus Assorted Seasonal Sliced Fruit
\$17.00pp

A Little of This and That Morning Platter

Hard Boiled Eggs, Veggie Egg Bites, Greek Yogurt Parfait Cups, Grapefruit Segments
Overnight Vegan Blueberry Oats, NY Coffee Cake
Freshly Squeezed Orange Juice, Coffee, Herbal Teas
\$16.00pp

Country Breakfast *

Scrambled eggs, apple wood smoked bacon, turkey sausage, breakfast potatoes with peppers and onions, miniature Danish, muffins, bagels, regular and low-fat cream cheese, butter, grape and strawberry jam, freshly squeezed orange juice, coffee and herbal teas
\$20.00pp

Brunch Buffet *

Spanish Tortilla- Eggs, Onions, Potatoes, Herbs, Served with Salsa
Buttermilk Mini Waffles, Bourbon Maple Syrup
Avocado Toast, Pickled Red Onion
Turkey Sausage, Bacon
Freshly squeezed orange juice, coffee, and herbal teas
\$22.00pp

Breakfast Sandwich Buffet*

Freshly squeezed orange juice, coffee, and herbal teas

Select three from the list below

\$12.00pp

Mini Waffle Sandwich- Eggs, Sausage, Cheese, Maple Drizzle

Classic Egg and Cheese Toast

Country Ham and Cheese Biscuit, Fig Jam

Potato Pancake with Smoked Salmon, Dill Crème Fraiche, Scrambled Eggs

Scrambled Eggs, Chorizo, Avocado and Tomato with Green Chili Wrap

Bacon Egg and Cheese Roll

Grilled Vegetables Egg and Cheese Wrap

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, and Cheese - Croissant

Chicken Biscuit, Farmhouse Cheddar, Mike's Hot Honey

Tofu, Spinach, Mushroom, Toasted Sourdough

Breakfast And Brunch Upgrades*

Hanger Steak with Chimichurri Sauce, Scrambled Eggs \$15.00pp

Cajun Spiced Shrimp and Creamy Gouda Grits, Creole Sauce \$18.00pp

Smoked Salmon Platter Tomatoes, Capers, Lemons, and Bagels Chips \$15.00pp

Crispy Chicken Tenders and Mini Buttermilk Waffles- Maple Butter \$15.00pp

Pumpkin Pancakes, Maple Cream \$7.00pp

Banana Oatmeal \$4.00pp

Yogurt and Homemade Granola Bar

Vanilla and Strawberry Yogurt, Organic Granola, Chocolate Chips, Shredded Coconut, Dried Fruit, Sliced Almonds, Cubed Fruit

\$12.00pp

All items can be individually boxed or served buffet style

Healthy Grab and Go

Yogurt and Berry Parfaits, Pumpkin Spice and Vanilla Coconut Chia Puddings, Whole Fruit, Granola Bars, Assorted Fruit Smoothies, Water
\$11.00pp

Hydrated, Cool and Caffeinated

Premium Bottled and Canned Coffee Beverages, GFC Cold Brew Coffee, Water, Kombucha Cold Pressed Vegetable and Fruit Juices
\$10.00pp

Super Start

Yogurt with wild honey marinated fruit and berries, granola bars, bottled water, soft drinks, coffee and herbal teas
\$10.00pp

Omelet Station*

Fresh eggs, egg whites, traditional accompaniments, made to order
\$12.00pp

Fresh Made Smoothies

All smoothies below are made using fresh fruits and vegetables

Pumpkin Smoothie- Pumpkin, Banana, Yogurt and Nut Butter

Apple Pie Chia-Almond Milk, Chia, Cinnamon

Oatmeal Pear- Almond Milk, Yogurt, Ginger, Maple Syrup

\$7.00pp

Bagels & Coffee

Assorted mini bagels low fat cream cheese, butter, grape and strawberry jam, Fresh squeezed orange juice and coffee
\$8.00pp

*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.

All items can be individually boxed or served buffet style

Morning and Afternoon Breaks

Dips and Chips

Curried Butternut Squash Dip, Hummus, Salsa, Chips, Pretzel Rods, Sliced Baguette
Carrots, Celery
\$12.00pp

Fresh Assorted Cookies and Brownies

\$4.00pp

Assorted Full Size Bagels

Cream Cheese, Butter, Preserves
\$5.00pp

Mini Danish, Mini Muffins and Mini Pastries

\$6.00pp

Nature Valley® Granola, Fruit and Protein Bars

\$4.00pp

Beverage Package

Fresh Brewed Coffee, Tea, Juice, Soft Drinks, Iced Tea, and Water
\$6.00pp

Conference Beverage Package

(Includes one refresh)

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

Freshly Squeezed Lemonade and Unsweetened Iced Tea

\$4.00pp

Pineapple Agua Fresca

\$3.00pp

Coffee Break

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

Freshly Squeezed Orange and Grapefruit Juice

All items can be individually boxed or served buffet style

\$3.00pp

Soft Drinks and Water

\$3.00pp

Molten Hot Chocolate

\$3.00pp

High Tea Service

Assortment of teas, tea sandwiches and small bites
 Lemony tuna with dill and tarragon; Vegetable tapenade, feta cheese
 Smoked Scottish salmon with cucumber and pickle red onions
 Roasted beef tenderloin with horseradish cream
 Scones, muffins and tea cookies
 Seasonal jam and jelly, whipped butter, and Devonshire cream
 \$13.00pp

Super Snack

Pecan Pie Dip, Apple Slices, Pear Slices, Cinnamon Breadsticks, Trail Mix, Pretzels
 Unsweetened Iced Tea
 \$9.00pp

Mediterranean

Freshly Made Hummus, Eggplant Salad, Marinated Olives
 Pita Crisps, Baklava, Infused Water, Sodas, Seasonal Iced Tea
 \$14.00pp

Local Cheeses and Fruit

Local Cheeses Platter with Crackers, Fresh Fruit, Preserves
 \$12.00pp

The Chocolate Lover's

Chocolate Dipped Bananas, Chocolate Chunk Cookies
 Chocolate Covered Pretzels, Chocolate Brownies
 \$10.00pp

Sweets Mix

Individual Banana Puddings, S'mores Cups, Bitesize Cupcakes, Cheesecake Pops
 \$11.00pp

All items can be individually boxed or served buffet style

The Cupcake Fix

Selection of Assorted Cupcakes

\$5.00pp

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

\$14.00pp

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

\$17.00 per box

All items can be individually boxed or served buffet style

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, Srirachi, Tamari- Yuzu Sauce, Miso Aioli

\$25.00pp

Seasonal Salad Luncheon Station

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

Grilled Chicken Caesar Salad

Grilled Shrimp, Farro, Arugula, Chopped Apples, Pecans and Parmesan

Poached Salmon over Cranberry Apple Quinoa Salad

Chickpea Falafel, Creamy Beet Hummus, Pita, Mixed Green Salad

\$17.00 per person

Additional \$6.00pp for all protein 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.**

Soup and Panini Station*

Includes Mixed Green Salad- Cucumber, Tomatoes, Carrots, Balsamic Dressing

Choose Two Soups and Three Paninis

Soups

Chicken Noodle, Pumpkin Bisque, Lentil or Tomato Florentine

Pressed Paninis

Tomato Mozzarella Pesto

Grilled Chicken Provolone Sundried Tomato

Pear Apple Brie

Eggplant Parmesan

\$16.00pp

Vegetable Sushi Assortment (8 pieces per guest)

Includes avocado, cucumber, and carrot regular rolls, avocado cucumber roll, spicy garden roll, pickled ginger

\$15.00pp

All items can be individually boxed or served buffet style

Assorted Sushi Rolls (8 pieces per guest)

Tuna and salmon maki rolls, avocado cucumber roll, California roll, spicy shrimp tempura roll, Shrimp, California roll wasabi
Pickled ginger, Wakame Salad
\$18.00pp

Bento Box Style Lunch

(Includes water)

\$19.00 per box

It's Cold Outside

Seared Chicken Paillard, Focaccia Crostini with White Bean-Rosemary Spread,
Arugula & Dried Cranberry Salad, Pomegranate Vinaigrette, Tiramisu

Between Israel & NYC

Shwarma Salmon, Herb Couscous, Artichoke Hearts, Red Velvet Cookie

I am a Vegan

Cauliflower Rice Tabbouleh, Pumpkin Hummus, Assorted Nuts, Mix Berries

Sushi Anyone

Assorted Sushi, Seaweed Salad, Sesame Broccoli, Fruit Salad

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	\$20.00pp
Second Hour	Add \$ 8.00pp
Each Hour After	Add \$ 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	\$17.00pp
Second Hour	Add \$6.00pp
Each Hour After	Add \$4.00pp

Non-Alcoholic Bar

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

Each Hour	\$6.00pp
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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	Add \$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

All items can be individually boxed or served buffet style

Passed Hors D'oeuvres and Canapés

The options change monthly

They are available for download on the website

The monthly 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

The monthly choices are listed on the website www.griffisfacultyclub.com

The following are tapas and not hors d'oeuvres

Tapas Offerings *

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

Seafood:

Shrimp Skewer, Rice Noodles, Soy Ginger Sauce

Bacon Wrapped Scallops, Cumin Harissa Aioli

Grilled Octopus, Mirin Ponzu Dip

Spicy Calamari Stew, Tomato Sauce

Sauteed Shrimp Piperade, Frizzled Onions

Atlantic Salmon Satay, Lime Cilantro Marinade

Fried Cod Bites, Garlic Aioli

Clams with Chorizo

All items can be individually boxed or served buffet style

Meat:

Beef Sirloin Satay, Teriyaki Glaze

Lamb Kebab, Apricot and Figs

Sriracha Chicken Meatballs

Short Rib and Roquefort Hand Pie

Spanish Cheese and Cured Meats

Serrano Ham and Manchego Croquette

Mini Paella Bowls

Rabo de Toro -Stewed Oxtail with Fried Potatoes

Vegetarian:

Deep Fried Eggplant Sticks

Crispy Artichoke and Goat Cheese Fritters

Fried Goat Cheese with Spicy Honey Drizzle

Potato and White Truffle Croquettes

Porcini Mushroom Arancini, Lemon-Black Pepper Aioli

Spanakopita

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

Carving Stations

Prime New York Strip

Asiago Creamed Spinach, Truffled Fingerling Potatoes, Port Wine Sauce

\$42.00pp

Cider-Herb Brined Turkey Breast

Whipped Butternut, Roasted Brussel Sprouts, House Made Cranberry Sauce, Lemon-Sage Gravy

\$26.00pp

Roasted Beef Tenderloin

Creamy Dauphinoise Potatoes, Asparagus, Wild Mushroom Gravy

\$40.00pp

Meaux Mustard Crusted Atlantic Salmon

Spicy Green Lentils, Grilled Fennel, Creamy Dill Sauce

\$32.00pp

Veggie "Beef" Wellington

Impossible Meat, Mushroom Duxelle, Cremini Demi

\$24.00pp

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

All items can be individually boxed or served buffet style

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

Choice of Two Pastas; includes Garlic Bread and Mixed Green Salad

Sausage, Greens, Cannellini Beans, Pappardelle

Pumpkin Tortellini, Sage Butter Sauce

Sauteed Shrimp and Vegetables, Spicy Tomato Sauce

Squash and Broccoli Rabe Lasagna

\$20.00pp

Global Noodle Small Plates

(Select two)

Chilled Vermicelli Noodle Salad, Thai Basil, Mint, Cucumber, Jalapeno Chili-Lime Dressing.

Chicken Lo Mein, Shiitake, Broccoli, Red Pepper, Sesame-Ginger

Shrimp Pad Thai, Cilantro, Peanuts, Egg, Scallions, Carrots

Chilled Soba Noodle Salad, Scallion, Red Pepper, Edamame, Scallion, Crispy Tofu

\$26.00pp

All items can be individually boxed or served buffet style

Fajita Station

Choice of two: All selections include Tortilla Chips & Guacamole, Flour Tortillas, Rice & Beans
Marinated Grilled Skirt Steak Fajitas

Chipotle Chicken

Cilantro Shrimp

Pork Tenderloin

Mushroom-Chili

\$23.00pp

Slider Station

Choice of Three Proteins: Includes Onion Rings, House Made Chips, Coleslaw, Pickles, Mini Brioche and Pretzel Buns
Short Ribs, Turkey Patties, Chicken Tenders, Veggie Patties

\$22.00pp

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

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

Winter Charcuterie and Antipasto Platter

Assorted Dried Meats, Pate, Smoked Mozzarella, Roasted Red Peppers, Pepperoncini
Marinated Mushrooms, Mediterranean Olives, Artichoke Hearts, Provolone
Fig Butter, Pears, Nuts, Artisanal Bread

\$18.00pp

Tale of Two Vegetables

Crudit  and Roasted

A Display of Fresh Raw and Roasted Marinated Seasonal Vegetables
Ranch Dip, Pumpkin Hummus Dip and Apple Cider Vinaigrette

\$10.00pp

Viennese Dessert Platter

Assortment of Mini Pastries, Tarts, Petit Fours, Truffles and Cake Pops

\$10.00pp

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

Fall Winter 2024

Buffet Options

Please pick two salads from the list below

Salad Choices:

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

Butternut Squash Apple Soup

Cream of Broccoli

Lobster Bisque

All items can be individually boxed or served buffet style

Please pick two proteins from the list below.

This list below includes meats, poultry, and seafood items.

Meat Selections

Grilled Sirloin, Truffle Cauliflower Purée, Mustard Green, Balsamic Demi

Sirloin Steak, Fingerling Potatoes, Braised Swiss Chard, au Jus

Filet of Beef, Creamed Spinach, Crispy Potato Latke, Balsamic Demi

Grilled Skirt Steak Chimichurri, Potato and Goat Cheese Hash, Asparagus

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

Cabernet Braised Short Ribs, Thyme Roasted Root Vegetables, Charred Onion

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

Poultry Selections:

Seared French Cut Chicken Breast, Whipped Potato Purée, Seasonal Roasted Vegetables, Jus

Tuscan Chicken, Wild Mushroom, Sun-Dried Tomato, Soft Polenta, Creamy Roasted Garlic Sauce

Chicken Tikka Masala, Steamed Basmati Rice, Cilantro Chutney

Sage Roasted Chicken Breast, Broccoli, Beet and Butternut Squash, Cranberry Demi-Glace

Crispy Duck Breast, Farro Pilaf, Roasted Baby Carrots, Spiced Cherry Demi

Roasted Jerk Chicken, Rice and Beans, Mango Salsa

Seafood Selections:

Pan Roasted Salmon, Chipotle Rubbed Okinawa Potatoes, Avocado Tomatillo Salsa

Grilled Tuna, Soy-Ginger Soba Noodles, Bok Choy

Seared Arctic Char, Yukon Artichoke Hash, Black Olive & Orange Relish

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

Pan Seared Flounder, Spaghetti Squash, Roasted Cherry Tomato, Saffron Fume

Grilled Octopus, Potato Confit, Gigante Beans, Frisee, Charmoula Sauce

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

Seared Snapper, Saffron Risotto, Seasonal Roasted Vegetables

Please select one option

Vegetarian Choices

Gnocchi, Wild Mushroom, Parmesan Cream Sauce

Pumpkin Tortellini, Sage Butter Sauce, Roasted Vegetables

Vegetarian Impossible "Beef" Wellington, Mushroom Duxelles

Maple Glazed Tempeh, Whipped Sweet Potato, Spinach

Baked Spinach Stuffed Portabellas

Quinoa Stuffed Summer Squash, Red Pepper Coulis

Eggplant Parmesan

Curried Cauliflower and Chickpea Tikka Masala

All items can be individually boxed or served buffet style

Please select two options:

Desserts:

Cupcakes

Salted Caramel Layer Cake

Ying to My Yang

Layers of Fudge, Vanilla Cake, Butter Cream, Chocolate Drizzle

Chocolate Truffle Cake

Chocolate Outrage

Chocolate Chips, Chocolate Fudge, Chocolate Cake

Chocolate Strawberry Shortcake

German Chocolate

Fudge, Coconut Pecan Filling, Chocolate Cake

Red Velvet Cake

Carrot Spice Layer Cake

Marble Cheesecake

Cannoli Cake

Tiramisu

Vanilla Strawberry Shortcake

Coconut Snowball Cake

Bailey's Espresso Cream

Apple Crumb Pie

Pecan Pie

Pumpkin Cheese Pie

Coconut Custard Pie

Cost per person is \$65.00 for lunch (11am-3pm)

Cost per person is \$75.00 for dinner (4pm-9pm)

All items can be individually boxed or served buffet style

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 Options

First Course

Burrata and Local Heirloom Tomato Tower, Aged Balsamic, Rocket Arugula

Grilled Garlic Caesar Salad

Shaved Vegetable Salad, Goat Cheese, Sunflower Seeds, Micro Greens

Roasted Butternut Squash Soup, Spiced Crème Fraiche, Toasted Pumpkin Seed,
Tarragon

Le Flore Lobster, Malama Avocado Butter, Affilla Cress, Black Sesame Oil, Pomegranate

Lump Crabcake, Cajun Remoulade

Winter Vegetable Tart, Lemon Goat Cheese, Aged Balsamic, Herb Puree, Arugula

Watermelon Salad, Marinated Feta, Sunflower Pesto, Pea Tendrils

Heirloom Beet Salad, Labne Yogurt, Toasted Pistachio, Blood Orange, Mint

Wild Atlantic Salmon Tartar, Lemon Crème Fraiche, Capers, Pumpernickel Croutons

Iceberg Wedge Salad, Gorgonzola, Cucumber, Heirloom Grape Tomato,
Watermelon Radish House Made Chive Ranch

Marinated Tomato and Red Onion Salad, Olives, Arugula, Mediterranean
Vinaigrette

Baby Arugula, Radicchio, Pickled Grape, Pine Nut, Feta, Roasted Shallot Dressing

Lollipop Kale Sprouts, Artisan Frisée, Ross Finn Apple Potato, Poached Figs, Silan Thyme Dressing

Baby Wild Arugula, Watercress, Red Oak, Cucamelons, Herb Cherimoya Vinaigrette

Second Course

Meat:

Upstate Farm Strip Loin, Compressed Potato, Chanterelle, Bone Marrow Red Wine Bordelaise

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

18 hour Braised Short Ribs, Garlic Smashed Potatoes, Miso Collard Greens

Char Grilled Skirt Steak, Potato and Goat Cheese Hash, Morel, Asparagus

Venison Ragu Pappardelle, Shaved Parmesan

Pan Roasted Double Cut Baby Lamb Chops, Eggplant Mash, Pomegranate Arils, Fresh Herbs

Braised Lamb Shank, Wasabi Mashed Potatoes, Asparagus

Thyme Roasted Pork Loin, Spaghetti Squash, Peach Balsamic Sauce

Poultry:

Roasted Murray's Chicken, Haricot Verts, Whipped Cauliflower, Cider Gastrique

Sage Roasted Chicken Breast, Broccoli, Beet and Butternut Squash, Cranberry Demi-Glace

Chicken Piccata, Broccoli Rabe, and Heirloom Carrots

Breaded Chicken Milanese, Watercress, Jicama Slaw, Roasted Tomato Vinaigrette

Herb Roasted Quail, Stir Fry Kale and Mushrooms, Fingerling Potatoes, Champagne Butter

Pitman Farm Chicken

House Merguez, Parisienne Gnocchi, Truffle, Sage

Pan Roasted Duck Breast, Foie Gras Mousse, Cherries, Frisee

Seafood:

Pan Roasted Scallops, Caramelized Sunchokes, Romesco, Micro Arugula
 Rainbow Trout, Rice Pilaf, Roasted Broccolini, Blood Orange Reduction, Candied Black Garlic
 Pan Seared Halibut, Golden Saffron Rice, Sauteed Swiss Chard, Tomato and Date Chutney
 Pan Seared Salmon, Roasted Fingerling Potatoes, Asparagus, Creamy Mustard Sauce
 Salmon Shawarma, Caulilini, Champagne-Fennel Pollen Emulsion, Alyssum
 Seared Striped Bass, Steamed Basmati, Charred Scallion, Fresh Herb Chutney

Vegetarian:

Pumpkin Tortellini, Butter Sage Sauce
 Black Truffle and Pecorino Sacchetti, Aged Balsamic, Baby Arugula
 Goat Cheese Ravioli, Summer Squash, Baby Arugula
 Wild Mushroom Risotto
 Vegan “Beef” Wellington, Impossible Meat, Mushroom Duxelle
 Kale and Vegan Ricotta Ravioli, Toasted Walnut
 Stir-fried Asian Vegetables Fried Tofu, Sesame Ginger Soy Sauce
 Zaatar Grilled Vegetables, Couscous, Apricot Salad
 Lentil Bolognese, Rigatoni, Pomodoro, Thai Basil

All items can be individually boxed or served buffet style

Third Course

Individual Cakes:

Flourless Chocolate, Chocolate, Butter, Eggs, Sugar

Pear Tart, Vanilla Gelato, Caramel Sauce

Passionfruit Tart, Mango Coulis

Frasier, Vanilla Genoise, Strawberries, Vanilla Cream

Opera, Almond, Chocolate, Espresso

Tiramisu

Sticky Toffee Pudding, Rum Molasses Sauce

Apple Tart, Sugar Almond Crust, Almond Paste

Chocolate Mousse Trio

Napoleon, Raspberry Cream, Fondant

Artisanal Cheese Platter, Soft and Hard Cheeses, Fig Paste, Mixed Nuts

Pumpkin Pie, Salted Maple 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.

All items can be individually boxed or served buffet style