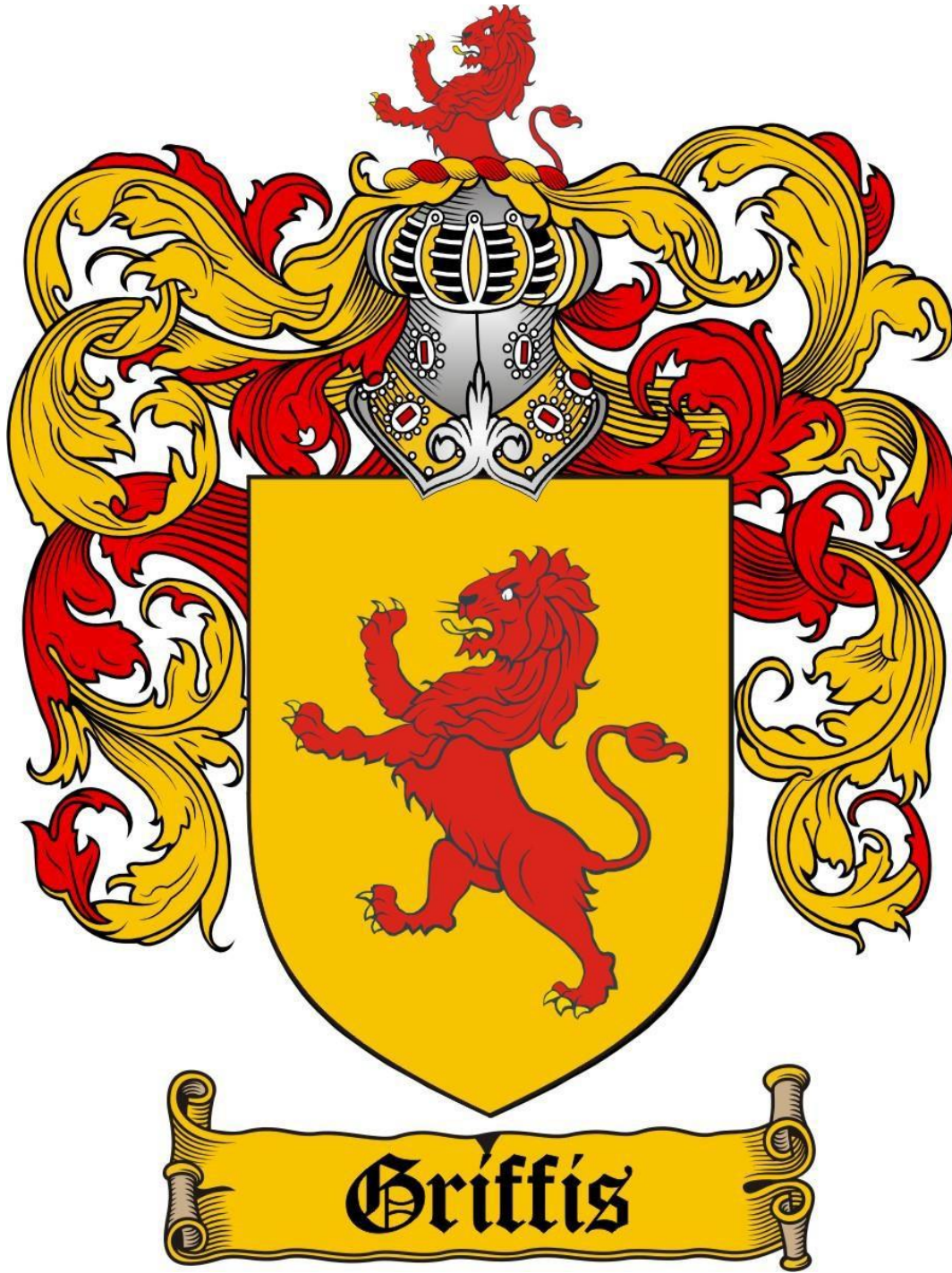


Banquet and Catering Menus



Fall Winter 2024-2025
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

Breakfast Burrito Station*

Includes Salsa Verde, Hot Sauce, Sour Cream and Pico de Gallo

Choice of 3

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, 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 *

Asparagus and Mushroom Frittata

Quiche Lorraine with Gruyere, Leeks, Bacon, Green Onions

Turkey Sausage, Warm Pistachio Sticky Buns, Yogurt

Parfaits Freshly squeezed orange juice, coffee, and herbal teas

\$28.00pp

Breakfast Sandwich Buffet*

Freshly squeezed orange juice, coffee, and herbal teas

Select three from the list below

\$12.00pp

Monte Cristo

Traditional Eggs Benedict

Croque Monsieur

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

Scrambled Eggs, Chorizo, Avocado and Tomato Green Chili Wrap

Bacon Egg and Cheese Roll

Croque Madame

Fried Tostones, Smoked Salami, Fried Cheese, Runny Egg, Mayo Ketchup

Breaded Pimento Cheese, Fried Egg, Wild Arugula, Yuzu Aioli, Croissant

Grilled Vegetables Egg and Cheese Wrap

Caramelized Onions and Swiss Cheese Fried Egg- Brioche Roll

Biscuit Stuffed with Tennessee Sausage, Cheddar

Egg, Cheddar, Turkey Sausage, Crispy Sumac Onion, Gochujang Aioli, Tomato, Tortilla

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 Scramble Breakfast Wrap

Yogurt and Homemade Granola Bar

Vanilla and Strawberry Yogurt, Organic Granola, Chocolate Chips, Shredded Coconut, Dried

Fruit, Sliced Almonds, Cubed Fruit

\$12.00pp

Healthy Grab and Go

Yogurt and Berry Parfaits, Coconut Chia Pudding, Whole Fruit, Granola Bars

Assorted Fruit Smoothies, Water

\$11.00pp

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 Juice Smoothies

All smoothies below are made using fresh fruits and vegetables

\$6.00pp

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.

Morning and Afternoon Breaks

Sweet and Savory Dips and Chips

French Onion Dip, Hummus, Salsa, Caramel, Sliced Apples, Chips, Pretzel Rods
Sliced Baguette, Carrots, Celery
\$12.00pp

Fresh Assorted Cookies and Brownies

\$4.00pp

Mini Danish, Mini Muffins and Mini Pastries

\$6.00pp

Nature Valley® Granola, Fruit and Protein Bars

\$4.00pp

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

\$3.00pp

Soft Drinks and Water

\$3.00pp

Molten Hot Chocolate

\$3.00pp

High Tea Service

Assortment of teas, tea sandwiches and small bites
 Cranberry & Dill Chicken, Watercress, Thyme, Black Bread
 Devil Egg Salad, Guacasalsa, Gherkin, Rainbow Micro Green
 Nova Salmon, Cherry Capers, Purple Onion, Chive Cream Cheese
 Smoked Turkey, Granny Smith Apple, Swiss, Serrano, Fig Jam
 scones, muffins and tea cookies
 Seasonal jam and jelly, whipped butter, and Devonshire cream
 \$13.00pp

Super Snack

Trail Mix, Pretzels, Edamame Beans, Dark Chocolate Pistoles
 Seasonal Unsweetened Iced Tea
 \$9.00pp

Mediterranean

Black Garlic Hummus, Spanakopita, Baba Ghanoush,
 Muhammara, Tzatziki, Stuffed Grape Leaves, Marinated
 Olives, Pita Crisps, Baklava, Infused Water, Sodas, Seasonal
 Iced Tea
 \$18.00pp

Local Cheeses and Orchard Fruits

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

The Chocolate Lover's

Chocolate Dipped Strawberries, Chocolate Brownie Lollipop
 Chocolate Chip Cookie Dough Lollipop, Chocolate Chunk
 Cookies, Chocolate Covered Pretzels
 \$10.00pp

Sweets Mix

Individual Banana Puddings, S'mores Cups, Bitesize Cupcakes, Caramel Apple Slices
 \$11.00pp

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

Seasonal Salad Luncheon Station

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

Roasted Chicken Truffle Caesar Salad

Kale Caesar Salad, Crisp Garbanzo, Avocado, Herb Crouton, Greek Yogurt Dressing

Baby Spinach, Lady Apple, Dried Cranberry, Goat Cheese, Walnut, Apple Cider Dressing

Roasted Sweet Potato, Baby Arugula, Feta, Pumpkin Seed, White Balsamic Vinaigrette

Grilled Salmon, Organic Greens, Mint, Pomegranate, Pear, Honeyed-Champagne Vinaigrette

\$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.

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, Shrimp, California roll wasabi

Pickled ginger

Wakame Salad

\$18.00pp

Bento Box Style Lunch

\$19.00 per box

Stay Amazing

Salmon al Ajillo
Cucumber Olives Salad
Steamed Orchard Vegetables
Apple-Cinnamon Pie

Beyond That

Black Pepper Seitan
Chili Oil Marinated Beans
Chickpeas Avocado Salad
Cotton Candy Grapes

Regenerate Zen

Sous Vide Lemongrass Chicken
Dashimaki Egg
Green Tea Infused Black Rice
Chia Seed Bite

Impulse Physic

Mediterranean Skirt Steak
Bruschetta Salad
Curry Spaghetti Squash
Pickled Plum

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 sparkling tea, iced tea, lemonade,
soft drinks, fruit juices and bottled water

Each Hour \$6.00pp

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 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

Passed Hors D'oeuvres and Canapés

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 to the package price.

The monthly choices are listed on the website 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

Roasted Strip Loin

Sauté, Black Garlic Mashed Potatoes, Barolo Demi

\$40.00pp

Za'atar Lamb Saddle

Spicy Couscous Duo, Tomato Relish, Apple Mint Jelly

\$38.00pp

Slow Roast Vermont Turkey

Roasted Fingerling Yams, Wilted Spinach, Cranberry Relish

\$26.00pp

Butcher Cut Beef Eye-round

Creamy Dauphinoise Potatoes, Asparagus, Wild Mushroom Gravy

\$40.00pp

Tomato & Fine Herbs Atlantic Salmon En Popillot

Spicy Green Lentils, Grilled Fennel, Creamy Dill Sauce

\$32.00pp

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:

Garlic Shrimp, Spanish Onion, Herbs, White Wine
Baked Octopus, Potato, Bacon, Lite Tomato Sauce

Steamed Mussels, Coconut Broth

Couscous Paella

Philadelphia Cheesecake Spring Roll

Calamari Bites, Asiago Cheese, Lemon Aioli

Shrimp Tempura, Orange Ponzu

Meat:

Lamb Samosa, Sumac Dipping Sauce

Mediterranean Beef Tips, Tzatziki

Lemongrass Beef Lollipop, Carrot Ginger Sauce

Peppercorn Crusted Beef, Nam Jim Jaew Sauce

Mini Beef Wellington, Burgundy Demi

Orange Spiced BBQ Beef Skewer

Mini Filet wrapped Bacon, Mustard Cream Sauce

Vegetarian:

Vegetable Tiki, Saffron Aioli

Impossible Pakora, Honeyed-Ginger Soy

Vegetable Pot Sticker, Balsamic Ketchup

Kale Tofu Dumpling, Nutty Tahini

Vegetable Stuffed Eggplant, Smoked Paprika Hummus

Shishito Peppers, Rock Salt, Asiago, Truffle oil

Sweet Potato, Peppers, Herbs Pie

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

Choice of Two Pastas; includes Garlic Bread and Caesar Salad
 Linguini, Haricots Verts, Oven-dried Tomato, Purslane Pesto
 Saffron Garganelli, Calabrian Chili, Sorrento Lemon Breadcrumbs
 Pappardelle Vongole, Malina Clams, Roasted Garlic, Parsley, EVOO
 Paccheri Pomodoro, Burrata, Basil
 Rigatoni, Trevisano, Fresh Black Pepper, Butter Sauce
 \$20.00pp

Asian Fusion

Choice of two: Includes Apple Rutabaga Slaw, Pickled Ginger, Daikon Radishes, Sesame Plum Sauce
 Beef and Broccoli, Scallions, Sesame Seeds
 Shrimp Pad Thai
 Chicken Masala, Coconut Milk, Galangal Sauce
 Grilled Tofu, Edamame, Bok Choy
 \$26.00pp

Taco Trio

Choice of three: Includes Flour Tortillas, Tortilla Chips, Pico de Gallo, Salsa Verde, Pickled Jalapenos, Lime Crema
 Jicama Slaw, Queso Fresco
 Charred Chili Grilled Marinated Chicken
 Chimichurri Grilled Skirt Steak
 Blackened Tilapia
 Braised Squash & Tofu
 \$24.00pp

Slider Station

Choice of Three Proteins: Includes Onion Rings, House Made Chips, Coleslaw, Pickles, Mini Brioche and Pretzel Buns
 Grilled Beef Patties, BBQ Brisket Patties, Chicken Tenders, Turkey Patties, 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

Street Fair

Made to order Snow Cones with Artisanal Fruit Syrups, Jack Daniels Honey Syrup, Soft Pretzels,
 Popcorn Cart – Kettle Corn, Truffle Popcorn
 \$13.00pp

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 Crudit 

A Display of Fresh, Seasonal Vegetables, Blue Cheese Dip and Hummus Dip
\$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

First Course:

Mediterranean Roasted Vegetables, Basil, Asiago

Classic Caesar Salad

Roasted Beets, Arugula, Feta, Candied Walnut, Avocado, Honey Ricotta, Citrus Balsamic

Baby Kale, Quinoa, Baby Heirloom Tomato, Persian Cucumber, Sunflower Seeds, Lemon Lime Vinaigrette

Baby Spinach, Arugula, Yam, Purple Onion, Lady Apple, Shaved Feta, Cider Apple Dressing

Romaine Heart, Kalamata Olives, Hard Boiled Egg, Za'atar, Shaved Asiago, Pita Chips Tahini Vinaigrette

Radicchio, Endive, Shaved Fennel, Watermelon Radish, Almond, Ranch Dressing

Roasted Butternut Squash, Boniato, Mesclun, Walnut, White Balsamic Vinaigrette

Baby Arugula, Bell Peppers, Bermuda Onion, Bulger, Dried Cranberry, Balsamic 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.

Meat Selections

Chateau Briand, Garlic Whipped Potato, Port Wine Demi

Seared Skirt Steak, Carrot Puree, Braised Cabbage

Filet Mignon, Maui Onion, Purple Potato, Finadene Sauce

Steakhouse Style Rib Eye, Rhubarb, Parsnip, Shallot Bordelaise

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

Hanger Steak, Yellow Squash Romesco, Rosemary Charred Fingerling, Sauce Diane

Roast Pork Tenderloin, Sweet Potato Purée, Broccoli Rabe, Charred Tomato Onion
Chutney

White Peppercorn Crusted Pork Loin, Chive Smashed Potato, Winter Squash
Shallot-Fig Jus

Poultry Selections

Moroccan Chicken Stew, Chickpeas, Black Olives, Cilantro, Raisin, Couscous,
Tomato Fondue

Roasted Chicken, Saffron Lemon Rice, Queen Olives, Mediterranean

Chicken Scarpariello, Sausage, Cherry Tomatoes, Spinach, Hot Cherry Peppers Garlic
White Wine

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

Slow Cook Coq au Vin, New Potato, Cipollini Onion

Herb Crusted Chicken, Butternut Coconut Rice, Shallot Riesling Brown Sauce

Tuscan Chicken, Spinach, Heirloom Tomato Creamy Mushroom Sauce

Seafood Selections

Bluefin Tuna, Broccoli Rabe, Red Sorrel, Horseradish Shiso

Roasted Salmon, Orange Maple Glazed, Butternut Squash Purée
Roasted Heirloom Carrots

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

Miso Chilean Bass, Sushi Rice Cake, Snow Peas, Wasabi Sauce, Soy Reduction

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

Seared Salmon, Encrusted with Herbs and Parmesan, Fingerling Potatoes
Sautéed Spinach, Cherry Tomato, Dill Reduction

Swordfish, Artichoke Provencale, Lemon Herb Sauce

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

Please select one option

Vegetarian Selections

Gnocchi, Wild Mushroom, Asparagus, Pea

Pumpkin Ravioli, Parmesan Cream Sauce, Truffle Oil

Fettuccini Bolognese, Impossible Pomodoro Sauce

Asparagus and Mushroom Risotto

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

Please select two options:

Desserts Selections

Assorted Cupcakes

Black Forest Cake

Flourless Chocolate Truffle Cake

Chocolate Raspberry Cake

Red Velvet Cake

Carrot Spice Layer

Chocolate Mousse Cheesecake

Marble Cheesecake

Salted Caramel Cake

Tiramisu

Peach Crumb Pie

Coconut Custard Pie

Chocolate Outrage Cake

Strawberry Shortcake

Sliced Fruit Platter

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

Cost per person is \$75.00 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

Baby Kale, Quinoa, Baby Heirloom Tomato, Persian Cucumber, Sunflower Seeds
Lemon Lime Vinaigrette

Baby Spinach, Arugula, Yam, Purple Onion, Lady Apple, Shaved Feta
Cider Apple Dressing

Baby Arugula, Bell Peppers, Bermuda Onion, Bulger, Dried Cranberry
Balsamic Dressing

Organic Green, Black Garlic Hummus, Chickpeas, Watermelon Radish
Honey Herb Vinaigrette

Black Kale, Arugula, Black Tahini, Ruby Red Grapefruit, Humboldt Fog Goat Cheese
Raspberry Vinaigrette

Shaved Asparagus, Lady Apple, Cilantro, Frisée, Radicchio, Rose Water Vinaigrette
Bibb Lettuce, Endive, Nasturtium, Toasted Pistachio, Citrus Dressing

Romaine Heart, Heirloom Tomato, Truffle Pecorino, Shaved Croutons
Truffle Caesar Dressing

French Onion Soup

Vichyssoise

Mushroom Cappuccino

Second Course

Meat

Herb Chateau Briand, Garlic Whipped Potato, Port Wine Demi

Seared Skirt Steak, Carrot Purée, Braised Cabbage, Juniper Sauce

Hanger Steak, Yellow Squash Romesco, Rosemary Charred Fingerling
Sauce à la Diane

Roast Pork Tenderloin, Sweet Potato Purée, Broccoli Rabe
Charred Tomato Onion Chutney

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

Char Siu Pork Loin, Chive Potato Purée, Bok Choi

Porcini Crusted Ribeye, Caulilini, Florida Yams, Rosemary Accent Merlot

Boar Chops, Farro Risotto, Patty Pan, Onion Port Reduction

Poultry

Moroccan Spiced Chicken, Charred Baby Zucchini, Toasted Chestnut
18 years Bourbon Demi

Herb-Wrapped Chicken Breast, Apple Fennel Succotash, Lemon Thyme Sauce

Chicken Scarpariello, Sausage, Cherry Tomatoes, Spinach, Hot Cherry Peppers
Garlic White Wine

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

Slow Cook Coq au Vin, New Potato, Vidalia Onion

Herb Crusted Chicken, Butternut Coconut Rice, Shallot Riesling Brown Sauce

Peppercorn Chicken, English Pea Risotto, Huckleberry Sauce

Seafood:

Tandoori Mahi Mahi, Chestnut Salsa, French Bean, White Soy Grapefruit

Sesame Roasted Salmon, Black Fettuccine, Seafood Broth

Bluefin Tuna, Broccoli Rabe, Red Sorrel, Parsnip, Horseradish Shiso

Swordfish, Beet Root, Hibiscus Pickled Pearl Onion, Lemon Verbena

Wild Faroe Salmon, Lemon Potato, Black-Eyed Pea Relish, Red Wine Sauce

Mediterranean Branzino, Sweet Potato Cakes, Lentil de Puy, Blue Crab Bordelaise

Masa-Halibut Salmon, Fried Littleneck Clams, Cabbage, Kombu Oolong Jus

Vegetarian:

Butternut Squash Risotto, Shaved Asiago, Truffle Oil

Saffron Garganelli, Calabrian Chili, Sorrento Lemon Breadcrumbs

Pappardelle Peri Peri, Black Garlic, Parsley EVOO

Gnocchi, Baby Spinach, Romano Parmesan, Red Béchamel

Impossible Goulash, Pomodoro, Cheddar, Rigatoni, Herbs

Penne, Haricot Vert, Oven-Dried Tomato, Genoese Pesto

Three Cheese Tortellini, Roasted Chestnut, Peas, Basil Rosa

Third Course

Individual Cakes

Flourless Chocolate Cake

Apple Tart, Vanilla Gelato, Bourbon Caramel Sauce

Passionfruit Tart

Mango Coulis

Frasier

Vanilla Genoise, Strawberries, Vanilla Cream

Opera

Almond, Chocolate, Espresso

Tiramisu

Sticky Toffee Pudding, Rum Molasses Sauce

Pear Tart

Sugar Almond Crust, Almond Paste

Artisanal Cheese Platter

Soft and Hard Cheeses, Fig Paste, Mixed Nuts

Seasonal Sorbet/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.