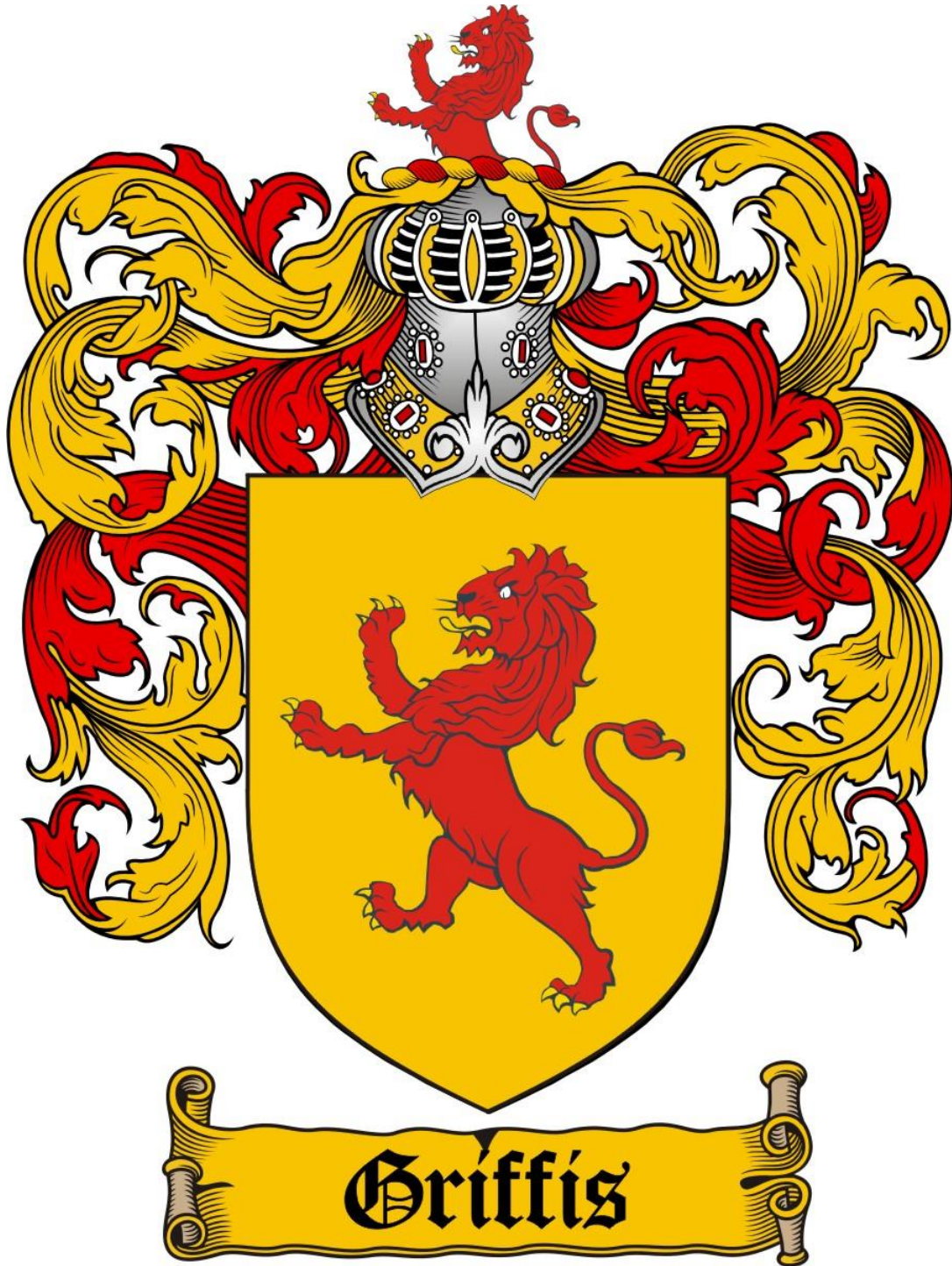


# Banquet and Catering Menus



All items can be individually boxed or served buffet style

**Fall Winter 2023**  
***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



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## **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

### **Latin Breakfast \***

Spanish Chorizo Omelets  
Huevos Rancheros with Salsa Verde, Salsa Roja, Black Beans and Tortillas  
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 Pecan 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

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 and 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 Scramble Breakfast Wrap

### **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 Syrup \$7.00pp

### **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, Coconut Chia Pudding, 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 Juice Smoothies**

All smoothies below are made using fresh fruits and vegetables

Power Gulp- Kale, Green Grapes, Cucumber, Granny Smith Apple

Total Health Booster- Apple, Pears, and Cherries

Antioxidant Supreme- Blueberries, Strawberries, Mango, Coconut Water

\$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.

All items can be individually boxed or served buffet style

## Morning and Afternoon Breaks

### Dips and Chips

Spinach And Artichoke Dip, Hummus, Salsa, 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

All items can be individually boxed or served buffet style

### **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**

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

### **Mediterranean**

Freshly Made Hummus, Baba Ghanoush, 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 Strawberries, Chocolate Chunk Cookies  
 Chocolate Covered Pretzels, Chocolate Brownies  
 \$10.00pp

### **Sweets Mix**

Individual Banana Puddings, Smores Cups, Bitesize Cupcakes, Cheesecake Pops  
 \$11.00pp

### **The Cupcake Fix**

Selection of Assorted Cupcakes  
 \$5.00pp

All items can be individually boxed or served buffet style

### **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 Caesar Salad

Grilled Shrimp, Roasted Vegetables, Tomato Confit, Goat Cheese

Poached Atlantic Salmon Filet, Black Lentil Stew, Scallions, Pommery Mustard Aioli

Turmeric Couscous Pilaf, Butternut Squash, Lemon Confit, Raisins, Cilantro, Olive Oil

\$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

All items can be individually boxed or served buffet style

## **Bento Box Style Lunch**

**\$19.00 per box**

### **Japanese:**

Teriyaki Tuna, Sesame Soba Noodles, Edamame, Fruit Salad

### **Chinese:**

Soy Chicken, Rice Noodles, Spring Onions, Bok Choy, Shaved Carrots, Rice Pudding

### **French:**

Roasted Salmon, Remoulade Sauce, Potatoes, French Green Beans, Hard Boiled eggs, Niçoise Olives, Tomatoes, Lemon Herb Vinaigrette, Macaroons

### **Italian:**

Penne Pasta Salad, Genoa Ham, Sundried Tomatoes, Arugula, Basil, Artichoke Hearts, Amaretti Cookies

### **Vegan:**

Toasted Israeli Couscous, Caponata Stew, Grilled Squash, Spinach Salad, Vegan Chocolate Chip Cookies

All items can be individually boxed or served buffet style

## 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](http://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:**

Spanish Pisto

Deep Fried Eggplant Sticks and Honey

Quinoa and Zucchini Fritters

Fried Goat Cheese with Spicy Honey Drizzle

Potato and White Truffle Croquettes

Porcini Mushroom Arancini, Lemon-Black Pepper Aioli

Gazpacho Shot

All items can be individually boxed or served buffet style

## **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

#### Roasted Strip Loin

Garlicy Green Beans, Pesto Mashed Potatoes, Barolo Demi  
\$40.00pp

#### Coriander Crusted Rack of Lamb

Spicy Couscous Duo, Tomato Relish, Mint Jelly  
\$38.00pp

#### Turkey Breast

Roasted Fingerling Yams, Wilted Spinach, Cranberry Relish  
\$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

All items can be individually boxed or served buffet style

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

Grilled Chicken, Penne Puttanesca, Capers, Olives, Chili Pepper Flakes, Garlic, Romano Cheese

Wild Mushroom Ravioli

Sauteed Shrimp, Orecchiette, Asparagus, Cherry Tomatoes, Broccoli, Garlic, Olive Oil

Cheese Tortellini, Roasted Eggplant, Basil, Tomato 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

Chicken Tinga

Grilled Skirt Steak

Fried Fish

Crispy Tofu

\$24.00pp

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### Slider Station

Choice of Three Proteins: Includes Onion Rings, House Made Chips, Coleslaw, Pickles, Mini Brioche and Pretzel Buns  
Grilled Beef Patties, Crab 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

### 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

All items can be individually boxed or served buffet style



## Fall Winter 2023

### Buffet Options

Please pick two salads from the list below

Salad Choices:

Mediterranean Roasted Vegetables, Basil, Asiago

Classic Caesar Salad

Hydroponic Bibb, Roma Apples, Radish, Tomato, Carrots, Cucumbers, Apple Cider Vinaigrette

Spinach Salad, Grilled Yellow Squash, Goat Cheese, Pommery Mustard Vinaigrette

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

Kale Salad, Fava Bean, Pecorino, Citrus Vinaigrette

Frisee Lettuce, Cannellini Beans, Balsamic Marinated Figs, Maytag Blue, Thyme Wine  
Vinaigrette

Fried Green Tomato, Arugula, Buttermilk Chive Dressing

Roasted Asparagus, Shaved Parmesan, Roasted Tomatoes, Lemon Zest, Extra Virgin Olive Oil

Beet and Watercress Salad, Fennel, Citrus, Goat Cheese, Sherry Vinaigrette

Bibb Lettuce, Blue Cheese, Bacon Lardons, Cherry Tomatoes, Herbed Vinaigrette

Local Tomato, Fresh Mozzarella with Basil Oil, Balsamic Glaze

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

### **Meat Selections**

Grilled Beef Tenderloin, Duchess Potatoes, Port Wine Demi

Flank Steak, Steak Fries, Braised Mustard Greens, au Jus

Filet of Beef, Creamed Spinach, Garlic Mashed Potatoes, Balsamic Demi

Grilled Skirt Steak Chimichurri, Caramelized Peppers, Onions, Steamed Rice

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

Braised Short Ribs, Potatoes Au Gratin, Charred Tomato Onion Chutney

Roast Herb d' Provence Seasoned Pork Loin, Mashed Cassava, Apple Onion Gastrique

Rosemary Pesto Crusted Loin, Sweet Potato Purée, Roasted Radish, Shallot-Fig Jus

### **Poultry Selections:**

Herb Crusted Chicken, Creamy Polenta, Shallot Riesling Jus

Honey Tamarind Glazed Chicken, Roasted Asparagus, Quinoa and Rice Pilaf, Cilantro

Chicken Tikka Masala, Steamed Basmati Rice, Cilantro Chutney

Roasted Chicken Breast, Garlic Mashed Potatoes, Haricots Verts, Chardonnay Reduction

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

Crispy Duck Breast, Butternut Pilaf, Roasted Baby Carrots, Cherry Sauce

Dry Rubbed Bone in Chicken, Rice and Beans, Mango Salsa

All items can be individually boxed or served buffet style

### **Seafood Selections:**

Roasted Bass, Tomato, Caper and Basil Relish, Truffle Potato Puree

Grilled Mahi Mahi, Roasted Root Vegetables, Citrus Buerre Blanc

Seared Branzino, Cured Lemon, Artichoke, Vegetables Provencal

Grilled Striped Bass Filet, Herbed Risotto, Tuscan Kale, Rosemary Buerre Blanc

Seared Scallops, Blistered Shishito Peppers, Smoked Fingerlings, Shallot Confit, Meyer Lemon Reduction

Blackened Salmon, Rice Pilaf, Wilted Spinach, Garlic Lemon Sauce

Seared Halibut, Creamy Jersey Corn Polenta, Parmesan-Thyme Emulsion

Scallop and Shrimp Scampi, Rice Pilaf, Broccoli Rabe

### **Please select one option**

### **Vegetarian Choices**

Gnocchi, Wild Mushroom, Asparagus, Pea, Truffle Oil

Pumpkin Ravioli, Parmesan Cream Sauce

Tri-Color Cheese Tortellini Alfredo Roasted Vegetables

Asparagus and Mushroom Risotto

Sweet Potato Gnocchi, Sage Brown Butter

Crispy Tofu Poke, Wakame, Steamed Rice, Wasabi-Yuzu

Stir-fried Asian Vegetables Fried Tofu, Sesame Ginger Soy

Baked Spinach Stuffed Portabellas

Curried Cauliflower, Chickpea Tikka Masala

### **Please select two options:**

### **Desserts:**

Assorted Cupcakes

Black Forest Cake

Flourless Chocolate Truffle Cake

All items can be individually boxed or served buffet style

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

**Cost per person is \$60.00 for lunch (11am-3pm)**

**Cost per person is \$70.00 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 Options

### First Course

Torn Burrata, Local Heirloom Tomato, 25 year Aged Balsamic, Rocket Arugula

Mixed Greens Salad, Spanish Olives, Manchego Shavings, Crispy Anchovies, Lemon Vinaigrette

Hydro Bibb Lettuce, Candied Pecans, Cranberries, Granny Smith Apples, White Balsamic  
Vinaigrette

Red Oak Lettuce, Walnuts, Brie Cheese, Champagne Vinaigrette

Tuna Poke, Jalapeno, Jersey Corn, Edamame, Spicy Mayo, Wakame Salad

Lump Crabcake, Farro and Orange Slaw

Shrimp Ceviche, Tomato and Green Pepper Gazpacho Shot

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, Pumpnickel Croutons

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

Classic Caesar Salad

Roasted Tomato Soup, Warm Cheddar Cheese Biscuit

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

Baby Arugula, Shaved Artichoke, Pecorino Romano, Walnut Pesto

## Second Course

### Meat:

Grilled NY Strip Steak, Pommes Au Gratin, Sauteed Spinach, Tempranillo Wine Demi-Glace

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

Fire Roasted Braised Oxtail, Root Vegetable Medley, Sweet Plantain Mash

Lemongrass Grilled Filet of Beef, Vermicelli Salad, Cilantro, Carrot, Thai Chili

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 Parsnip Puree, Apple Cider Gastrique

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

Chicken Piccata, Roasted Brussels Sprouts and Heirloom Carrots

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

Herb Roasted Chicken, Stir Fry Kale and Mushrooms, Fingerling Potatoes, Fig Butter

Pan Roasted Duck Breast, Foie Gras Mousse, Honey Crisp Apple, Frisee

Crispy Duck Breast, Jasmine Rice, Pineapple-Red Curry Broth, Kaffir, Charred Scallion

## Seafood:

Roasted Salmon, Tomato Caper Relish, Wild Rice Pilaf, Vegetables

Pan Roasted Scallops, Caramelized Sunchoke, Romesco, Micro Arugula

Rainbow Trout, Blood Oranges, Roasted Broccolini, 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

Seared Striped Bass, Steamed Basmati, Charred Scallion, Fresh Herb Chutney

Potato Crusted Salmon, Braised Savoy Cabbage, Crème Fraiche, Roe

## Vegetarian:

Grilled Miso Japanese Eggplant, Shiitake Mushroom, Vermicelli Noodle, Cilantro, Scallion

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 Ricotta Ravioli, Toasted Walnut

Crispy Tofu Poke, Edamame, Wakame, Jersey Corn, Scallion, Spicy Mayo

Stir-fried Asian Vegetables Fried Tofu, Sesame Ginger Soy Sauce

Zaatar Grilled Vegetables, Couscous, Apricot Salad

Third Course

Individual Cakes:

Flourless Chocolate  
Chocolate, Butter, Eggs, Sugar

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

**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 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