

APPETIZERS

SERVES 8-10

SWEET CHILE CALAMARI FRIES (24 PIECES)	\$30
MISO GLAZED CHICKEN SKEWERS (18 PIECES)	\$36
GRILLED CHICKEN AND ARTICHOKE DIP with fresh chips	\$32
AHI TARTARE & GUACAMOLE with fresh chips	\$48
ASSORTED CROSTINI (24 PIECES)	\$36
ASSORTED BRUSCHETTAS (12 PIECES)	\$40
POACHED JUMBO SHRIMP COCKTAIL with red chile slaw	\$40
SIRLOIN & VEGETABLE KABOBS (12 PIECES)	\$55
SEARED LUMP CRAB CAKES with champagne butter sauce (24 PIECES)	\$60
HARISSA RUBBED SALMON SKEWERS (18 PIECES)	\$70
HERB CRUSTED TENDERLOIN Cooked medium rare, thinly sliced with assortment of dinner rolls, horseradish cream sauce and onion marmalade	\$150
FLATBREADS (Thai Chicken, Sausage, Shrimp or Cheese)	\$18

LARGE PARTY BOARDS & PLATTERS

SERVES 8-10

VEGETABLE CRUDITE	\$25
WOOD-FIRED GRILLED SEASONAL VEGETABLE PLATTER	\$32
CHEF'S CHEESE BOARD WITH ASSORTED CHEESES, FRUITS, NUTS & BREADS	\$75
HERB CRUSTED SALMON BOARD WITH ONION MARMALADE	\$60
CHARCUTERIE PLATTER chefs selection of cured meats, artisanal cheeses and accoutrements	\$75

BIG BOWL SALADS

SERVES 8-10

MIXED GREENS with balsamic vinaigrette	\$30
CHICKEN CAESAR SALAD with classic dressing	\$40
BABY SPINACH with toasted pecans, blue cheese and vinaigrette	\$35
SEASONAL SALAD	\$40

HOUSE SPECIALTIES

SERVES 8-10

GRILLED SEASONAL VEGETABLE PASTA (10 3OZ SERVINGS)	\$60
ARTISANAL CHEESE RAVIOLI (10 3OZ SERVINGS)	\$70
CHICKEN TAGLIATELLE (10 3OZ SERVINGS)	\$75
PAPPAREDELLE with Italian sausage ragu (10 5OZ SERVINGS)	\$75
SLOW ROASTED PORK SHOULDER (10 5OZ SERVINGS)	\$80
SHRIMP DIABLO PASTA (10 3OZ SERVINGS)	\$85
LOBSTER MAC & CHEESE (10 3OZ SERVINGS)	\$85
GRILLED CHICKEN BREAST with porcini cream sauce (10 6OZ SERVINGS)	\$70
GRILLED SALMON FILETS with tomato jam (10 4OZ SERVINGS)	\$80
VINTAGE BEEF SIRLOIN (10 4OZ SERVINGS)	\$80
GRILLED SHRIMP & SCIMECAS SAUSAGE KABOBS (12 PIECES)	\$80
PAN SEARED JUMBO DAY BOAT SCALLOPS with aged balsamic butter (20 PIECES)	\$100

- Add 1/2 Lb Alaskan King Crab Legs \$16 Per Serving

ACCOMPANIMENTS **SERVES 8-10**

Crispy Brussel Sprouts	\$36
Creamy Risotto	\$40
Smoked Bacon Mashed Potatoes	\$26
Red Chile Fried Rice	\$30
Macaroni & Cheese	\$40
Potato Au Gratin	\$40
Gnocchi & Fontina Cream	\$45

CARVING STATION

SERVES 10

MUSTARD GLAZED HAM	\$90
HERB & CORIANDER ENCRUSTED BEEF TENDERLOIN	\$175
PORCINI RUBBED, SLOW ROASTED PRIME RIB	\$160

Chef-made sauces included with each selection

DESSERTS

SERVES 8-10

House Made Sweets Assorted Cookies & Brownies	\$45
House Made Tiramisu	\$55

Our Professional Event Coordinators are available to discuss other specialty dessert options