



Private Event Menus





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Prix Fixe Wedding Dinners

Menu 1

Dinner breads, roasted garlic and olive oil

Salad of mixed greens, cucumbers, carrots, red onions, tomatoes, balsamic vinaigrette

Sautéed breast of chicken
Lemon butter sauce with capers

Roasted new potatoes

Seasonal fresh vegetables

Tiramisu

Freshly brewed coffee
\$29.95

Menu 2

Dinner breads, roasted garlic and olive oil

Traditional Caesar salad
Romaine, parmesan, croutons

Stuffed pork loin
Spinach, fontina cheese, pine nuts, sun dried tomatoes

Ratatouille vegetable medley

Garlic mashed potatoes

White chocolate raspberry cheese cake

Freshly brewed coffee
\$39.95

Menu 3

Assorted breads, roasted garlic and olive oil

Mixed green salad

Toasted pine nuts, dried cranberries, goat cheese, red wine vinaigrette

Grilled 10oz New York strip steak

Or

Grilled 6oz filet mignon

Herb compound butter and bordelaise sauce

Roasted new potatoes

Chef's choice of seasonal vegetables

Flourless chocolate cake

Freshly brewed coffee

\$51.95

Menu 4

Assorted breads, roasted garlic and olive oil

House made mushroom bisque, truffle oil

Salad of baby arugula, oranges, pecorino, pistachio vinaigrette

Filet mignon, bordelaise sauce

And

Petit lobster tail, drawn butter

Truffle potato puree

Baby vegetables

Chocolate amaretto mousse

Fresh strawberries

Freshly brewed coffee

\$74.95

Ala Carte Wedding Dinners

Salads

Traditional Caesar
Romaine, parmesan, croutons
\$5.95

Mixed green salad
Carrots, cucumbers, red onions, tomatoes, balsamic vinaigrette
\$5.95

Salad of roasted beets
Goat cheese, truffle oil, mâche
\$6.95

Soups

Mushroom bisque, minestrone, chilled gazpacho, tomato bisque
\$5.95

Dinner Entrées

Stuffed pork loin
Spinach, fontina, pine nuts, oven dried tomatoes
Roasted new potatoes
Chef's choice of seasonal vegetables
\$22.95

Sautéed breast of chicken
Mediterranean sauce of artichokes, olives and tomatoes
Garlic mashed potatoes
Chef's choice of seasonal vegetables
\$17.95

Atlantic salmon
Mango chili glaze
Asian rice pilaf
Stir fried vegetables
\$20.95

Roasted Chilean sea bass
Citrus beurre blanc
Saffron rice pilaf
Stir fried vegetables
\$35.95

Grilled beef tenderloin

Mushroom demi glace

Roasted new potatoes

California medley

\$35.95

Roasted New Zealand rack of lamb

Red wine olive demi glace

Wild rice and orzo pilaf

Chef's choice of seasonal vegetables

\$36.95

Elk tenderloin

Red wine mushroom demi glace

Truffle potato purée

Baby vegetables

\$42.95

Duet Entrees

Stuffed pork loin

Spinach, fontina, pine nuts, oven dried tomatoes

And

Roasted Atlantic salmon fillet

Dill cream sauce

Mashed potatoes

Chef's choice of seasonal vegetables

\$24.95

Beef tenderloin

Bordelaise sauce

And

Grilled Atlantic salmon

Pineapple salsa

Roasted new potatoes

Chef's choice of seasonal vegetables

\$35.95

Beef tenderloin

Bordelaise sauce

And

Roasted Chilean sea bass

Citrus beurre blanc

Wild rice and orzo pilaf

Chef's choice of seasonal vegetables

\$43.95

Grilled elk tenderloin

Red wine mushroom demi glace

And

Ruby red trout

Brown butter, capers, olives, tomatoes

Truffle mashed potatoes

Baby vegetables

\$49.95

Cold Appetizers

- Tomato bruschetta with basil and kalamata olives- \$1.95
- Sesame seared tuna skewer with marinated cucumber-\$2.95
- Smoked salmon with herb cream cheese on a cracker-\$2.95
 - Lobster avocado salad-\$3.50
- Duck confit crostini with honey balsamic glazed fig-\$2.95
- Fresh mozzarella, tomato and basil caprese skewer-\$2.50
 - Asian chicken wonton-\$2.00
 - Wild mushroom duxelle crostini-\$2.95
- Oyster on the half shell (minimum order 30)-\$2.25
 - Bloody Mary oyster shooter-\$2.25
 - Shrimp cocktail-\$2.25
- Ceviche (citrus marinated fish in an Asian spoon)-\$1.95
 - Duck confit wontons-\$2.95
 - Gazpacho demi cups-\$1.95
 - Ahi tuna poke spoon-\$2.95
- Smoked salmon, caper, red onion wrap-\$2.95
- Pate with cornichons and Dijon on a crostini-\$2.95
- Prosciutto wrapped melon with balsamic reduction-\$1.95

Hot Appetizers

- Mini palmier with pesto, prosciutto and parmesan-\$1.95
- Petit lamb chop with red pepper-onion marmalade-\$4.25
 - Clams casino-\$2.25
- Flat bread of gorgonzola, pesto and caramelized shallots-\$2.25
 - Flat bread of goat cheese, ratatouille and pesto-\$2.25
 - Tomato bisque in an espresso cup-\$2.25
 - Brie raspberry in puff pastry-\$2.95
- Smoked chicken quesadilla with southwestern sour cream-\$2.75
 - Mini crab cakes with red pepper coulis-\$2.75
 - Asian shrimp purse with soy dipping sauce-\$2.50
- Spanakopita (spinach and feta cheese pie) with tzatziki sauce-\$2.50
 - Marinated beef kabobs with sweet soy-\$3.25
 - Pot stickers with sweet chili sauce-\$1.75
 - Cheddar bacon corn fritters-\$1.95
 - Mini hamburger sliders-\$2.75
 - Grilled shrimp with mango chili glaze-\$2.75
 - Buffalo chicken wings-\$1.95
- Curry chicken satay skewers with Thai peanut sauce-\$2.75
 - Bacon wrapped scallops-\$3.95
- Crispy vegetable spring rolls with Asian dipping sauce-\$1.75

Appetizer Displays

- Fresh fruit platter-\$2.95
- Antipasto platter-\$3.95
- Vegetable crudite-\$2.95
- Smoked salmon platter with hard boiled egg, red onions and capers-\$3.95
 - Baked spinach and artichoke dip-\$2.95

Wedding Buffet Options

Tier 1

Classic Caesar salad
Romaine, parmesan, croutons

Roasted zucchini, squash, eggplant and red peppers

Herb roasted new potatoes

Chicken piccata
Seared breasts of chicken with lemon butter sauce and capers
And
Roasted Atlantic salmon
Dill cream sauce
\$29.95

Tier 2

Garden salad
Carrots, cucumbers, red onions, tomatoes and balsamic vinaigrette

Stuffed pork loin
Spinach, fontina, pine nuts, oven dried tomatoes
And
Roasted Atlantic salmon
Tropical mango salsa

Mashed potatoes

California medley
Carrots, cauliflower and broccoli
\$39.95

Wedding Buffet Options

Tier 3

Spinach salad

Goat cheese, pine nuts, red peppers, dried cranberries and red wine vinaigrette

Roasted Chilean sea bass

Mango chili glaze

And

Filet mignon

Bordelaise sauce

Sautéed asparagus with garlic

Wild rice and orzo pilaf

\$51.95

Dinner Stations

Hors d'oeuvres From the Sea

Chilled shrimp cocktail, oysters on the half shell, served with lemon wedges and cocktail sauce, citrus seasonal fish ceviche spoons.

\$15.95

Carving Station

Garlic and rosemary prime rib

Served with beef jus and horseradish sauce

\$22.95

Or

Roasted beef tenderloin

Served with beef jus and horseradish sauce

\$31.95

Or

Roasted turkey breast

Served with turkey gravy and cranberry sauce

\$16.95

Or

Stuffed pork loin

Served with white wine herb jus

\$17.95

Pasta Station

Tomatoes, garlic, spinach, mushrooms, onions, red peppers, parmesan cheese, Artichokes, chicken breast, sausage, meatballs, olives

Marinara sauce, alfredo cream sauce

Cavatappi, penne pasta

\$19.95

Flambé Station

Bananas Foster

Or

Cherries jubilee

Or

Crêpes suzette

All served with vanilla ice cream (chef required)

\$6.95

Breakfast Menus

Classic Continental

Fresh fruit display
Cantaloupe, grapes, pineapple, oranges, bananas

Assorted breakfast breads
Scones, croissants, danishes

Hot and cold cereals
An assortment of favorites

Beverage table
Fresh brewed coffee, tea, juices and milk
\$12.95

Hot Breakfast

Fresh fruit display
Cantaloupe, grapes, pineapple, oranges, bananas

Assorted pastries

Scrambled eggs
Crispy smoked bacon
Breakfast potatoes
Fluffy pancakes with syrup

Beverage table
Fresh brewed coffee, tea, juices and milk
\$14.95

Good Morning Breakfast

Fresh fruit display

Cantaloupe, grapes, pineapple, oranges, bananas

Toaster station

Assorted breads and bagels served with butter, cream cheese and jams

Breakfast potatoes

Crispy smoked bacon

Choice of

Traditional eggs Benedict

Poached egg, hollandaise sauce, Canadian bacon on a English muffin

Or

Omelet station

With everything you could ask for to get started

Beverage table

Fresh brewed coffee, tea, juices and milk

\$17.95

LUNCH MENUS

Boxed Lunches

Choice of sandwich or wrap

Choice of ham, roast beef, turkey breast, Caesar, vegetarian,
Provolone, cheddar, American or Swiss
Baguette, rye, wheat or white bread

Chocolate chip cookie or brownie
Boulder kettle chips

Fresh fruit

Bottled sodas, waters and juices
\$12.95

Lunch Buffets

All stations include:

*Choice of Caesar, garden salad or chopped (bacon, blue cheese, tomato, tortilla strips,
scallions and avocado)

Fajita Station

Beef, chicken, peppers, onions, guacamole, shredded cheese, lettuce, pico de gallo,
Sour cream, rice, beans, corn and flour tortillas
\$15.95

Pasta Station

Marinara, sausage, meatballs,
Alfredo cream sauce with roasted vegetables
Cavatappi, penne pasta
\$18.95

BBQ Station

Burgers, brats, hot dogs, Bbq chicken breasts
Coleslaw, pickles, baked beans, potato salad, corn bread
\$16.95

BBQ Station 2

Bbq pulled pork, sliced smoked brisket, spare ribs
Coleslaw, pickles, baked beans, potato salad, corn bread
\$18.95

Deli Station

Turkey, ham, roast beef, sliced cheeses, assorted breads
Caesar or garden salad
Potato chips, pickles, potato salad,
Mayonnaise and mustard
\$12.95

Hot Carving Station

Choice of
Hot turkey breast and gravy
Baked ham with Dijon mustard
Roast beef with jus and horseradish cream sauce
Sliced cheeses, assorted breads
Caesar or garden salad
Potato chips, pickles, potato salad,
Mayonnaise and mustard
\$19.95

Dessert Options

Cookies-\$1.50
Brownies-\$1.50
Apple or peach cobbler-\$2.95
Tiramisu-\$6.95
Cheese cake-\$5.95
Dulce de leche and pound cake-\$3.95
Lemon bars-\$2.95

