



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind.

As always, our theme of Fresh | Honest | Local will be central to the meal.

## Dinner Selections

### Plated Entrées

**Choice of Starter:** Chef's Mixed Green Salad, Traditional Caesar, Greek Salad, Beet Salad, or Seasonal Salad

#### **Choose up to Three:**

- 28 | chicken breast • prosciutto Cream
- 52 | 6oz filet n' butter poached lobster tail
- 42 | jumbo lump crab cakes • remoulade
- 35 | short rib • bordelaise sauce
- 32 | slow roasted pork • warm mustard vinaigrette
- 35 | crispy skin salmon • Port Cherry Reduction
- 32 | grilled portobello mushroom • squash, balsamic, goat cheese
- 49 | 6oz filet n crab cake
- 46 | 8oz filet
- 35 | blackened mahi-mahi • lemon greek yogurt

**Included:** seasonal veg, chef's starch, fresh baked bread



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## Buffet Entrées

Priced Per Person

### 45pp | Buffet

**Choice of Starter:** Chef's Mixed Green Salad, Traditional Caesar , Greek Salad, Beet Salad, Seasonal Salad or Seasonal Soup

**Choice of Two Mains:** (Choice of Three Mains +\$10pp)

- ↳ short rib • bordelaise sauce
- ↳ slow roasted pork • warm mustard vinaigrette
- ↳ chicken breast • Prosciutto Cream
- ↳ paella • saffron rice, chicken, andouille sausage, mussels, clams
- ↳ jumbo lump crab cakes • remoulade
- ↳ crispy skin salmon • Port Cherry Reduction
- ↳ vegetarian lasagna • garlic, spinach, eggplant, roasted red peppers, squash & zucchini
- ↳ grilled portobello mushroom • squash, balsamic, goat cheese
- ↳ crab imperial • roasted red peppers, dijon honey glaze
- ↳ blackened mahi-mahi • lemon greek yogurt

## Or Add a Carving Station to your Buffet as the Third Main Course

+9pp | Pork Loin • warm mustard vinaigrette

+15pp | Prime Rib • au jus

+15pp | Filet • horsey aioli

+7pp | Chicken • chimichurri

+7pp | Brisket • hooked up's BBQ sauce

MKT | Rockfish • salsa verde

+12pp | Salmon • remoulade

### **Choice of Up to Two Sides:** (Choice of Three Sides +\$5pp)

- ↳ truffled orzo mac & cheese – crimini mushroom, peas, pecorino
- ↳ grilled asparagus – sea salt, evoo
- ↳ sage & shallot roasted brussel sprouts – chimichurri
- ↳ potato au gratin – mornay, sweet potato, yukon gold
- ↳ saffron basmati rice – sundried tomato, garlic
- ↳ roasted green beans - toasted almonds, brown butter, garlic, herbs
- ↳ lemon rosemary jasmine rice
- ↳ honey roasted root vegetable – arugula, pine nuts, golden raisins
- ↳ candied baby carrots – bourbon brown sugar, sweet peas
- ↳ grilled sweet corn & edamame succotash
- ↳ roasted fingerlings – pecorino, pesto spinach

**Included:** fresh baked bread