



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
- 60 | 6oz filet n' butter poached lobster tail
- 62 | jumbo lump crab cakes • remoulade
- 40 | short rib • bordelaise sauce
- 35 | slow roasted pork • warm mustard vinaigrette
- 38 | crispy skin salmon • Port Cherry Reduction
- 32 | grilled portobello mushroom • squash, balsamic, goat cheese
- 75 | 6oz filet n crab cake
- 52 | 8oz filet
- 38 | 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
- .. blackened mahi-mahi • lemon greek yogurt
- .. +\$20.00 per person for crabcakes

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

+9pp | Pork Loin • warm mustard vinaigrette

+15pp | Prime Rib • au jus

+25pp | 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