



Prix Fixe Option 1

\$100pp+8.875%tax+18% service+5% admin fee

Dips

Cucumber-Dill Yogurt ~ Hummus ~ Guacamole
With warm Pita & Tortilla

Appetizer Sampler

Choose 3

Pan Fried Cigars Prosciutto, Sundried Tomato & Basil Filling

Zucchini Pancakes Cucumber Dill Yogurt Sauce

Spicy Beef Sausage Lollipops Wrapped in Roasted Red Pepper

Ricotta Crostone Hot Honey, Fig, Hazelnut Crumbles

Salmon Tartare Canape Dill Tarter Sauce

Eggplant Rollatini Rolled with Ricotta, Spinach, Marinara, and Mozzarella Cheese

Choice of Main

Choose 3

Grass-Fed Beef Sliders Melted Gruyere, Pickles, Onions on Brioche Buns. Served with House Cut Old Bay Potato Chips

Adobo Braised Short Ribs Mashed Potatoes, Carrots, Red Cabbage, Pickled Red Onion Slaw

Free Range Chicken Breast Caramelized Baby Carrots, Potato Puree, Orange Reduction Sauce

Pan Roasted Salmon Roasted Red Potatoes, Spinach, Capers, Mustard Sauce and Dill Sour Cream

GF Chickpea Rigatoni with NY Strip Ragu Or Primavera

Parmesan Cheese and Truffle Oil

House Made Pasta of the Day Vegetarian

Garlic-Ginger Shrimp Quinoa Salad

Rainbow Roasted Root Vegetables, Baby Kale, Cranberry, Hazelnut, Feta,
Pomegranate Vinaigrette

Dessert Sampler

**Homemade Banana Foster Bread Pudding
Mini Red Velvet Cupcakes**

Drinks can be served on consumption

**Our open bar package includes pre-selected wine, beer, soft drinks for an additional
\$45pp++ for 2.5 hours**

**If you'd like to add full open bar add on it's an additional \$30 and includes: Rose, Prosecco,
Tito's Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin, Rum, Cordials *no shots served
during events**