wine:30

Prix Fixe Option 2

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

Appetizer Sampler
Choose 4

Pan Fried Cigars Prosciutto, Sundried Tomato & Basil Filling
Spicy Beef Sausage Lollipops Wrapped in Roasted Red Pepper
Cranberry Jalapeno Meatballs Tomato and Parmesan
Mini Grilled Chicken Skewers Onions, Peppers, Zucchini, Yogurt-Harissa
Eggplant Rollatini Rolled with Ricotta, Spinach, Marinara, and Mozzarella Cheese
Zucchini Pancakes Cucumber Dill Yogurt Sauce
Ricotta Crostone Hot Honey, Fig, Hazelnut Crumbles
Tuna and Sesame Tartare Canape
Oysters Homemade Horseradish Sauce
Garlic-Ginger Shrimp Cilantro Lime Dipping Sauce

Choice of Main
Choose 4

NY Strip Steak Roasted Potato Wedges, Green Salad, Chimichurri Sauce

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 or Fish of the Day 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

House Made Tarragon Lobster Ravioli Saffron, Lemon Zest, Parmesan

Garlic-Ginger Shrimp Quinoa Salad
Rainbow Roasted Root Vegetables, Baby Kale, Cranberry, Hazelnut, Feta,
Pomegranate Vinaigrette

Choice of Dessert
Homemade Banana Foster Bread Pudding
Oatmeal Chocolate Chip Cookie Dough Skillet with Vanilla Ice Cream and Chocolate Sauce
Molten Chocolate Cake with Vanilla Ice Cream and Homemade Raspberry Sauce

DRINKS
Can be Served on Consumption
or
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 $20 and includes: Rose, Prosecco, Tito's Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin, Rum, Cordials *no shots served during events