

inside

“allow us to take all of your worries away
and cater to your needs”

*off-site catering available



Add a touch of elegance

ice sculptures available
starting at \$250

stations *package*

\$45 per person (30 person minimum)
*dessert bar included in price

appetizer *package*

choose 3 menu items
\$17 per person 2 hour
\$15 per person 1 hour
20 person minimum

select 2 salads

caesar salad
warm potato croutons
reggiano parmesan

mixed berry salad

fresh berries
spiced nuts
gorgonzola

blt salad

iceberg lettuce
marinated tomatoes
applewood bacon
blue cheese dressing

roasted beat and orange salad

warm goat cheese crisp
pickled onions

caprese

vine ripe tomato
house made mozzarella
balsamic reduction
(summer only)

select 2 sides

grilled lemon asparagus

zucchini lasagna
house made farmers
cheese / charred
tomato sauce

seasonal risotto

parmesan mashed
potatoes

portobello mushroom
ravioli / brandy
cream sauce

house made gnocchi
red sauce / pesto

guyere and bacon
potato gratin

select 1 carving station

beef tenderloin
porcini demi glaze

organic turkey breast
herb roasted

pork loin
orange chili glaze

rack of lamb (+ \$4)
dijon crusted

roasted duck breast
cherry merlot demi glaze

*other stations available upon request

grilled shrimp skewers
polenta / salsa verde
dipping sauce

champagne & caviar
market price

seafood bar
market price

dessert bar available
\$3 per person

*options subject to change due
to seasonal availability

tuna tartar
crispy wonton /
guacamole / lime

seasonal bruschetta

grilled pizzetta
wild mushroom / prosciutto
truffle oil

crispy calamari
sweet & spicy sauce

mini crab cakes

crispy asparagus rolls
prosciutto / goat cheese
red wine mustard sauce

lobster & corn hush puppies

shrimp and crab wonton

artisanal cheese display

beef tenderloin
sandwiches (+\$2.50)

bacchus potato skins
gorgonzola / crispy
prosciutto / crème fraiche

beef on weck spoons
steak tartar / horseradish
sabayon / toasted
caraway seeds

mini chicken wellingtons