



SEATED LUNCH

Includes a four hour beverage package, a cocktail hour with cold hors d'oeuvres, a three course plated lunch and a custom celebration cake

FOUR HOUR BEVERAGE SERVICE FEATURING:

Butler Passed Specialty Cocktail Upon Arrival:

Maritime Punch –

Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave, Saint Germain, Lemon Juice, Pinot Noir Float

Mimosas, Domestic & Imported Beers

House Red & White Wines and Soft Drinks

COCKTAIL HOUR

CHEESE AND CHARCUTERIE

Currently we are offering American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Dried Fruit, Sliced Artisan Breads

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonally Inspired Vegetables

LUNCH RECEPTION**FIRST COURSE**

{Select One from the List Below}

HEIRLOOM TOMATO, BURRATA CHEESE

Olive Oil and Micro Greens

Seasonal Only

HEIRLOOM TOMATO CONFIT, ARUGULA,**BURRATA CHEESE**

Olive Oil and Micro Greens

Seasonal Only

BABY BEETS SALAD, MILK RICOTTA

Baby Lettuces and Crispy Pistachios

MIXED BABY GREENS

Garlic Crouton, Cucumber,

Basil Vinaigrette

BABY ARUGULA

Valdeon Blue Cheese, Poached Pears,

Spiced Pecans, Hazelnut-Black Pepper

Vinaigrette

RADICAL FARMS LIVING GREENS SALAD

Seasonal Fruit, Fennel, Ricotta Salata,

Green Goddess Dressing

SEASONAL CHOPPED VEGETABLE SALAD

Garlicky Herb Dressing

****Please note, menu items can be subject to change based on seasonality and availability****

*Selection of Three Entrees-
\$10.00 Additional per Guest*

ENTRÉE COURSE

{Select Two from the List Below}

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST**FRESH STRIGOLI SEAFOOD PASTA**

Scallops, Crab, Shrimp, Lemon Thyme Reduction

BRINED SALMON

Leek and Potato Hash, Spice Glazed Baby Carrots, Grainy

Mustard Beurre Blanc

GINGER GLAZED SEA BASS

Tea Poached Shitake, Baby Bok Choy, Coconut Broth

CHATHAM COD

Tasso, Crawfish and Cockle Ragout

PAN SEARED BRANZINO

Broccoli Rabe, Chanterelle Mushroom, Farro, Sorrel Sauce

RED SNAPPER

Citrus-Basil Relish, Braised Bok Choy- \$7.00 Additional

PORCINI DUSTED TUNA

Crispy Potato, Rosemary, Red Wine Sauce –

\$7.00 Additional

ROASTED CHICKEN

Basil Potato Puree, Braised Fennel,

Green Olive and Shallot Sauce

ROASTED GARLIC CHICKEN BREAST

Corn – Wild Mushroom Spoon Bread, Brussels Sprouts,

Chive Demi Glace

DUO OF BEEF

NY Strip Steak, Braised Short Rib, Creamed Spinach,

Truffled Potato Puree

BEEF TENDERLOIN

Bordelaise Sauce, Sautéed Greens and Truffle Potatoes-

\$7.50 Additional



DESSERT COURSE

For the Table

Platters of Chocolate Macaroons and Salted Chocolate Caramels for Each Table

CUSTOM CELEBRATION CAKE

included

Choice of Round or Square Cake

Simple Piping and Choice of Fondant Color is Included

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake

SELECT ONE FLAVOR, FILLING & SAUCE

Flavor Choices

Vanilla, Chocolate, Almond, Carrot, Spiced, Lemon, Coconut

Pistachio and Red Velvet

Filling Choices

Vanilla Pudding, Milk Chocolate Ganache, Dark Chocolate Ganache

Espresso Mousse, Lemon Curd, Cream Cheese Frosting

Peanut Butter Cream, Raspberry Confit, Praline and Macadamia Nut

Sauces

Raspberry, Strawberry, Mango, Lime Caramel, Chocolate and White Chocolate

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

Bridal Hospitality Room with an Attendant

House Inventory of Round Tables, Chairs, Linens & Napkins- White, Grey, Navy Blue

Votive Candles

Self - Parking Validations