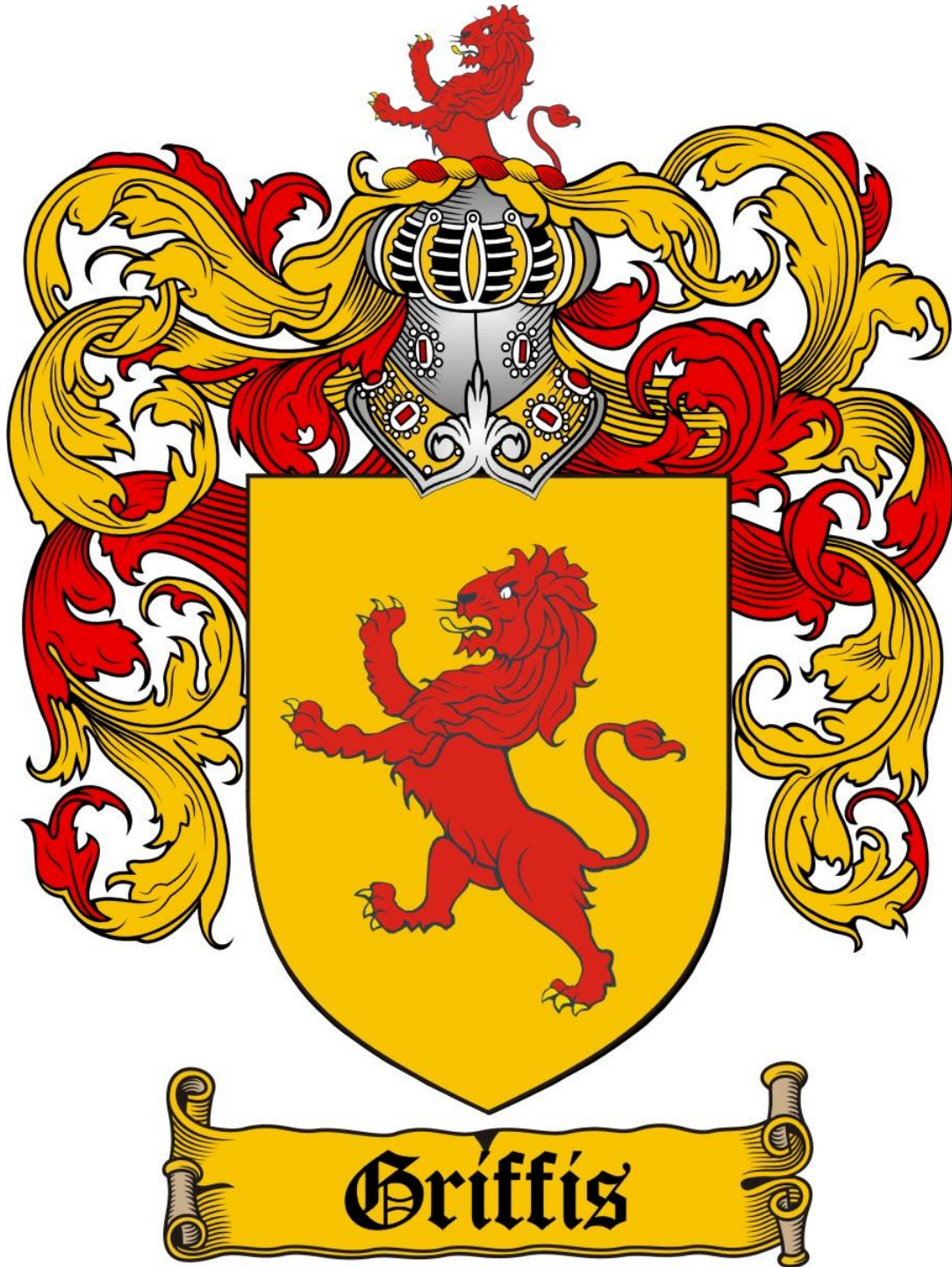


Banquet and Catering Menus



All items can be individually boxed or served buffet style

Spring Summer 2022
The Griffis Faculty Club

Our menus at the Griffis Club honor the abundance of local farms and their produce. Our dishes are inspired by what is fresh, seasonal and local.

Jansal Valley Farm, Dartmouth MA
Taste Buds Farm & Greenhouse, Dartmouth MA
Young Family Farm, Little Compton RI
Backyard Farms, Madison ME
Steere Orchard, Greenville RI
Johnathon Sprouts, Rochester MA
Demarest Farms, Hillsdale, NJ
Farming Turtles, Exeter RI
Giorgio Fresh, Reading PA
Terhune Orchard, Princeton NJ
Lakeville Specialty, Washingtonville PA



All items can be individually boxed or served buffet style

Breakfast

Early Mornings

An assortment of miniature bagels, muffins and breakfast pastries, regular and low-fat cream cheese, butter, grape, and strawberry jam,
Fresh squeezed orange juice, coffee, herbal teas
\$9.00pp

Latin Breakfast *

Scrambled eggs and breakfast enchiladas with mole negro, Mexican sweet potato, poblano peppers, skillet hash, pico de gallo, salsa verde, lime crema
freshly squeezed orange juice, coffee, herbal teas
\$15.00pp

Country Breakfast *

Scrambled eggs, apple wood smoked bacon, turkey sausage, breakfast potatoes with peppers and onions, Miniature Danish, muffins, bagels, regular and low-fat cream cheese, butter, grape and strawberry jam, freshly squeezed orange juice, coffee and herbal teas
\$17.50pp

Frittata Buffet *

Asparagus and Mushroom Frittata; Sausage and Cheese Frittata
Zucchini and Provolone Frittata
Freshly squeezed orange juice, coffee, and herbal teas
\$14.00pp

Breakfast Sandwich Buffet*

Freshly squeezed orange juice, coffee, and herbal teas
Select three from the list below
\$10.00pp

Open Faced Monte Cristo Benedict
Traditional Eggs Benedict
Potato Pancake with Smoked Salmon, Dill Crème Fraiche, Scrambled Eggs
Bacon and Crabcake Benedict (add **\$2.00pp**)
Scrambled Eggs, Chorizo, Avocado and Tomato with Green Chili Wrap

All items can be individually boxed or served buffet style

Bacon Egg and Cheese Wrap
 Grilled Vegetables Egg and Cheese Wrap
 Caramelized Onions and Swiss Cheese Fried Egg- Brioche Roll
 Smoked Sausage, Provolone, and Spinach – Pretzel Roll
 Sliced Turkey Breast, Fried Egg and Cheese - Croissant
 Chicken Biscuit, Farmhouse Cheddar, Mike’s Hot Honey
 Tofu Scramble Breakfast Bowl

Healthy Breakfast Medley *

Seasonal Vegetable Frittata
 Eggs en cocotte with mushrooms, leeks, sundried tomatoes, and gruyere cheese
 Juice Shots- Beet Root, Spirulina and Spinach, Carrot Ginger with Lemon
 Yogurt Parfaits – Greek Yogurt -Assorted Fruit and Granola
 Freshly squeezed orange juice, coffee and herbal teas
 \$20.00pp

Super Start

Yogurt, wild honey marinated fruit and berries, protein and granola bars
 bottled water, soft drinks, coffee and herbal teas
 \$10.00pp

Omelet Station*

Fresh eggs, egg whites, traditional accompaniments, made to order
 \$10.00pp

NYC Breakfast Buffet

Smoked salmon, tomatoes, capers, lemons and bagels chips
 Served with cream cheese and chilled butter
 \$15.00pp

Fresh Made Juice Smoothies

All smoothies below are made using fresh fruits and vegetables
 \$6.00pp

All items can be individually boxed or served buffet style

Power Gulp- Kale, Green Grapes, Cucumber, Granny Smith Apple
Total Health Booster- Apple, Pears and Cherries
Antioxidant Supreme- Blueberries, Strawberries, Mango, Coconut Water

Bagels & Coffee

Assorted mini bagels low fat cream cheese, butter, grape and strawberry jam, Fresh squeezed orange juice and coffee
\$7.00pp

Tea and Scones

Assorted scones
Hot herbal teas, seasonal jams, jellies and Devonshire Cream
\$8.00pp

Cinnamon, Banana, Raisin Oatmeal

Brown Sugar, Milk, Maple
\$4.00pp

City Grits*

Stoneground Grits, Chopped Pancetta, Smoked Gouda, Scallion
\$4.00pp

Healthy Breakfast Bowl*

Red Quinoa Simmered in Coconut Milk
Sliced Almonds, Raw Coconut Shreds and Banana Slices
\$5.00pp

Healthy Snack Package

Granola Bites, Crunchy Popcorn, Baked Chips, Water
Oatmeal and Fruit Bars
\$8.00pp

*Hot Buffet Breakfast are a minimum of 10 people. If the guarantee is less than the minimum, a charge for 10 people will be incurred.

A la Carte with Griffis

Assorted Cereal

Raisin Bran[®], Kellogg's Smart Start[®], Kashi[®], Cheerios[®]

\$3.50pp

Assorted Full Size Bagels

Cream cheese, butter, preserves

\$4.00pp

Assorted Miniature Danish, Muffins and Pastries

\$4.00pp

Seasonal Fruit and Berry Platter

\$8.00pp

Yogurt

Assorted Flavors, Low-fat, Nonfat, Greek Styles

\$3.00pp

Yogurt Parfaits- additional \$2.00

Sabra[®] Hummus and Pretzels

Guacamole and Tortilla Chips

\$7.50pp

Fresh Assorted Cookies and Brownies

\$3.00pp

Nature Valley[®] Granola, Fruit and Protein Bars

\$4.00pp

All items can be individually boxed or served buffet style

Breaks

High Tea Service

Assortment of teas, tea sandwiches and small bites
 Lemony tuna with dill and tarragon; Vegetable tapenade, feta cheese
 Smoked Scottish salmon with cucumber and pickle red onions
 Roasted beef tenderloin with horseradish cream and tomato spread
 Scones, macaroons, and tea cookies
 Seasonal jam and jelly, whipped butter, and Devonshire cream
\$13.00pp

Super Snack

Roasted Almonds and Walnuts with Sea Salt and Rosemary
 Ripe Grape Tomatoes
 Broccoli Florets with White Bean-Olive Oil Puree
 Edamame Beans
 Dark Chocolate Pistoies
 Seasonal Iced Tea
\$9.00pp

Mediterranean

Freshly Made Hummus, Tabbouleh, Marinated Olives
 Grilled Vegetables, Pita Crisps
 Infused Water, Sodas, Seasonal Iced Tea
\$10.00pp

Dips and Chips

Guacamole, Roasted Pepper Hummus and Salsa
 Mini pretzels, pretzel rods and handmade corn tortilla crisps
\$7.00pp

All items can be individually boxed or served buffet style

Local Cheeses and Fruit

Local Cheeses Platter with Crackers, Fresh Fruit, Preserves

\$12.00pp

The Chocolate Lover's

Chocolate Dipped Strawberries, Chocolate Chunk Cookies

Chocolate Covered Pretzels, Chocolate Brownies

\$10.00pp

The Cupcake Fix

Selection of Assorted Cupcakes

\$4.00pp

Afternoon Package

An Assortment of Cookies and Brownies

Soft Drinks and Water

Coffee, Decaffeinated Coffee, Herbal Teas

\$8.00pp

Healthy Snack Package

Granola Bites, Crunchy Popcorn, Baked Chips

Oatmeal and Fruit Bars

Bottled Water

\$7.00pp

All items can be individually boxed or served buffet style

Lunch Menu

Seasonal Sandwich Buffet

Detailed menus are available in pdf on the website

\$14.00pp

Box Lunch

Includes an Individually Wrapped Seasonal Sandwich, a Seasonal Salad
Two cookies, Chips, Granola Bar and Bottled Water

\$17.00 per box

Seasonal Salad Luncheon

(Includes fresh rolls and a pasta salad)

Choose 2 salads from list below

Chicken Caesar Salad

Grilled Shrimp, Watermelon, Cucumber, Feta

Roasted Salmon over Mixed Greens, Haricots Verts, Grilled Red Onion, Lemon-Thyme Dressing

Summer Quinoa Salad, Strawberries, Heirloom Tomato, Cucumber, Field Greens
Roasted Shallot-Cider Dressing

\$15.00 per person

Additional \$6.00pp for all protein options

*Salad Luncheons are a minimum of 10 people. If the guarantee is less than the minimum, a charge for 10 people will be incurred.

Vegetable Sushi Assortment (8 pieces per guest)

Includes avocado, cucumber and carrot regular rolls,
avocado cucumber roll, spicy garden roll pickled ginger

\$13.00pp

All items can be individually boxed or served buffet style

Assorted Sushi Rolls (8 pieces per guest)

Tuna and salmon maki rolls, avocado cucumber roll, California roll, spicy shrimp tempura roll, Shrimp, California roll wasabi

Pickled ginger

Wakame Salad

\$17.00pp

Bento Box Style Lunch

\$18.00 per box

Choices are on the following page

Japanese:

Assorted Sushi, Seaweed Salad, Edamame Fruit Salad

Chinese

Flaked Salmon, Thin Chinese Egg Noodles, Roasted Garlic Broccoli, Chili Yuzu Relish, Pickled Radishes, Mochi

French

Bonito Tuna, Hard Boiled Eggs, Haricots Verts, Baby Potatoes, Grape Tomatoes and Olives, Sliced Avocado, Caper-Red Wine Vinaigrette, Macarons

Mediterranean:

Lemon Roasted Potatoes, Chicken, Spinach Salad, Olives, Roasted Sweet Potatoes, Tzatziki, Baklava

American

Pearl Couscous with Chickpeas, Eggplant and Grilled Peaches, Olives, Fresh Mint, Tomato Gazpacho, Vegan Chocolate Chip Cookies

All items can be individually boxed or served buffet style

Tavalon Tea Time

Locally Outsource From a Small Artisanal Tea Company Base in New Jersey, Our Teas Are Hand Blend and Package by Hand One bag at the Time

Hot Teas

Tropical Peony: a Chinese white tea blended with rose petals, coconut and pineapple oils

NYC Breakfast: a strong tea blend of 3 premium black teas from India, Sri Lanka, and Indonesia. Tavalon's version of the English breakfast

Crimson Punch: a tangy blend of blood-orange, cherries, apples, cranberries, and hibiscus flowers

Serenity: a relaxing caffeine-free herbal blend of chamomile, rooibos, peppermint, vanilla, and lemongrass

Peachy Oolong: a deep, dark Formosa oolong from Taiwan naturally sweetened with peach pieces and sunflowers

Summer Fruits: a green tea from the Fujian province blended with apricot and sunflowers

Iced Teas:

Summer Fruits: a green tea from the Fujian province blended with apricot and sunflowers

NYC Breakfast: a strong tea blend of 3 premium black teas from India, Sri Lanka, and Indonesia. Tavalon's version of the English breakfast

Crimson Punch: a tangy blend of blood-orange, cherries, apples, cranberries, and hibiscus flowers

Tavalon Iced Tea

\$4.000pp

Freshly Squeezed Lemonade

\$2.50pp

Hibiscus Agua Fresca

\$2.50pp

Coffee Break

Freshly brewed coffee, herbal teas, water

\$4.00pp

Orange and Grapefruit Juice

All items can be individually boxed or served buffet style

\$3.00pp

Soft Drinks and Water

\$3.00pp

Molten Hot Chocolate

\$3.00pp

Evenings at the Griffis Club

Premium Full Bar

Includes top shelf liquor, a selection of house wines,
Imported and domestic beers, soft drinks, fruit juices and bottled water

First Hour	\$20.00pp
Second Hour	Add \$ 8.00pp
Each Hour After	Add \$ 5.00pp

Wine and Beer Bar

Includes a selection of house wines, imported and domestic beers,
Soft drinks, fruit juices and bottled water

First Hour	\$17.00pp
Second Hour	Add \$6.00pp
Each Hour After	Add \$4.00pp

Non-Alcoholic Bar

Includes a selection of iced tea, lemonade, soft drinks,
Fruit juices and bottled water

Each Hour	\$6.00pp
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Bubbles, Bellinis and Mimosa Bar

Includes Sparkling White Wine, Prosecco, San Pellegrino and Sparkling Apple Cider
Pomegranate Juice, Cranberry Juice, Orange Juice, Peach Puree, Raspberries, Blueberries,
Strawberries, Oranges and Limes

All items can be individually boxed or served buffet style

First Hour	\$14.00pp
Second Hour	Add \$6.00pp

Bar Enhancements

Red or White Sangria -\$4.00pp
 Spiked Iced Tea or Boozy Lemonade -\$4.00pp

Hors D'oeuvres and Canapés

The options change monthly

They are available for download on the website

The monthly choices are on the website

Select 4 hors d'oeuvres (30 minutes — 45 minutes) \$14.00 pp

Select 6 hors d'oeuvres (1 hour) \$19.00 pp

Select 8 hors d'oeuvres (2 hours) \$25.00 pp

The monthly choices are listed on the website www.griffisfacultyclub.com

The following are tapas and not hors d'oeuvres

Tapas Offerings *

(Select up to 5 Options- one hour \$16.00pp)

Seafood:

Serrano Wrapped Sea Scallops, Dried Tomato Chutney

Grilled Pulpo Skewer, Red Pepper Aioli

Proscuitto and Melon Skewer, Espelette

All items can be individually boxed or served buffet style

Sauteed Shrimp al Ajillo

Curry Shrimp Empanada

Miso Glazed Black Cod, Seaweed Salad

Citrus Crab Salad in Cucumber Cup

Meat:

Lamb Samosa Triangle, Cilantro Dip

Fried Meatballs, Salsa Brava

Chorizo Empanada, Salsa Verde

Lamb and Feta Flatbread

Paella Chorizo and Shrimp Croquettes

Lamb Lollipops with Salsa Verde

Goat Cheese, Apricot Jam, Cured Spanish Chorizo Crostini

Vegetarian:

Roasted Squash, Sage & Pine Nut Bruschetta

Crispy Polenta Cake, Blue Cheese Mousse, Smoked Tomato Compote

Spanakopita

Potato and White Truffle Croquettes

Crispy Artichoke and Goat Cheese Fritters

Porcini Mushroom Arancini, Lemon-Black Pepper Aioli

Green Chili Arepas, Tomato Jam

Fire Roasted Vegetable Empanada

Crispy Churros, Cinnamon Chocolate Sauce

Chef Attended Station (1 hour) *

*The following add-on stations are meant to accompany chef attended, hors d'oeuvres, tapas, sandwich buffets or salad buffets. If ordering more than one station then the pricing will remain as written. If ordered without complementary items, there is an additional charge of \$15.00pp

All items can be individually boxed or served buffet style

Carving Stations

Prime New York Strip

Asiago Creamed Spinach, Truffled Fingerling Potatoes, Port Wine Sauce
\$32.00pp

Herb Crusted Beef Tenderloin

Grilled Corn and Heirloom Tomato Panzanella, Pickled Ramp Chimichurri
\$30.00pp

French Roasted Chicken Breast

Crispy Artichoke and Yukon Potato Hash, Olives, Dandelion Greens, Lemon Jus
\$20.00pp

Bourbon-Maple Smoked Pork Belly

Fennel-Apple Slaw, Whole Grain Mustard Dressing
\$21.00pp

Lemon-Herb Marinated Rack of Lamb

Toasted Orzo and Zucchini Salad, Cucumber-Mint Tzatziki Sauce
\$30.00pp

Pomegranate Molasses Glazed Salmon

Grilled Asparagus, Toasted Red Quinoa
\$26.00pp

Veggie "Beef" Wellington

Impossible Meat, Mushroom Duxelle, Cremini Demi
\$22.00pp

The following add-on stations are meant to accompany chef attended, hors d'oeuvres, tapas, sandwich buffets or salad buffets. If ordered without complementary items, there is an additional charge of \$15.00pp

Add-On Stations*

*Stations are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

Pasta Station

All items can be individually boxed or served buffet style

Choice of Two Pastas; includes Garlic Bread and Caesar Salad

Penne a La Vodka, Sautéed Onions and Sweet Peas

Tuscan Style Rigatoni with Italian Sausage, Broccoli Rabe and Peppers

Cheese Tortellini, Sautéed Cremini Mushrooms, Cream, Sauce

Spinach and Mushroom Lasagna

\$20.00pp

Korean Fusion

Choice of two: Includes Kimchi, Carrot-Daikon Slaw, Pickled Cucumber, Bibimbap Sauce, Sesame-Chili Broccoli

Short Grain Rice

Charred Skirt Steak Galbi

Gochujang Grilled Chicken

Galbi Charred Tofu

Shrimp Japchae- Sweet Potato Noodles, Scallion, Mushroom, Sesame

\$20.00pp

Latin Station

Choice of two: Includes Tortillas, Tortilla Chips, Guacamole, Pico de Gallo, Pickled Jalapenos, Lime Crema and Shredded Cheese

Marinated Grilled Skirt Steak Fajitas

Rice and Beans

Chicken Tinga (Not too spicy pulled chicken with cumin, chili peppers and chipotle)

Chipotle-Lime Shrimp, Pineapple Salsa

Mushroom Enchiladas, Mole

\$22.00pp

The Creole Coast

Choice of two Proteins: includes Baby Kale, Grilled Corn & Black-Eyed Pea Salad, Stewed Green Beans, Cornbread, Carolina Gold Rice

Duck, Andouille & Crawfish Gumbo

All items can be individually boxed or served buffet style

BBQ All-Natural Chicken, Alabama White Sauce
 Cornmeal Crusted Catfish, Creole Remoulade
 Cajun Spiced Tenderloin of Beef, Creole Horseradish Sauce
 \$22.00pp

*Stations are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

Stationary Displays and Platters

Artisanal Cheese Platter

An Assortment of Local, Domestic and International Cheeses (Aged and Soft Ripened) Accompanied with a Selection of Sliced Baguette, Dried Fruits and Nuts
 \$15.00pp

Charcuterie and Antipasto Platter

An Assortment of Dried Meats, Pate, Fresh Mozzarella, Roasted Red Peppers, Pepperoncini, Marinated Mushrooms Mediterranean Olives, Artichoke Hearts, Provolone and Artisanal Bread
 \$17.00pp

Vegetable Crudit 

A Display of Fresh, Seasonal Vegetables
 With Blue Cheese Dip and Hummus Dip
 \$8.00pp

Viennese Dessert Platter

Assortment of Mini Pastries, Tarts, Petit Fours
 Truffles and Cookies
 \$8.00pp

Chocolate Station

Long stem strawberries -Pineapple skewers -Mixed Berries-Bananas-Macaroons -
 Chocolate bonbons -Truffles
 White and Dark or Milk Chocolate
 \$14.00pp

All items can be individually boxed or served buffet style

*Stations are a minimum of 20 people. If the guarantee is less than the minimum, a charge for 20 people will be incurred

Hot Selections Spring Summer 2022

Buffet Options

Please pick two salads from the list below

Salad Choices:

Greek Salad, Olives, Red Onion, Feta, Tomatoes, Cucumber, Pepperoncini

Cured Lemon Caesar Salad

Hydroponic Bibb, Radish, Tomato, Toasted Almond, Buttermilk-Chive Dressing

Baby Kale, Grilled Peach, Charred Red Onion, Gorgonzola, Creamy Herb Dressing

Baby Arugula, Roasted Tomato, Charred Corn, Cucumber, Cornbread Croutons, Sherry Dressing

Pea Tendril, Baby Carrot, Edamame, Goat Cheese, Lemon-Herb Vinaigrette

Roasted Asparagus, Shaved Parmesan, Roasted Tomatoes, Lemon Zest, Extra Virgin Olive Oil

Beet and Watercress Salad, Fennel, Citrus, Goat Cheese

Shredded Kale, Manchego, Radish, Whole Grain Mustard-Poppy Dressing

Baby Gem Wedge Salad, Radish, Tomato, Blue Cheese, Green Goddess

Orecchiette Pasta, Peas, Leeks, Parmesan, Lemon-Dill Sauce

Heirloom Tomato, Grilled Corn, Mozzarella Panzanella

All items can be individually boxed or served buffet style

**Please pick two proteins from the list below.
This list below includes meats, poultry, and seafood items.**

Meat Selections

Grilled Sirloin, Truffle Parsnip Purée, Mustard Green, Balsamic Demi
 Sliced Pan Seared “Cowboy “Steak, Steak Fries, Braised Mustard Greens, au Jus
 Filet of Beef, Creamed Spinach, Crispy Potato Latke, Balsamic Demi
 Grilled Skirt Steak Chimichurri, Caramelized Peppers, Onions, Fried Tostones
 Filet Tips Bourguignon, Mushrooms, Pearl Onions, Buttered Egg Noodles
 Guinness Braised Short Ribs, Thyme Roasted Root Vegetables, Charred Onion
 Roast Herb d’ Provence Seasoned Pork Loin, Spätzle, Apple Onion Gastrique
 Rosemary Pesto Crusted Rack of Lamb, Sweet Potato Purée, Roasted Radish, Shallot-Fig Jus
 Hawaiian Kalua Pulled Pork

Poultry Selections:

Seared French Cut Chicken Breast, Whipped Potato Purée, Seasonal Roasted Vegetables Fennel-
 Anise Jus
 Tuscan Chicken, Wild Mushroom, Sun-Dried Tomato, Soft Polenta, Creamy Roasted Garlic Sauce
 Chicken Tikka Masala, Steamed Basmati Rice, Cilantro Chutney
 Chicken & Root Vegetable Pot Pie, Thyme, Puff Pastry Crust
 Seared Hudson Valley Duck Breast, Roasted Brussel Sprouts, Creamy Polenta, Spiced Cider Demi
 Crispy Duck Breast, Farro & Butternut Pilaf, Lavender Roasted Baby Carrots
 Dry Rubbed Bone in Chicken, Rice and Beans, Mango Salsa

All items can be individually boxed or served buffet style

Seafood Selections:

Miso Glazed Cod, Wakame Salad, Sesame Bok Choy

Maple-Bourbon Glazed Salmon, Roasted Fingerling Yam, Caramelized Onions

Coriander Crusted Tuna, Charred Broccolini, Hon Shimeji Mushroom, Soy-Sherry Buerre Monte

Searred Branzino, Cured Lemon, Artichoke, Vegetables Provencal

Grilled Striped Bass Filet, Herbed Risotto, Tuscan Kale, Rosemary Buerre Blanc

Searred Scallops, Blistered Shishito Peppers, Smoked Fingerlings, Shallot Confit, Meyer Lemon Reduction

Searred Halibut, Creamy Jersey Corn Polenta, Parmesan-Thyme Emulsion

Grilled Octopus, Potato Confit, Gigante Beans, Frisee, Chermoula Sauce

Grilled Shrimp, Roasted Eggplant, Artichoke, and Tomato Confit

Scallop and Shrimp Scampi, Rice Pilaf

Grilled Mahi Mahi, Coconut Rice, Tropical Fruit Salsa

Please select one option

Vegetarian Choices

Gnocchi, Wild Mushroom, Asparagus, Pea, Truffle

Panko Crusted Fried Ricotta Ravioli, Charred Tomato Vinaigrette, Baby Arugula, Fennel

Tri-Color Cheese Tortellini Alfredo Roasted Vegetables

Asparagus and Mushroom Risotto

Assorted Vegetable Tempura

Crispy Tofu Poke, Wakame, Steamed Rice, Wasabi-Yuzu

Stir-fried Asian Vegetables Fried Tofu, Sesame Ginger Soy

Baked Spinach Stuffed Portabellas

Quinoa Stuffed Summer Squash, Red Pepper Coulis

All items can be individually boxed or served buffet style

Eggplant Parmesan

Curried Cauliflower, Chickpea Tikka Masala

Please select two options:

Desserts:

German Chocolate Cake

Black Forest Cake

Chocolate Truffle Cake

Chocolate Raspberry Cake

Red Velvet Cake

Carrot Spice Layer

Marble Cheesecake

Cannoli Cake

Tiramisu

Bailey's Espresso Cream

Apple Crumb Pie

Coconut Custard Pie

Chocolate Layer Cake

Strawberry Shortcake

Cost per person is \$60.00 for lunch (11am-3pm)

Cost per person is \$70.00 for dinner (4pm-9pm)

**The cost per person is based on two item (2)
selections from each course listed above.**

**An additional appetizer, entrée and/or dessert option
may be selected at an additional cost of \$5.00 per person per
selection.**

Each meal is accompanied by coffee and tea service.

All items can be individually boxed or served buffet style

Wine may be added to any meal package for an additional cost.

*** Alternate selections and customized menus available
upon request**

Plated Options

First Course

Torn Burrata, Local Heirloom Tomato, 25 year Aged Balsamic, Rocket Arugula

Jumbo Lump Crab Cake, Fennel-Apple Slaw, Dijon Aioli

Chilled Jersey Corn Soup, Crème Fraiche, Lobster, Chili Oil

Classic Jumbo Shrimp Cocktail

Watermelon Salad, Marinated Feta, Sunflower Pesto, Pea Tendrils

Heirloom Beet Salad, Labne Yogurt, Toasted Pistachio, Blood Orange, Mint

Wild Atlantic Salmon Tartar, Lemon Crème Fraiche, Capers, Pumpernickel Crouton

Iceberg Wedge Salad, Gorgonzola, Cucumber, Heirloom Grape Tomato, Watermelon Radish
House Made Chive Ranch

Cured Lemon Caesar Salad

Foie Gras Terrine, Apricot, Pistachio, Brioche Toast Points

Smoked Duck Breast, Frisee, Baby Kale, Apricot, Cider Mustard Dressing

Baby Arugula, Shaved Artichoke, Pecorino Romano, Walnut Pesto

Second Course

Meat:

Grilled NY Strip Steak, Truffle Fingerling Potato, Grilled Asparagus, Red Wine Demi

All items can be individually boxed or served buffet style

Mexicoke Braised Short Ribs, Harissa Yogurt, Apricot Slaw

Lemongrass Grilled Filet of Beef, Vermicelli Salad, Cilantro, Carrot, Thai Chili

Char Grilled Skirt Steak, Potato and Goat Cheese Hash, Morel, Asparagus

Grilled Venison Chops, Herbed Spaetzli, Toasted Pepitas, Sautéed Escarole

Grilled Lamb Loin, Merguez Sausage, Goat Cheese Polenta, Sautéed Kale

Crispy Pork Belly, Blueberry Balsamic Glaze, Basmati Rice, Kimchi, Charred Scallion

Roast Berkshire Pork Loin, Braised Red Cabbage, Potato Latke, Apple Demi

Poultry:

Grilled Chicken Breast, Artichoke, Tomato Confit, Roasted Fennel, Lemon Confit, Barigoule
Sauce

Seared Chicken Breast, Spaghetti Squash, Red Lentil Puree, Mache, Pink Peppercorn

Seared French Chicken Breast, Spring Vegetable Succotash, Lemon-Herb Jus

Breaded Chicken Milanese, Watercress, Fennel, Roasted Tomato Vinaigrette

Herb Roasted Chicken, Goat Cheese Polenta, Mustard Green, Shallot Jus

Pan Roasted Duck Breast, Foie Gras Mousse, Honey Crisp Apple, Frisee

Crispy Duck Breast, Jasmine Rice, Pineapple-Red Curry Broth, Kaffir, Charred Scallion

Seafood:

Seared Salmon, Toasted Red Quinoa, Roasted Beet, Kale Pesto

Pan Roasted Scallops, Caramelized Sunchoke, Romesco, Micro Arugula

Coriander Crusted Tuna, Heirloom Sweet Potato Puree, Radish-Scallion Salad, Soy-Yuzu

Slow Roasted Halibut, Lobster Arancini, Rainbow Chard, Saffron Aioli

All items can be individually boxed or served buffet style

Seared Salmon “Waldorf”, Celery Root Purée, Pickled Grapes, Brown Butter
 Seared Striped Bass, Steamed Basmati, Charred Scallion, Mushroom-Coconut Broth
 Tuna Poke, Jalapeno, Jersey Corn, Edamame, Spicy Mayo, Wakame Salad
 Potato Crusted Salmon, Braised Savoy Cabbage, Crème Fraiche, Roe

Vegetarian:

Grilled Miso Japanese Eggplant, Shiitake Mushroom, Vermicelli Noodle, Cilantro, Scallion
 Black Truffle and Pecorino Sacchetti, Aged Balsamic, Baby Arugula
 Goat Cheese Ravioli, Summer Squash, Baby Arugula
 Wild Mushroom Risotto
 Vegan “Beef” Wellington, Impossible Meat, Mushroom Duxelle
 Kale and Ricotta Ravioli, Toasted Walnut
 Crispy Tofu Poke, Edamame, Wakame, Jersey Corn, Scallion, Spicy Mayo
 Stir-fried Asian Vegetables Fried Tofu, Sesame Ginger Soy Sauce
 Toasted Farro, Poached Egg, Frisee, Wild Mushroom, Caramelized Shallot

Third Course

Individual Cakes:

Flourless Chocolate
 Chocolate, Butter, Eggs, Sugar

Banana Chocolate
 Vanilla Genoise, Chocolate Mousse, Banana Mousse

Chocolate Mousse
 Raspberry, Marcona Almond

Frasier
 Vanilla Genoise, Strawberries, Vanilla Cream

All items can be individually boxed or served buffet style

Opera
Almond, Chocolate, Espresso

Tiramisu

Napoleon
Puffed Pastry, Raspberry Cream, Fondant

Pear
Sugar Almond Crust, Almond Paste

Apple
Sugar Cookie Crust, Pastry Cream

Mixed Fruit
Sugar Cookie Crust, Almond Paste, Pastry Cream

Caramel Fleur de Sel
Sugar Crust, Cream, Butter and Salt

Mixed Berry
Sugar Crust, Pastry Cream

Chocolate Pecan
Sugar Crust

Artisanal Cheese Platter
Soft and Hard Cheeses, Fig Paste, Mixed Nuts

Cost per person is \$70.00 for lunch (11am-3pm)

Cost per person is \$80.00 for dinner (4pm-9pm)

The cost per person is based on one (1) item selection from each course listed above.

An additional appetizer, entrée and/or dessert option
may be selected at an additional cost of \$5.00 per person per selection.

Each meal is accompanied by coffee and tea service.

All items can be individually boxed or served buffet style

Wine may be added to any meal package for an additional cost.

Alternate seasonal desserts and entrée selections
and customized menus available upon request.

All items can be individually boxed or served buffet style