

DISPLAYS & GRAZING

- Cheese & Charcuterie Display
- Seasonal Fruit Display
- Mediterranean Mezze Display
- Artisan Dips & Crudités
- Seafood Tower
- Oyster & Raw Bar
- Caviar Service

SEAFOOD BITES

- Tuna Tartare Crostini
- Tuna Poke Cups
- White Fish Ceviche Shooters
- Mini Maryland Crab Cakes
- Beef Tallow Coconut Shrimp
- Smoked Salmon Crostini
- Shrimp Cocktail
- Bacon-Wrapped Scallops
- Lobster Bisque Shooters
- Oysters on the Half Shell
- Caviar Canapés

ASSORTED PASSED BITES

- Assorted Arancini
- Mini Tacos
- Assorted Spring Rolls

VEGETARIAN BITES

- Caprese Skewers
- Bruschetta Crostini
- Brie & Honey Tartlets
- Goat Cheese-Stuffed Dates
- Spinach & Feta Phyllo
- Wild Mushroom Tartlets
- Eggplant Rollatini
- Falafel Canapés
- Cucumber Cream Cheese Rolls
- Crispy Cauliflower Bites

MEAT & POULTRY BITES

- Beef Tartare Crostini
- Short Rib Crostini
- Mini Beef Wellington
- Lamb Chop Lollipops
- Chicken Satay Skewers
- Beef Tenderloin Skewers
- Picanha Skewers
- Mini Beef Sliders
- Chicken & Waffle Bites
- Chicken Roulade
- Foie Gras Canapés

APPETIZERS

- **Tuna Tartare**
avocado · ponzu · sesame · crispy wonton
- **Beef Tartare**
hollandaise · capers · herbs · toasted crostini
- **Jumbo Lump Crab Cake**
spicy aioli · fresh herbs
- **Charred Octopus**
corn relish · citrus vinaigrette
- **Seared Scallops**
cauliflower purée · brown butter · herbs
- **Sesame-Crusted Ahi Tuna**
chilled wakame · mustard cream
- **Lemon Garlic Shrimp**
white wine · garlic · fresh herbs · garlic crostini
- **Steamed Mussels**
white wine · garlic · herbs · grilled bread
- **Mozzarella-Stuffed Meatballs**
tomato basil sauce · parmesan · garlic bread
- **Salmon Gravlox**
pommes Anna · crème fraîche · dill · capers
- **Foie Gras**
raspberry coulis · toasted brioche

SALADS

- **Classic Caesar**
romaine · aged parmesan · house dressing
- **Burrata Salad**
arugula · cherry tomatoes · balsamic drizzle
- **Classic Greek**
Kalamata olives · feta · oregano vinaigrette
- **Classic Wedge**
iceberg · tomato · bacon · blue cheese dressing
- **Roasted Beet Salad**
citrus · arugula · goat cheese · toasted seeds
- **Pear & Arugula**
Gorgonzola · candied walnuts · orange vinaigrette
- **Grilled Baby Endive**
pomegranate vinaigrette · shaved aged parmesan
- **Grilled Vegetable & Feta**
Kalamata olives · balsamic vinaigrette

PASTA

- **Beef Short Rib Pappardelle**
slow-braised beef · red wine sauce
- **Penne Bolognese**
traditional slow-simmered beef sauce
- **Lasagna Bolognese**
beef ragù · béchamel · mozzarella · parmesan
- **Spaghetti & Signature Meatballs**
tomato sauce · parmesan
- **Chicken Alfredo**
parmesan cream · roasted garlic
- **Quattro Formaggi Raviolo**
creamy rosé sauce
- **Shrimp Raviolo**
fresh basil pesto
- **Lobster Ravioli**
lobster cream sauce
- **Gnocchi al Pesto**
fresh pesto · cherry tomatoes · parmesan
- **Wild Mushroom Linguine**
parmesan truffle cream

ENTRÉES

BEEF & VEAL

- Beef Skewers
garlic · herbs · house marinade
- Filet Mignon
center-cut Black Angus filet · wine demi-glace
- Ribeye Steak
grilled Black Angus ribeye · garlic herb butter
- Braised Beef Short Ribs
slow-braised · red wine demi-glace
- Prime Rib
slow-roasted · au jus · horseradish cream
- Picanha Steak
fire-grilled sirloin · house chimichurri
- Veal Chop
bone-in veal chop · mushroom sauce
- Veal Osso Buco
slow-braised · tomato wine sauce

POULTRY & DUCK

- Chicken Skewers
garlic · herbs · house spices
- Chicken Piccata
lemon · capers · white wine butter sauce
- Chicken Parmigiana
tomato sauce · mozzarella · parmesan
- Chicken Cordon Bleu
ham · Swiss cheese · Dijon cream
- Herb-Grilled Chicken
garlic · lemon · fresh herbs
- Duck à l'Orange
roasted duck breast · orange sauce
- Stuffed Turkey Breast
herb stuffing · natural pan gravy

LAMB & PORK

- Herb-Crusted Rack of Lamb
Dijon · rosemary · garlic · natural jus
- Lamb Chops
garlic · rosemary · herb jus
- Braised Lamb Shank
slow-braised · red wine · rosemary
- Roasted Leg of Lamb
garlic · rosemary · mint sauce
- Stuffed Pork Loin
spinach · herbs · roasted garlic jus
- Baby Back Ribs
slow-roasted · house BBQ glaze
- Pork Medallions
mushroom Dijon cream sauce

SEAFOOD

- Shrimp Skewers
lemon · garlic · fresh herbs
- Herb-Crusted Salmon
Dijon herb butter
- Branzino
citrus beurre blanc
- Snapper
lemon-caper sauce
- Sea Scallops
pan-seared · champagne beurre blanc
- Shrimp Scampi
garlic · white wine · lemon butter
- Maine Lobster
garlic herb butter

Entrées may be paired to create custom duos or Surf & Turf presentations

VEGETARIAN & VEGAN ENTRÉES

- Eggplant Rollatini
ricotta · spinach · mozzarella
- Eggplant Parmigiana
mozzarella · parmesan · tomato basil sauce
- Portobello Steak (V)
balsamic glaze · roasted vegetables
- Cauliflower Steak (V)
romesco · toasted almonds
- Mediterranean Stuffed Pepper (V)
quinoa · vegetables · herbs · tomato sauce

SIDES & ACCOMPANIMENTS

POTATOES & GRAINS

- Potatoes au Gratin
- Garlic Mashed Potatoes
- Truffle Mashed Potatoes
- Herb-Roasted Potatoes
- Creamy Mushroom Risotto
- Saffron Rice Pilaf
- Wild Rice Pilaf
- Mediterranean Couscous
- Creamy Parmesan Polenta

VEGETABLES

- Honey-Glazed Brussels Sprouts
- Caramelized Baby Carrots
- Butter-Poached Asparagus
- Caramelized Onion Green Beans
- Garlic Sautéed Broccolini
- Balsamic Roasted Vegetables
- Creamed Corn
- Roasted Cauliflower
- Grilled Vegetable Medley

SOUPS

- Lobster Bisque
- Classic French Onion
- Wild Mushroom Bisque
- Tomato Basil
- New England Clam Chowder
- Corn Chowder
- Minestrone
- Lentil Soup

BREAD

- Dinner Rolls
- Garlic Bread
- Focaccia
- Ciabatta
- French Baguette
- Artisan Bread
- Zaatar Pita

STATIONS & DISPLAYS

Self-Serve & Styled Displays

SALAD BAR

- **CLASSIC**
*romaine · tomatoes · cucumbers · red onions
carrots · croutons · parmesan · 3 dressings*
- **PREMIUM**
*mixed greens · romaine · baby spinach
roasted beets · feta · goat cheese · parmesan
candied walnuts · cranberries · 4 dressings*
- **DELUXE**
*mixed greens · romaine · arugula · spinach
grilled vegetables · burrata · goat cheese · feta
parmesan · toasted seeds · grilled chicken
chilled shrimp · 5 dressings*

CHIPS & SALSA BAR

Choice of:

- Fresh Tortilla Chips
- House-Made Guacamole
- Salsa Fresca
- Roasted Salsa
- Chunky Bean Dip
- Warm Queso Blanco
- Sour Cream
- Pickled Jalapeños
- Cilantro & Onions

STYLED DISPLAYS

- **Grazing Display**
*charcuterie · artisan cheeses · fruit · nuts
spreads · breads*
- **Antipasto Display**
*Italian meats · cheeses · marinated vegetables
olives · crostini*
- **Seafood & Raw Bar**
*oysters · chilled shrimp · ceviche
premium seafood selections*
- **Dips & Crudité's**
*hummus · spinach artichoke dip · whipped feta
seasonal vegetables · pita crisps & crostini*
- **Mediterranean Mezze**
*hummus · baba ganoush · tzatziki · muhammara
grape leaves · falafel · feta · olives · pita*
- **Late-Night Snack Display**
*Choice of: Mini sliders · mini tacos · fries
loaded nachos · chicken & waffle bites · flatbreads*

CREATE YOUR OWN DISPLAY

*Mix & match your favorite passed appetizers and displays
from our Reception Menu to create a custom grazing table
for your event.*

Displays may be customized to complement cocktail hour, dinner service or late-night service

LIVE CHEF STATIONS

Interactive Chef-Attended Experience

PASTA STATION

- **CLASSIC**
*2 pastas · 2 proteins · 3 sauces · vegetables
mushrooms · parmesan*
- **PREMIUM**
*3 pastas · 3 proteins · 4 sauces
expanded toppings*
- **DELUXE**
*premium proteins · chef-selected pastas
4 sauces · house-made ravioli upgrade*

HIBACHI STATION

- **CLASSIC**
*teriyaki chicken · beef · shrimp
fried rice · vegetables*
- **PREMIUM**
*teriyaki chicken · filet mignon · shrimp
ahi tuna · fried rice · vegetables*
- **DELUXE**
*filet mignon · duck breast · jumbo shrimp · sea
scallops · ahi tuna · fried rice · vegetables*

STEAK GRILLING STATION

- **CLASSIC**
*sirloin steak · skirt steak · signature sauces
grilled to order*
- **PREMIUM**
*filet mignon · ribeye · signature sauces
grilled to order*
- **DELUXE SURF & TURF**
*filet mignon · lobster tail · sea scallops
grilled to order · signature sauces*

CHEF CARVING STATION

- **CLASSIC**
*· herb-roasted turkey
· honey-glazed chicken
· smoked beef short ribs*
- **PREMIUM**
*· prime rib
· stuffed leg of lamb
· whole smoked salmon*
- **DELUXE**
*· whole beef tenderloin
· rack of lamb
· salt-crusted branzino or snapper*

MORE INTERACTIVE EXPERIENCES

- Mediterranean Grill
- Shawarma Station
- Paella Station
- Sushi & Poke Station
- Taco & Fajita Station
- Risotto Station
- Seafood Grill Station
- Breakfast & Omelet Station
- Raw Bar Station
- Dessert Flambé Station

*Stations can be combined to create a customized interactive dinner experience.
Staffing and setup vary by guest count and service style.*

SIGNATURE WEDDING TIRAMISU

Our signature tiramisu presented as an oversized wedding centerpiece, finished tableside with the couple's ceremonial cocoa dusting.

PLATED

- **Chocolate Lava Cake**
vanilla bean ice cream
- **Classic Crème Brûlée**
caramelized sugar crust · fresh berries
- **Tiramisu**
cocoa · mascarpone
- **Crêpes Suzette**
orange butter sauce · flambé finish
- **Chocolate Mousse**
fresh berries
- **New York Cheesecake**
berry coulis
- **Apple Tart**
vanilla bean ice cream
- **Baklava**
pistachio · walnuts · rose syrup

MINI DESSERTS & DISPLAY

- **Tiramisu Cups**
- **Crème Brûlée**
- **Mini Cheesecakes**
- **Chocolate Mousse Cups**
- **Panna Cotta**
- **Profiteroles**
- **Mini Cannoli**
- **Brownie Bites**
- **Mini Fruit Tarts**
- **Mini Lemon Tarts**
- **Chocolate-Dipped Strawberries**
- **Assorted French Macarons**
- **Baklava Bites**
- **Tropical Fruit Display**
- **Fresh Berries & Fruit Display**

A sweet finish to every celebration