

RECEPTION APPETIZERS

Up to one-hour cocktail service time. Please inquire about additional time. Passed appetizers require an additional service fee of \$150 per service staff member. Customized options are available upon request and may be subjected to supplemental cost.

Chilled Hors d'oeuvres *\$96 per dozen*

SPICY TUNA WONTON CHIPS

ahi tuna, avocado, citrus zest, unagi sauce, cilantro

PROVISIONS AND PICKLES (SERVES 12-15 PEOPLE)

assortment of charcuterie and cheese, cornichons

SPREADS

hummus, pimento cheese, smoked trout dip, assorted crackers and 34-degree crisps

CRAB LETTUCE CUP

citrus, fresno chili, herbs

SHAVED PROSCIUTTO

crostini, grainy mustard, gruyere, olive oil

CEVICHE

cucumber cup, bay scallops, bay shrimp, citrus, fresh herbs

Hot Hors d'oeuvres *\$96 per dozen*

ROASTED PRIME RIB SLIDERS

provolone, pickled red onion, togarashi aioli

PULLED PORK SLIDER

broccoli slaw, spicy guajillo mayo

ROASTED CRAB CAKES

golden romesco, almond

ROASTED CHICKEN SKEWERS

spicy peanut sauce with coconut milk

VEGETABLE SKEWERS

curry yogurt sauce

ROASTED PORTOBELLO & CAMEMBERT BRUSCHETTA

rosemary italian vinaigrette, gruyere

STATIONED PLATTERS

priced per platter (serves 12-15 guests)

Artisan Cheeses , fresh & dried fruit, local honey, crackers	\$50
Charcuterie , mustards, fresh & dried fruit, local honey, crostini	\$60
Vegetable Crudité , dipping sauce, hummus	\$40
Fresh Fruit & Assorted Nuts , local honey-yogurt dipping sauce	\$50
Grilled Brie Wheel , marinated mushrooms, lemon-thyme vinaigrette	\$45
Bar Nuts , sea salt	\$35

SALADS

LITTLE GEM LETTUCES

radishes, avocado, candied walnuts, champagne vinaigrette

JICAMA CUCUMBER

honey-lemon vinaigrette

BABY ICEBERG BLT

smoked pork belly, spanish bleu, heirloom cherry tomatoes, bleu cheese dressing

ANTIPASTI

cherry peppers, olives, grilled artichokes, pepperoncini, roasted tomatoes, mushrooms, baby arugula

KALE

dried blueberries, watermelon radish, strawberries, apple cider vinaigrette

BUFFET THEMED DINNERS

Ol' Padrino | \$49

- Panzanella Salad with cherry tomatoes, radicchio, shaved fennel, lemon vinaigrette
- Penne Pasta with tomato conserva
- Roasted Skin on Chicken with grilled artichoke, sun-dried tomatoes, lemon & capers
- Roasted Eggplant Parmesan
- Please select a dessert from list below

Wine Country | \$58

- Arugula Salad with seasonal fruit, candied walnuts & champagne vinaigrette
- Artisanal Cheese, fresh & dried fruit, honey & crackers
- Charcuterie Board with pickled vegetables, mustards and grilled bread
- Antipasti with artichokes, marinated mushrooms, olives, peppers in red wine vinaigrette
- Please select a dessert from list below

The Big Cheese Sounds Gouda | \$50

- NOODLES: cavatappi, conchiglie, maccheroni, penne rigate (choice of 2)
- SAUCES: Mornay, Cheddar Fondue, Cognac Cream (choice of 2)
- VEGETABLES: fresh peas, broccolini, heirloom cauliflower, seasonal squash, baby spinach, baby kale, wild mushrooms, cherry tomatoes, roasted red peppers (choice of 4)
- PROTEINS: airline chicken breast, Berkshire ham, braised beef short ribs, porchetta, jumbo tiger shrimp, jumbo lump crabmeat (choice of 2)

GARNISHES:

peach-wood smoked bacon, cave aged blue cheese, grana padano, fresh herbs, aleppo chili (all included)

- Please select a dessert from list below

East Fork – Southeast Asian Buffet | \$55

- Soba Noodle Salad, red bell pepper, yellow onions, scallion, ginger, garlic, yellow curry
- Vegetables Spring Rolls, citrus hoisin dipping sauce and miso sesame dipping sauce
- Vietnamese Style Fried Rice, daikon, carrots, lime, thai basil, chinese coriander, bok choy, garlic-chili paste
- Kewpie Mayo Roasted Chicken Breast with Sesame Seeds
- Miso Braised Boneless Beef Short Ribs
- Vegetable Lo Mein
- Pho Flavored Pork Pot Stickers
- Please select a dessert from list below

Land & Sea | \$70

- Little gem lettuces, shaved radish, dried cherries, shaved fennel, champagne vinaigrette
- Jerk seasoned free-ranged airline chicken breast, brandied cranberries
- Roasted Filet Mignon or Wagyu NY strip loin, au poivrade sauce
- Blackened Skuna Bay Salmon, blistered cherry tomatoes, balsamic glaze
- Farro “Risotto” with goat cheese and fines herbs
- Maple and white soy glazed baby carrots
- Olive oil roasted heirloom cauliflower
- Sea salt roasted baby potatoes with fresh herbs
- Please select a dessert from list below

SIDES

[\$15 per person ala carte]

- Wild Rice Pilaf
- Garnet Yam Puree
- Mélange of Roasted seasonal vegetables with piquillo pepper, lemon zest, basil
- Olive oil roasted heirloom cauliflower
- Maple and white soy glazed baby carrots
- Farro “Risotto” with goat cheese and fines herbs
- Ratatouille
- Mascarpone creamed baby kale and baby spinach
- Brick oven roasted brussels sprouts
- Garlic broccolini

INSPIRING CHEF TABLES

Requires a staff member attendant per item, \$150

Carving Stations * (serves 15-20 people)

Garlic & Herb Rubbed Wagyu Prime Rib , au jus, fresh horseradish	\$600
Sumac Mustard Crusted Rack of Lamb , 8-bone lamb rack, herb chutney	\$500
Whole Roasted Vegetarian Chickens , natural jus	\$275
Bourbon Glazed Duroc Ham , vermount maple and cherry glaze	\$325
Roasted Kurobuta Pork Loin , caramelized stone fruit jus	\$275

Dessert Options for Buffet Packages:

- Banana bread and chocolate bread pudding with whipped local honey crème fraiche
- Hazelnut cake with buttercream frosting and toasted hazelnut crunch
- Lemon curd and olive oil cake trifle with seasonal fruit
- 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint
- Chocolate Tuille cup with seasonal fruit, shortcake with vanilla bean whipped cream
- Almond and raspberry tart with pastry cream, toasted almonds and fresh raspberries
- Blueberry crème fraîche loaf cake with honey and Belgium chocolate