

Catering Menu

PRICED PER HALF TRAY

A single half tray serves 4-6 people

Half trays come with all listed sides

APPETIZERS

Baby Quesadillas \$68

Short Rib - Poblano Peppers - Onions
Monterey Jack Cheese - Cilantro Cream

Crab Cake GF \$72

Maine Lump Crabmeat - Brussels Sprout Coleslaw
Citrus Remoulade

Chicken Wings GF \$64

Buffalo Sauce or Honey BBQ

Rice Balls GF VGT \$64

Wild Mushrooms - Mozzarella Cheese - Truffle Oil
Creamy Parmesan Dip

Brussels Sprouts GF \$60

Scallions - Toasted Sesame - General Tso's Sauce

Cauliflower Wings GF VGT \$64

Buffalo Sauce Tossed - Blue Cheese Crumbles - Scallions
Ranch Dip

Crispy Calamari GF \$62

Sweet Chili Sauce - Hot Cherry Peppers

SALADS

Classic Caesar Salad \$38

Romaine - Shaved Parmesan - Croutons - Caesar Dressing

Beet Salad GF VGT \$42

Roasted Beets - Mixed Greens - Goat Cheese
Blood Orange Dressing - Caramelized Pecans
Balsamic Glaze

House Salad GF VGT \$35

Cherry Tomatoes - Cucumbers - Red Onions - Carrots
Homemade Balsamic Vinaigrette

Organic Spinach Salad GF \$40

Baby Spinach - Pecans - Dried Cranberries
Manchego Cheese - Crispy Homemade Bacon - Avocado
Poppy Seed Honey-Lime Dressing

Baby Arugula Salad GF VGT \$42

Baby Arugula - Pine Nuts - Grape Tomatoes
Shaved Parmesan - Avocado - Thyme Citrus Dressing

FLATBREADS

Fig Flatbread

VGT

Pistachio - Goat Cheese - Figs
Truffle Honey - Arugula

Order of 4 \$54 Order of 6 \$74

Caprese Flatbread

VGT

Blistered Tomatoes - Basil Pesto
Homemade Mozzarella
Balsamic Glaze

Order of 4 \$52 Order of 6 \$72

Short Rib Flatbread

Shredded Short Rib
Monterey Jack Cheese
Caramelized Onions
Thousand Island Sriracha

Order of 4 \$60 Order of 6 \$82

PASTA

Fettuccine \$82

Sun-dried Tomatoes - Grilled Chicken
Lightly Spiced Tomato Mascarpone Sauce

Lobster Ravioli \$86

Pink Sauce

Sacchetto \$88

Little Purse Pasta - Parmigiano-Reggiano
Shredded Short Rib - Mushrooms - Caramelized Onions
Creamy Au Jus - Fresh Arugula

Rigatoni \$82

Sweet & Fiery Sausage - Sweet Peas - Black Pepper
Pink Sauce

Penne Pomodoro \$76

Sautéed - Shallots - Tomato - White Wine
Fresh Mozzarella - Arugula

POULTRY

Lemon Chicken GF \$86

Parmesan Crusted - Fingerling Potatoes - Sautéed Broccoli
Lemon White Wine Sauce

Milanese Burrata GF \$84

Crispy Chicken Breast - Melted Burrata
Arugula & Arcadian Mix - Fresh Lemon - Almonds
Grape Tomatoes - Balsamic Reduction

SIDES & OTHER

Roasted Asparagus \$40 Sautéed Spinach \$34 Mozzarella Sticks \$38

French Fries \$22 Mashed or Roasted Potatoes \$38 Penne Pasta \$36
Red Sauce or Butter

Truffle Parmesan Fries \$24 Broccoli \$30 Chicken Tenders \$40

Sweet Potato Fries \$26 Mac & Cheese \$36

LAND

Hanger Steak GF \$120

10 oz - Grilled - Mashed Potatoes - Broccoli
Herb Garlic White Wine Demi-glace

New York Strip GF \$132

Fingerling Potatoes - Asparagus - Pearl Onions
House Steak Sauce

Braised Short Rib GF \$120

Slow Cooked - Mashed Potatoes - Charred Brussels Sprouts
Savory Au Jus

SEA

Jumbo Sea Scallops GF \$112

Pan-seared - Spinach - Mushrooms - Asparagus
Grape Tomatoes - Lemon White Wine Sauce

Roasted Salmon GF \$100

Atlantic Salmon - Fingerling Potatoes - Grape Tomatoes
Green Beans - Whole Grain Dijon Sauce

Shrimp & Grits GF \$104

Grilled Shrimp - Marinated Sweet Chili Sauce
Cheddar Jalapeño Grits