



OUR SEATED DINNERS ARE SERVED TO THE CENTER FOR ALL TO SHARE. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.



**3 COURSE MENU: \$48 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS**



****FIRST COURSE (HOST CHOOSES THREE)**

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
BABY GREENS, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
HARISSA ROASTED VEGETABLES, BRUSSEL SPROUTS, SQUASH, PEPITAS
THREE GRAIN SALAD, CELERIAC, LEMON, FRESH HERBS, SMOKED CHILI AIOLI
ROASTED BABY CARROTS, CASHEW NUT BUTTER, GREEN HARISSA, CILANTRO

ENTREES (HOST CHOOSES TWO)

PAN SEARED FARM STEAK, CHEF'S SELECTION OF ACCOMPANIMENTS
PAN ROASTED SAPPHIRE SALMON, SEASONAL PREPARATION
WHOLE ROASTED CHICKEN, SEASONAL VEGETABLES, CHICKEN JUS

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15
HANDMADE PASTA WITH SEASONAL VEGETABLES \$7.50

DESSERT (HOST CHOOSES TWO)

FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM
COOKIE & BROWNIE PLATE

VANILLA ICE CREAM SUNDAE, BERRY SAUCE, ANGEL FOOD CROUTONS

*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
*\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION



**PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION**

BEAUTIFUL VEGAN SOUP SHOOTERS
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE & ALMOND CORN CAKE
MINI LAMB MEATBALLS
GRILLED CHEESE, GREENS, ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE

FLAT BREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

SEASONAL FLAT BREAD \$16

****OUR MENUS ARE VERY SEASONAL, AND SELECTIONS CHANGE BASED ON AVAILABILITY**