

PLATED DINNER B

25 PERSON MINIMUM

FIRST COURSE

FRENCH ONION SOUP

DUMPLINGS

PROVOLONE AND GRUYERE CHEESE

SHISHITO PEPPERS

SEA SALT, SAKE

BANG BANG SHRIMP

FRIED SHRIMP, BANG BANG SAUCE, RED PEPPERS

JUMBO LUMP CRAB CAKE

PAN FRIED, CHIPOTLE AIOLI, MICRO GREENS

SECOND COURSE

CAESAR CARDINI

ROMAINE LETTUCE, 6 MINUTE EGG, CAPERS,
PARMESAN, CROUTONS, CAESAR VINAIGRETTE

THE GROVE

SPINACH, MIXED GREENS, GOLDEN & RED
ROASTED BEETS, ORANGE SEGMENTS, GOAT
CHEESE, PISTACHIOS, TARRAGON VINAIGRETTE

THIRD COURSE

GRILLED ATLANTIC TUNA

BRAISED YUCCA, SPICY BLACK BEANS, SWEET
PLANTAIN SALSA, MOJO, CHIPOTLE CILANTRO OIL

CAULIFLOWER STEAKS

MAITAKE MUSHROOMS AND VEGAN BROWNED
BUTTER-CAPER SAUCE OVER POLENTA

"LONG" FUSILLI BOLOGNESE

3 HOUR BRAISED MEAT SAUCE, HOUSE MADE RICOTTA

CHICKEN RAPHAEL

BREADED CHICKEN BREAST STUFFED WITH SPINACH,
PANCETTA, GOAT CHEESE, MASHED POTATOES, DEMI-GLACÉ

AGED RIB-EYE GAUCHO

STEAK FRIES, GINGER HONEY CARROTS,
COMPOUND BUTTER

LOCAL HARVEST RISOTTO

CAN BE MADE VEGAN

FOURTH COURSE

SELECTION OF DESSERTS

FROM OUR SEASONAL DESSERT MENU

CUSTOM CAKE

(ADDITIONAL CHARGE)

\$59 PER PERSON

(PLUS TAX AND GRATUITY)

ADD TO ANY FOOD PACKAGE

BASIC OPEN BAR

\$17 PER HOUR PER PERSON

PREMIUM OPEN BAR

\$21 HOUR PER PERSON