

Pre-Fixe Menu

Here are a few examples of our pre-fixe menu packages. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications.

On the date of the event your guests will get to select from the choices listed on the menu that you have selected. This allows you to cater to your guests' dietary restrictions and/or food allergies.

Vegetarian or Vegan options can be added to any menu as well.

Please note: Modifications to menu items during the event can be refused for groups of 16 guests or larger.

Final menu selections need to be selected 10 days before your event.

Lunch Menu 1

\$25

Appetizer

Mixed Green Salad
cherry tomatoes, radishes, lemon
vinaigrette

Entrée

Red Corn Enchiladas
smoked chicken, corn pudding,
cream, green beans

Pan-Seared Pistachio Pesto
Salmon Salad
greens, dill feta, mixed grains, fire-
roasted tomato, grilled avocado, red
onion, grilled Belgian endive and
baby red oak vinaigrette

Wood-Grilled Hugo's Burger
avocado, Chihuahua cheese, chipotle
aioli, lettuce, tomato, red jalapeno,
fries

Eggplant Pappardelle
roasted tomatoes, basil pesto, shaved
parmesan

Lunch Menu 2

\$35

Appetizer

Mixed Green Salad
cherry tomatoes, radishes, lemon
vinaigrette

Entrée

Red Corn Enchiladas
smoked chicken, corn pudding,
cream, green beans

Crispy Lobster Sandwich
on toasted brioche, bacon,
tomato, arugula, spicy onion rings,
red pepper remoulade, fries

Black Pepper Tagliatlle
grilled kale pesto, butternut
squash, baby carrots, crumbled
goat cheese

Grilled Chicken Salad
kale, brussels sprouts, avocado, feta,
dried cherries, almonds, lemon
vinaigrette

Dessert

Vanilla Crème Brulee

Lunch Menu 4

\$45

Appetizer

Mixed Green Salad
cherry tomatoes, radishes, lemon
vinaigrette

Sherried Wild Mushroom Soup
blue cheese toast

Entrée

Red Corn Enchiladas
smoked chicken, corn pudding,
cream, green beans

Vegetarian Platter
seasonal vegetable platter

Salmon Tacos
black beans, crème fraîche, tomatillo
salsa

Beef Tenderloin Salad
greens, avocado, tomato, olives, red
onion, gorgonzola, onion rings, herb
vinaigrette

Dessert

Chocolate Cake
Bread Pudding

Lunch Menu 4

\$55

Appetizer

Sherried Wild Mushroom Soup
blue cheese toast

Wedge Salad
iceberg wedges, bacon,
tomato, crispy shallots, creamy blue
cheese dressing, cheese crumbles

Entrée

Red Corn Enchiladas
smoked chicken, corn pudding,
cream, green beans

Beef Tenderloin Salad
greens, avocado, tomato, olives, red
onion, gorgonzola, onion rings, herb
vinaigrette

Bucatini with Spicy Crab
lump crab meat, wild mushroom,
roasted garlic, spicy lemon gremolata

Shrimp and Stone-Ground Cheese
Grits
green onion, crispy leeks

Dessert

Chocolate Cake
Apple Pie Crostata