Appetizer {select one}

CAESAR SALAD

rosemary focaccia croutons

ARTISAN BABY GREEN SALAD

sherry vinaigrette

BUFFALO MOZZARELLA & TOMATO

beefsteak tomato, field greens, balsamic drizzle

WARM GOAT CHEESE SALAD

local greens, Mirabelle bread crouton, mustard vinaigrette

BROKEN BURRATTA (supp. \$5)

WATERMELON SALAD

seasonal

Trées {select three}

PARMESAN CRUSTED COD

broccolini, roasted tomato broth

AVOCADO TOAST BENEDICT*

hollandaise sauce, organic egg, avocado

ROASTED FARM RAISED CHICKEN BREAST

haricot vert, pee wee potatoes, au jus

SLICED CHATEAU STEAK*

roasted fingerling potatoes, broccolini, red wine demi

PANCAKES

berry compote, maple syrup, applewood bacon

MIRABELLE BUDDAH BOWL

seasonal

CRISPY SKIN SALMON

roasted pea red quinoa, cauliflower puree

LOBSTER ROLL (supp. \$10)

(May-September)

Enhancements

SUSHI DISPLAY \$15.00 pp

handmade rolls, sushi, sashimi, soy sauce, wasabi & ginger

SHRIMP BAR \$10.00 pp

cocktail sauce, lemons

FARM TO TABLE \$10.00 pp

locally sourced produce with green goddess dipping sauce, artianal cheese baord, charcuterie board, assorted farm fresh chutneys, olives, roasted peppers, fresh baked breads

FRUIT & CHEESE DISPLAY \$8.00 pp

ADDITIONAL HOUR \$10.00 pp

esser {select one}

SPECIAL OCCASION CAKE

ASSORTED COOKIE PLATTER ON EACH TABLE

Bar

RED & WHITE WINES \$30.00 per bottle

PREMIUM OPEN BAR \$22.00 pp

BEER & WINE \$18.00 pp

\$50 per guest

Children 10 and Under - Half Price

Three hour event includes unlimited champagne mimosas, soft drinks and coffee service.

Prices are subject to an 22% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

Before placing your order, please inform your server if a person in your party has a food allergy.



*These menu items consist of or contain meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.