

COLD HORS D'OUVRES - 15 minimum

CHARGUTERIE & ARTISAN CHEESE

Small \$250 (serves 30)

Large \$400 (serves 60)

CRUDITÉ WITH BAGNA CAUDA

Small \$150 (serves 30)

Large \$225 (serves 60)

PEAR & BLUE CHEESE FLATBREAD

\$4.50 each

ROASTED CHICKEN APPLE ALMOND SALAD WITH ENDIVE

\$5.50 each

PROSCIUTTO WRAPPED ARUGULA

Walnuts, Cabernet Reduction \$6.50 each

DEVILED EGGS

Capers & Chives \$6 each

HOT HORS D'OUVRES - 15 minimum

CRISPY PORK BELLY SKEWERS WITH ROASTED FRUIT

\$6 each

HOUSE MADE HERB FOCACCIA

Arrabiata \$100 - 30 pieces

PANCETTA WRAPPED SHRIMP

Pickled Pineapple Relish \$6.50 each

CHEESE ARANCINI WITH TAPENADE AIOLI

\$6.50 each

SMOKED SALMON

Cucumber, Caviar, Chive Crème Fresh \$6 each

BEEF & RICOTTA MEATBALL SLIDERS

Marinara, Parmesan, Pickles \$8 each

CONCERTO

50 Per Person

15 Person Minimum (Pre-Order)

PRELUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

MIXED LOCAL GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA - Guest selects 1

SPAGHETTI WITH BEEF AND RICOTTA MEATBALLS

Marinara, Parmesan Reggiano

BUTTERNUT SQUASH RAVIOLI

Brown Butter, Crispy Sage & Pepitas

SLOW ROASTED PORK SHOULDER

Creamy Polenta, Pepperonata

BRAISED BEEF RISOTTO

Seasonal Vegetables, Parmesan

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

MASCARPONE CHEESECAKE

Lime, Vanilla Cream

SONATA

70 Per Person

15 Person Minimum (Pre-Order)

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

MIXED LOCAL GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA - Guest selects 1

ROASTED HALF CHICKEN*

Parmesan Herb Stuffing, Roasted Grapes, Arugula, Aged Balsamic

GRILLED SUSTAINABLE SALMON*

Vegetable Ratatouille, Meyer Lemon Butter

BRAISED SHORT RIB

Broccolini, Potato Puree, Roasted Garlic Gremolata

CHITARRA

Manilla Clams, Prawns, Calabrian Chili, White Wine, Tomato, Bread Crumb

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

MASCARPONE CHEESECAKE

Lime, Vanilla Cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

SYMPHONY

90 Per Person

15 Person Minimum (Pre-Order)

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

MIXED LOCAL GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA - Guest selects 1

FENNEL POLLEN CRUSTED DAY BOAT SCALLOPS*

Roasted Cauliflower Puree, Brown Butter, Toasted Almonds

GRILLED FILET MIGNON*

Potato Puree, Bloomsdale Spinach, Chimichurri butter

CHILI RUBBED PORK LOIN*

Bean Ragu, Dino Kale & Mostarda

BUTTERNUT SQUASH RAVIOLI

Brown Butter, Crispy Sage & Pepitas

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

MASCARPONE CHEESECAKE

Lime, Vanilla Cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

BUFFET

600 Per Order - Includes Salad, Entrée & Dessert - Serves 10

300 Per Extra Pasta Order - Serves 10

PRELUDE - Select 1

MIXED LOCAL GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA - Select 1

ROASTED CHICKEN FETTUCCHINE

Capers, Lemon, White Wine

BUTTERNUT SQUASH RAVIOLI

Brown Butter, Crispy Sage & Pepitas

PENNE BOLOGNESE

House Made Bolognese with Pecorino Romano

PAPPARDELLE

Shrimp, Saffron Tomato broth & Arugula

FINALE - Select 1

TIRAMISU

GELATO

Vanilla

MASCARPONE CHEESECAKE

Lime, Vanilla Cream