

COLD HORS D'OUVRES - 15 minimum

CHARCUTERIE WITH PICKLES & MUSTARD

Small \$250 (serves 30)

Large \$400 (serves 60)

CHEESE BOARD

Honey Comb, Almonds, Olives, Crostini

Small \$150 (serves 30)

Large \$225 (serves 60)

SHRIMP COCKTAIL

Horseradish Cocktail Sauce \$7.50 each

ROASTED CHICKEN APPLE ALMOND SALAD WITH ENDIVE

\$5.50 each

PROSCIUTTO WRAPPED ARUGULA

Walnuts, Cabernet Reduction \$6.50 each

BEEF TARTARE*

Dijon, Shallot & Crostini \$8 each

DEVILED EGGS

Capers & Chives \$6 each

HOT HORS D'OUVRES - 15 minimum

GOAT CHEESE & DRIED CHERRY TART

\$7 each

HOUSE MADE HERB FOCACCIA

Arrabiata \$100 - 30 pieces

PEAR & BLUE CHEESE FLATBREAD

\$4.50 each

CHEESE ARANCINI WITH TAPENADE AIOLI

\$6.50 each

SMOKED SALMON

Cucumber, Chive, Crème Fresh \$6 each

BEEF & RICOTTA MEATBALL & CRISPY POLENTA

\$8 each

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

SONATA

80 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*

Creamy Polenta & Salsa Verde

ORA KING SALMON*

Vegetable Ratatouille, Meyer Lemon Butter

BRAISED SHORT RIB

Broccolini, Potato Puree, Roasted Garlic Gremolata

PAPPARDELLE

Prawns, Calabrian Chili, Arugula, White Wine, Tomato, Bread Crumb

FINALE - \$12 Per Person

DESSERT

Chef's Choice

**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

100 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 - \$12 Per Person

DESSERT

Chef's Choice

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BUFFET

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

400 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 - \$12 Per Person

DESSERT

Chef's Choice