

## COLD HORS D'OUVRES - 15 minimum

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### CHARCUTERIE WITH PICKLES & MUSTARD

Small (serves 30) 250

Large (serves 60) 400

### CHEESE BOARD

Honey Comb, Almonds, Olives, Crostini

Small (serves 30) 150

Large (serves 60) 225

### SHRIMP COCKTAIL

Horseradish Cocktail Sauce 7.5 each

### CAPRESE SKEWER

5.5 each

### PROSCIUTTO WRAPPED ARUGULA

Walnuts, Cabernet Reduction 6.5 each

### SMOKED SALMON

Cucumber, Chive, Crème Fresh 6 each

### SEARED AHI TUNA\* <sup>GF</sup>

Avocado, Pickled Chili 8 each

### DEVILED EGGS

Capers & Chives 6 each

## HOT HORS D'OUVRES - 15 minimum

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### GOAT CHEESE CIGARS WITH MUSHROOM VINAIGRETTE

7 each

### HOUSE MADE HERB FOCACCIA

Arrabiata (30 pieces) 100

### PEAR & BLUE CHEESE FLATBREAD

4.5 each

### CHEESE ARANCINI WITH TAPENADE AIOLI

6.5 each

### WAGYU PASTRAMI SLIDERS WITH MUSTARD & PICKLES

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)

Family Style Option (Choose 1 Interlude & 2 Cadenza)

## PRELUDE

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### HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

## INTERLUDE - Guest selects 1

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### MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

### CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## CADENZA - Guest selects 1

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### ROASTED HALF CHICKEN\* <sup>GF</sup>

Creamy Polenta & Salsa Verde

### ORA KING SALMON\* <sup>GF</sup>

Vegetable Ratatouille, Meyer Lemon Butter

### FLAT IRON STEAK\* (COOKED MEDIUM) <sup>GF</sup>

Arugula, Crispy Potato, Horseradish Vinaigrette

### PAPPARDELLE

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

## FINALE - Additional Option \$12 Per Person

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### 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

125 Per Person

15 Person Minimum (Pre-Order)

## PRELUDE

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### HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

## INTERLUDE - Guest selects 1

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### MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

### CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## CADENZA - Guest selects 1

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### FENNEL POLLEN CRUSTED DAY BOAT SCALLOPS\* <sup>GF</sup>

Local Corn, English Peas, Lemon Cream & Spiced Cherry Tomatoes

### GRILLED FILET MIGNON\* (COOKED MEDIUM) <sup>GF</sup>

Arugula, Crispy Potato, Horseradish Vinaigrette

### CHILI RUBBED PORK LOIN\* <sup>GF</sup>

Goat Cheese Polenta, Sweet & Sour Cippolini

### GNOCCHI CARBONARA

Bacon, Peas, Egg Yolks, Black Pepper & Parmesan

## FINALE - Additional Option \$12 Per Person

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### 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*

## BUFFET

700 Per Order - Includes Salad & Entrée - Serves 10

400 Per Extra Pasta Order - Serves 10

### PRELUDE - Select 1

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#### MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

#### CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

### CADENZA - Select 1

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#### 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 - Additional Option \$12 Per Person

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#### DESSERT

Chef's Choice