



TERRAZZO

TERRACE & LOUNGE



THE BRYANT

cocktail reception • (exclusive of tax and service)

WELCOME RED, WHITE,
AND SPARKLING WINES

SIGNATURE COCKTAIL
FEATURED AT THE BAR

3-HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

PASSED HORS D'OEUVRES
your choice of 6 items, served for 1.5 hours
see pages 3-5

open bar

shots, martinis & redbull not included.

vodka

grey goose • ketel one • tito's

gin

tanqueray • hendricks • bombay sapphire • plymouth

rum

brugal • myers • gosling's • sailor jerry

tequila

casamigos • blue nectar • herradura • patrón

whiskey

jack daniels • woodford reserve • hudson baby bourbon
tullamore D.E.W • johnny walker black label

beer

selection of domestic, craft & imported brands

wine

house pour wines: prosecco, sauvignon blanc,
chardonnay, pinot noir, cabernet

ask us about our wine upgrade and our martini, champagne & cordial bar.

reception display

zucchini hummus

hummus and peppadew peppers

smashed beets

mixed nuts

bread crostini & grissini

marinated olives

peperoncini

marinated provolone

grilled portobello mushrooms

muhammara yogurt with cucumber

crispy chickpeas

add-ons

CHEESE BOARD 12 per person

Boucheron, Piave, Shropshire Blue,
Clothbound aged cheddar, Camembert

CHARCUTERIE BOARD 12 per person

Speck, Framani Mortadella, Sopresatta,
Finochiona, Murrays Rosemary Ham

AVOCADO DIP
8 per person

seafood

grilled chermoula prawn skewers

large gulf shrimp in a north african-style marinade consisting of: cilantro-parsley, toasted cumin and coriander, garlic, chili peppers, sweet paprika and smoked paprika, with parsley-preserved lemon relish

maine lobster salad spoon

maine lobster, fingerling potatoes and roasted fennel seasoned with herb aioli, served garnished with preserved lemon

long island fluke tartare

citrus dressing, aioli and crispy capers garnished with pickled chiles, served on a rice cracker

peekytoe crab salad spoon

peekytoe crab, coriander, cumin; lightly dressed and served in spiced carrot coulis

alex's scallop tartare

maine sea scallops marinated with orange, shallots and chives finished with pink pickled breakfast radish and orange oil

seafood escabeche

shrimp, scallop, and calamari lightly pickled with peruvian chili, ginger, lime and red onion, with roasted sweet potato and cilantro

blue crab bruschetta

seasoned with orange aioli and urfa pepper, served garnished with pickled fresno chilies

seared spice-crusting yellowfin tuna

red pepper jam, citrus aioli and tiny pickled vegetables, served on rice crackers

smoked salmon pumpnickel crisps

served with lemon crème fraiche and chives garnished with caviar

tuna tartare cones

filled with togarashi seasoned yellowfin tuna, citrus aioli and tiny sprouts

marinated p.e.i mussel salad

with pepperonata and kaffir lime

pickled shrimp toast

crispy chickpeas, saffron aioli and cilantro, served on toasted brioche crostini

meats & poultry

bulgogi-style beef skewers

korean-style marinated beef with garlic, ginger, chili paste, toasted sesame, ketjap manis & kimchi vinaigrette

classic cheeseburger sliders

seared, fresh ground beef patties topped with vermont cheddar cheese, dill pickle chips and our signature pq burger sauce, served on tiny potato buns

butcher's meatball sliders

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce served on a brioche bun with house-made ricotta

butcher's meatballs with ricotta and red sauce

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce

merguez meatballs

seasoned ground lamb meatballs stewed in an egyptian style tomato sauce, served with crunchy toasted pine nuts and chopped cilantro

portobello & smoked bacon skewer · gf

portobello mushroom confit and lardons of applewood smoked bacon, skewered with tomato confit and finished with portobello vinaigrette

classic caesar beef tartare spoon

beef tenderloin tartare with the flavors of caesar, garnished with crispy parmesan, toasted brioche and little gems

hanger steak crostini

served medium-rare with romesco sauce, aioli, garlic chips and baby herbs

speck, aged cheddar and apple tart

bite-sized, quiche-style tart with smoked prosciutto, vermont cheddar and tart granny smith apples

lamb sausage skewers · gf

served with harissa yogurt

warm duck confit crostini with gruyere sauce

served with brandy-soaked cherries and caramelized onions

deviled eggs · gf

seasoned with dijon mustard, mayonnaise and aleppo pepper; garnished with chives and smoked paprika

chicken parmesan panini sliders

fresh mozzarella, sauce and basil served on foccacia

barbecued chicken skewers · gf

marinated chicken, with grilled red onion, with a smoky bbq sauce

organic chicken liver mousse

vinegar shallots and pistachios, served on warm brioche

smoky pulled pork sliders

hickory smoked pulled pork with texas-style bbq sauce and vinegar slaw, served on a tiny potato bun

seared magret duck breast with apricot mostarda

served on brioche with spicy mustard and red walnuts

spicy chicken tinga sliders

pulled rotisserie chicken simmered in spicy chipotle tinga sauce with guacamole and lime pickled onions, served on a tiny potato bun

mini grilled chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

mini fried chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

vegetarian

roasted cauliflower

crispy roasted cauliflower
with pickled golden raisins and smoked paprika aioli

grilled cheese sliders

gruyere and comté cheeses melted between slices of
buttered sourdough bread with a sweet-savory red
onion marmalade

black truffle arancini with fontina fondue

crispy risotto balls with black truffles
served with a graston cheddar cheese dipping sauce

crispy halloumi cheese with fig jam

cooked in a cast iron skillet until crispy but soft on the
inside, topped with fig jam and pickled shallots

spinach and goat cheese “meatballs”

leaf spinach sautéed with garlic and shallots finished with
goat cheese, brioche, parmesan egg served with gruyere
fondue

fried picholine olives

breaded and fried until golden brown and crispy served
with harissa yogurt and aji amarillo extra virgin olive oil

mac n’ cheese balls

crispy balls of tiny elbow macaroni mixed with our
signature five cheese sauce, served with “pizza-style”
dipping sauce

tomato, basil & mozzarella skewers

sweet grape tomatoes marinated with basil, sherry
vinegar and arbiquena olive oil, skewered with fresh
mozzarella cheese, and served with a drizzle of vincotto

avocado feta toast with peppadew pepper jam and cilantro

served on toasted focaccia

smashed chickpea crisps

middle eastern-style chickpea salad served on za’atar
pita crisps with spiced yogurt and crispy chickpeas

slow roasted heirloom carrot with fennel pollen

toasted baguette topped with ricotta and slowly roasted
dressed heirloom carrots seasoned with honey and sherry
vinegar

burrata and heirloom tomatoes

micro basil pesto, served on pressed golden brown focaccia

creamed wild mushroom toast

seasonal wild mushrooms with garlic, shallots and herbs,
finished with cream and sherry vinegar

goat cheese tart with tomato confit and nicoise olives

bite-sized tart filled with creamy chèvre, slow cooked
roma tomato, nicoise olive and fresh herbs

seasonal soup shooter with garnish

tomato basil bisque soup shooter .gf
garnished with goat cheese and chives

buffalo quinoa sliders

served with frank’s redhot,
bayley hazen aioli and little gems lettuce

roasted seasonal squash with stracciatella and spicy honey

garnished with toasted pumpkin seeds

fried green tomato sliders

fresh mozzarella, sweet and spicy tomato jam
served on tiny potato bun



TERRAZZO

TERRACE & LOUNGE



THE EMPIRE cocktail reception & buffet

WELCOME COCKTAIL

3-HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

PASSED HORS D'OEUVRES

your choice of 6 items, passed for the first hour and a half of the event. 2 items per category; see pages 3-5

BUFFET DINNER page 6

open bar

shots, martinis & redbull not included.

vodka

grey goose • ketel one • tito's

gin

tanqueray • hendricks • bombay sapphire • plymouth

rum

brugal • myers • gosling's • sailor jerry

tequila

casamigos • blue nectar • herradura • patrón

whiskey

jack daniels • woodford reserve • hudson baby bourbon
tullamore D.E.W • johnny walker black label

beer

selection of domestic, craft & imported brands

wine

house pour wines: prosecco, sauvignon blanc,
chardonnay, pinot noir, cabernet

ask us about our wine upgrade and our
martini, champagne & cordial bar.

reception display

SEASONAL VEGETABLES

signature dip

SELECTION OF CURED MEATS

artichokes, mushrooms, olives, mozzarella & peppers

SELECTION OF GRISSINI

za'atar crisps, grilled pita & baguette

SELECTION OF DIPS

hummus, cucumber yogurt dip,
olive tapenade & carrot harissa

SELECTION OF ARTISANAL DOMESTIC AND IMPORTED CHEESES

assorted fruits, chutney & nuts

seafood

grilled chermoula prawn skewers

large gulf shrimp in a north african-style marinade consisting of: cilantro-parsley, toasted cumin and coriander, garlic, chili peppers, sweet paprika and smoked paprika, with parsley-preserved lemon relish

maine lobster salad spoon

maine lobster, fingerling potatoes and roasted fennel seasoned with herb aioli, served garnished with preserved lemon

long island fluke tartare

citrus dressing, aioli and crispy capers garnished with pickled chiles, served on a rice cracker

peekytoe crab salad spoon

peekytoe crab, coriander, cumin; lightly dressed and served in spiced carrot coulis

alex's scallop tartare

maine sea scallops marinated with orange, shallots and chives finished with pink pickled breakfast radish and orange oil

seafood escabeche

shrimp, scallop, and calamari lightly pickled with peruvian chili, ginger, lime and red onion, with roasted sweet potato and cilantro

blue crab bruschetta

seasoned with orange aioli and urfa pepper, served garnished with pickled fresno chilies

seared spice-crusting yellowfin tuna

red pepper jam, citrus aioli and tiny pickled vegetables, served on rice crackers

smoked salmon pumpnickel crisps

served with lemon crème fraiche and chives garnished with caviar

tuna tartare cones

filled with togarashi seasoned yellowfin tuna, citrus aioli and tiny sprouts

marinated p.e.i mussel salad

with pepperonata and kaffir lime

pickled shrimp toast

crispy chickpeas, saffron aioli and cilantro, served on toasted brioche crostini

meats & poultry

bulgogi-style beef skewers

korean-style marinated beef with garlic, ginger, chili paste, toasted sesame, ketjap manis & kimchi vinaigrette

classic cheeseburger sliders

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seasoned ground lamb meatballs stewed in an egyptian style tomato sauce, served with crunchy toasted pine nuts and chopped cilantro

portobello & smoked bacon skewer · gf

portobello mushroom confit and lardons of applewood smoked bacon, skewered with tomato confit and finished with portobello vinaigrette

classic caesar beef tartare spoon

beef tenderloin tartare with the flavors of caesar, garnished with crispy parmesan, toasted brioche and little gems

hanger steak crostini

served medium-rare with romesco sauce, aioli, garlic chips and baby herbs

speck, aged cheddar and apple tart

bite-sized, quiche-style tart with smoked prosciutto, vermont cheddar and tart granny smith apples

lamb sausage skewers · gf served with harissa yogurt

warm duck confit crostini with gruyere sauce

served with brandy-soaked cherries and caramelized onions

deviled eggs · gf

seasoned with dijon mustard, mayonnaise and aleppo pepper; garnished with chives and smoked paprika

chicken parmesan panini sliders

fresh mozzarella, sauce and basil served on foccacia

barbecued chicken skewers · gf

marinated chicken, with grilled red onion, with a smoky bbq sauce

organic chicken liver mousse

vinegar shallots and pistachios, served on warm brioche

smoky pulled pork sliders

hickory smoked pulled pork with texas-style bbq sauce and vinegar slaw, served on a tiny potato bun

seared magret duck breast with apricot mostarda

served on brioche with spicy mustard and red walnuts

spicy chicken tinga sliders

pulled rotisserie chicken simmered in spicy chipotle tinga sauce with guacamole and lime pickled onions, served on a tiny potato bun

mini grilled chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

mini fried chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

vegetarian

roasted cauliflower

crispy roasted cauliflower
with pickled golden raisins and smoked paprika aioli

grilled cheese sliders

gruyere and comté cheeses melted between slices of
buttered sourdough bread with a sweet-savory red
onion marmalade

black truffle arancini with fontina fondue

crispy risotto balls with black truffles
served with a grafton cheddar cheese dipping sauce

crispy halloumi cheese with fig jam

cooked in a cast iron skillet until crispy but soft on the
inside, topped with fig jam and pickled shallots

spinach and goat cheese “meatballs”

leaf spinach sautéed with garlic and shallots finished with
goat cheese, brioche, parmesan egg served with gruyere
fondue

fried picholine olives

breaded and fried until golden brown and crispy served
with harissa yogurt and aji amarillo extra virgin olive oil

mac n’ cheese balls

crispy balls of tiny elbow macaroni mixed with our
signature five cheese sauce, served with “pizza-style”
dipping sauce

tomato, basil & mozzarella skewers

sweet grape tomatoes marinated with basil, sherry
vinegar and arbequina olive oil, skewered with fresh
mozzarella cheese, and served with a drizzle of vincotto

avocado feta toast with peppadew pepper jam and cilantro

served on toasted focaccia

smashed chickpea crisps

middle eastern-style chickpea salad served on za’atar
pita crisps with spiced yogurt and crispy chickpeas

slow roasted heirloom carrot with fennel pollen

toasted baguette topped with ricotta and slowly roasted
dressed heirloom carrots seasoned with honey and sherry
vinegar

burrata and heirloom tomatoes

micro basil pesto, served on pressed golden brown focaccia

creamed wild mushroom toast

seasonal wild mushrooms with garlic, shallots and herbs,
finished with cream and sherry vinegar

goat cheese tart with tomato confit and nicoise olives

bite-sized tart filled with creamy chèvre, slow cooked
roma tomato, nicoise olive and fresh herbs

seasonal soup shooter with garnish

tomato basil bisque soup shooter • gf
garnished with goat cheese and chives

buffalo quinoa sliders

served with frank’s redhot,
bayley hazen aioli and little gems lettuce

roasted seasonal squash with stracciatella and spicy honey

garnished with toasted pumpkin seeds

fried green tomato sliders

fresh mozzarella, sweet and spicy tomato jam
served on tiny potato bun

buffet

SALADS

baby arugula

arugula, grape tomatoes, marinated fennel and onion, parmiagiano-reggiano and lemon-vinaigrette

greek

cucumber, grape tomatoes, red onions, red peppers, nicoise olives, feta cheese, red wine vinaigrette

baby spinach salad

applewood smoked bacon, cherry tomatoes, shaved red onion, miso ranch dressing

little gems caesar

little gems lettuce, traditional caesar dressing, watermelon radish with ficelle croutons and shaved parmigiano-reggiano

tuscan kale & quinoa

preserved lemon dressing, red quinoa, dried apricots and grana padano

salt-roasted carrot

pickled golden raisins, red walnuts, feta

PASTA

mac and cheese grafton cheddar cheese sauce

wild and cultivated mushroom fregola

seasonal farro risotto

shortrib bolognese rigatoni

lamb strozzapreti

lamb & black truffle ragu over penne

ENTRÉES

slow roasted prime rib

natural jus, horseradish cream

cider-brined turkey breast

sage butter, apple cider reduction

herb crusted beef tenderloin

bordelaise sauce

flank steak

romesco, charred scallion

apple rosemary pork lion

gala apple, mustard, natural jus

smoked rotisserie chicken

salsa verde

scottish salmon

orange-saffron butter, picholine olives, tomato

market fish

basil pesto, butter beans, fingerlings

SIDES

roasted seasonal vegetables

crispy yukon gold potatoes

broccoli rabe
with toasted garlic and chili flake

sautéed mushrooms

rosemary-roasted fingerling potatoes

classic mashed potatoes

creamed spinach

potato lasagne

chef's stations

CARVING STATIONS

slow roasted prime rib
natural jus, horseradish cream

cider-brined turkey breast
sage butter, apple cider reduction

herb-crusted beef tenderloin
bordelaise sauce

apple rosemary pork lion
gala apple, mustard, natural jus

smoked rotisserie chicken
salsa verde

CARVERY SIDES

roasted seasonal vegetables

crispy yukon gold potatoes

broccoli rabe
toasted garlic and chili flake

rosemary-roasted fingerling potatoes

classic mashed potatoes

creamed spinach

potato lasagna

sautéed mushrooms

PASTA STATION

mac and cheese grafton cheddar cheese sauce

wild and cultivated mushroom fregola

seasonal farro risotto

short rib bolognese rigatoni

lamb strozzapreti

lamb & black truffle ragu over penne

TACO STATION

chicken tinga

steak achiote

chipotle fish

pork carnitas

RAW BAR

cocktail sauce • mignonette sauce • fresh lemon • tabasco • tartar sauce • saltine crackers

STANDARD

east & west coast oysters

gulf shrimp cocktail

cape cod little necks

jumbo lump crab meat

PREMIUM

east & west coast oysters

gulf shrimp cocktail

cape cod little necks

jumbo lump crab meat

king crab legs

stone crab claws
(october through may)

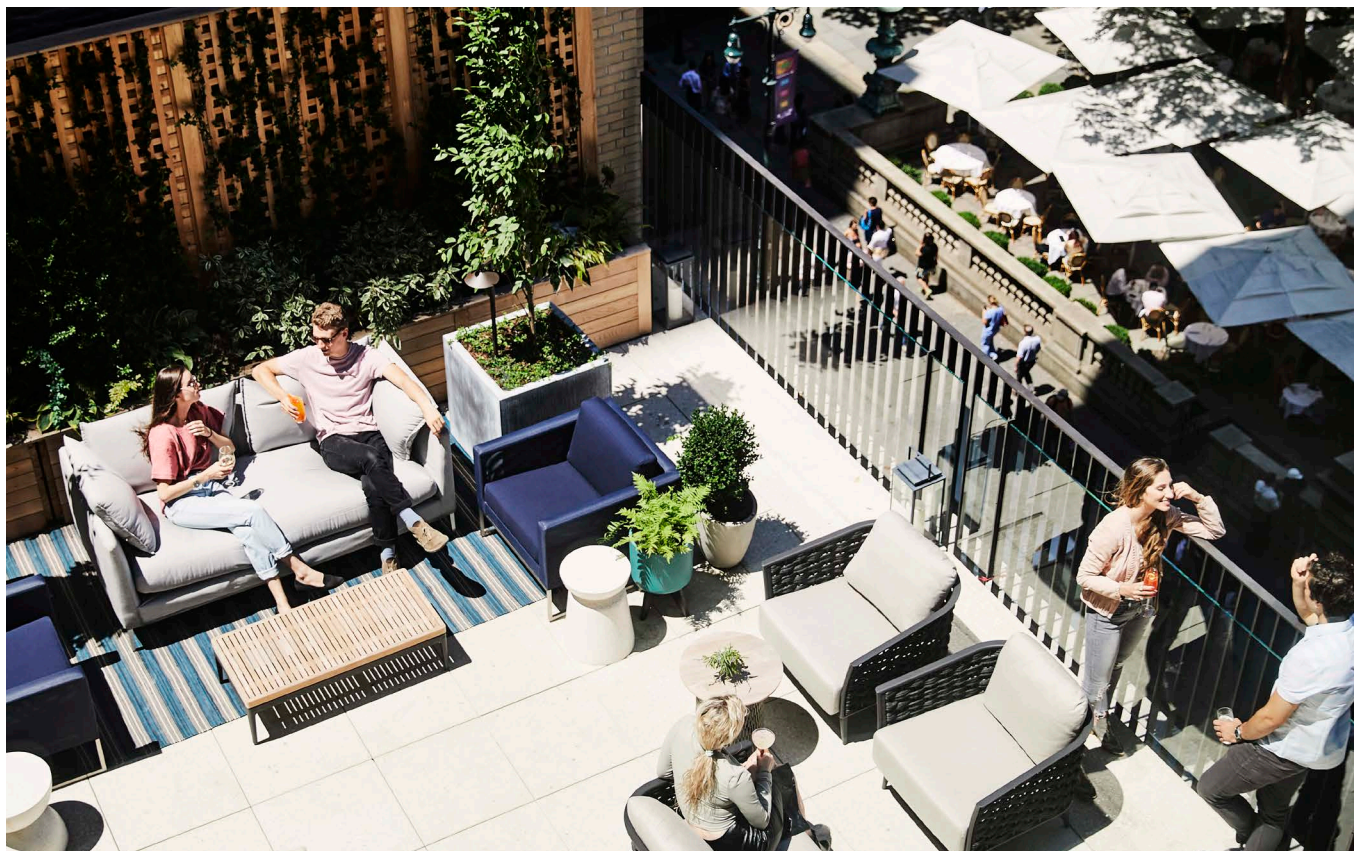
lobster tail

scallop ceviche



TERRAZZO

TERRACE & LOUNGE



THE WATER TOWER

40 - 80 guests

3-HOUR
PREMIUM OPEN BAR

RECEPTION DISPLAY
see page 2

PASSED HORS D'OEUVRES
your choice of 4 items, passed for
the first hour and a half of the event.

see pages 3-5

THE ATRIUM

40 - 80 guests

2-HOUR
PREMIUM OPEN BAR

RECEPTION DISPLAY
see page 2

PASSED HORS D'OEUVRES
your choice of 4 items, passed for
the first hour and a half of the event.

see pages 3-5

open bar

shots, martinis & redbull not included.

vodka

grey goose • ketel one • tito's

gin

tanqueray • hendricks • bombay sapphire • plymouth

rum

brugal • myers • gosling's • sailor jerry

tequila

casamigos • blue nectar • herradura • patrón

whiskey

jack daniels • woodford reserve • hudson baby bourbon
tullamore D.E.W • johnny walker black label

beer

selection of domestic, craft & imported brands

wine

house pour wines: prosecco, sauvignon blanc,
chardonnay, pinot noir, cabernet

ask us about our wine upgrade and
our martini, champagne & cordial bar.

reception display

DIPS

hummus

pita chips, cumin pine nuts

sheep's milk ricotta

peasant bread, olive oil, herbs

avocado

corn chips, chiles, lime, tomato, garlic,
cilantro

BOARDS

seasonal crudité

artisanal cheese

antipasto

marinated olives, artichokes, fresh mozzarella,
roasted peppers, cured meats, assorted cheeses

charcuterie

chef's daily selection of cured meats and charcuterie

seafood

grilled chermoula prawn skewers

large gulf shrimp in a north african-style marinade consisting of: cilantro-parsley, toasted cumin and coriander, garlic, chili peppers, sweet paprika and smoked paprika, with parsley-preserved lemon relish

maine lobster salad spoon

maine lobster, fingerling potatoes and roasted fennel seasoned with herb aioli, served garnished with preserved lemon

long island fluke tartare

citrus dressing, aioli and crispy capers garnished with pickled chiles, served on a rice cracker

peekytoe crab salad spoon

peekytoe crab, coriander, cumin; lightly dressed and served in spiced carrot coulis

alex's scallop tartare

maine sea scallops marinated with orange, shallots and chives finished with pink pickled breakfast radish and orange oil

seafood escabeche

shrimp, scallop, and calamari lightly pickled with peruvian chili, ginger, lime and red onion, with roasted sweet potato and cilantro

blue crab bruschetta

seasoned with orange aioli and urfa pepper, served garnished with pickled fresno chilies

seared spice-crusting yellowfin tuna

red pepper jam, citrus aioli and tiny pickled vegetables, served on rice crackers

smoked salmon pumpernickel crisps

served with lemon crème fraiche and chives garnished with caviar

tuna tartare cones

filled with togarashi seasoned yellowfin tuna, citrus aioli and tiny sprouts

marinated p.e.i mussel salad

with pepperonata and kaffir lime

pickled shrimp toast

crispy chickpeas, saffron aioli and cilantro, served on toasted brioche crostini

meats & poultry

bulgogi-style beef skewers

korean-style marinated beef with garlic, ginger, chili paste, toasted sesame, ketjap manis & kimchi vinaigrette

classic cheeseburger sliders

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butcher's meatball sliders

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce served on a brioche bun with house-made ricotta

butcher's meatballs with ricotta and red sauce

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce

merguez meatballs

seasoned ground lamb meatballs stewed in an egyptian style tomato sauce, served with crunchy toasted pine nuts and chopped cilantro

portobello & smoked bacon skewer .gf

portobello mushroom confit and lardons of applewood smoked bacon, skewered with tomato confit and finished with portobello vinaigrette

classic caesar beef tartare spoon

beef tenderloin tartare with the flavors of caesar, garnished with crispy parmesan, toasted brioche and little gems

hanger steak crostini

served medium-rare with romesco sauce, aioli, garlic chips and baby herbs

speck, aged cheddar and apple tart

bite-sized, quiche-style tart with smoked prosciutto, vermont cheddar and tart granny smith apples

lamb sausage skewers .gf

served with harissa yogurt

warm duck confit crostini with gruyere sauce

served with brandy-soaked cherries and caramelized onions

deviled eggs .gf

seasoned with dijon mustard, mayonnaise and aleppo pepper; garnished with chives and smoked paprika

chicken parmesan panini sliders

fresh mozzarella, sauce and basil served on foccacia

barbecued chicken skewers .gf

marinated chicken, with grilled red onion, with a smoky bbq sauce

organic chicken liver mousse

vinegar shallots and pistachios, served on warm brioche

smoky pulled pork sliders

hickory smoked pulled pork with texas-style bbq sauce and vinegar slaw, served on a tiny potato bun

seared magret duck breast with apricot mostarda

served on brioche with spicy mustard and red walnuts

spicy chicken tinga sliders

pulled rotisserie chicken simmered in spicy chipotle tinga sauce with guacamole and lime pickled onions, served on a tiny potato bun

mini grilled chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

mini fried chicken sandwiches

with country ham, aioli, spicy honey, avocado and crispy lettuce

vegetarian

roasted cauliflower

crispy roasted cauliflower
with pickled golden raisins and smoked paprika aioli

grilled cheese sliders

gruyere and comté cheeses melted between slices of
buttered sourdough bread with a sweet-savory red
onion marmalade

black truffle arancini with fontina fondue

crispy risotto balls with black truffles
served with a grafton cheddar cheese dipping sauce

crispy halloumi cheese with fig jam

cooked in a cast iron skillet until crispy but soft on the
inside, topped with fig jam and pickled shallots

spinach and goat cheese “meatballs”

leaf spinach sautéed with garlic and shallots finished with
goat cheese, brioche, parmesan egg served with gruyere
fondue

fried picholine olives

breaded and fried until golden brown and crispy served
with harissa yogurt and aji amarillo extra virgin olive oil

mac n’ cheese balls

crispy balls of tiny elbow macaroni mixed with our
signature five cheese sauce, served with “pizza-style”
dipping sauce

tomato, basil & mozzarella skewers

sweet grape tomatoes marinated with basil, sherry
vinegar and arbequina olive oil, skewered with fresh
mozzarella cheese, and served with a drizzle of vincotto

avocado feta toast with peppadew pepper jam and cilantro

served on toasted focaccia

smashed chickpea crisps

middle eastern-style chickpea salad served on za’atar
pita crisps with spiced yogurt and crispy chickpeas

slow roasted heirloom carrot with fennel pollen

toasted baguette topped with ricotta and slowly roasted
dressed heirloom carrots seasoned with honey and sherry
vinegar

burrata and heirloom tomatoes

micro basil pesto, served on pressed golden brown focaccia

creamed wild mushroom toast

seasonal wild mushrooms with garlic, shallots and herbs,
finished with cream and sherry vinegar

goat cheese tart with tomato confit and nicoise olives

bite-sized tart filled with creamy chèvre, slow cooked
roma tomato, nicoise olive and fresh herbs

seasonal soup shooter with garnish

tomato basil bisque soup shooter • gf

garnished with goat cheese and chives

buffalo quinoa sliders

served with frank’s redhot,
bayley hazen aioli and little gems lettuce

roasted seasonal squash with stracciatella and spicy honey

garnished with toasted pumpkin seeds

fried green tomato sliders

fresh mozzarella, sweet and spicy tomato jam
served on tiny potato bun

buffet

SALADS

baby arugula

arugula, grape tomatoes, marinated fennel and onion, parmiagiano-reggiano and lemon-vinaigrette

greek

cucumber, grape tomatoes, red onions, red peppers, nicoise olives, feta cheese, red wine vinaigrette

baby spinach salad

applewood smoked bacon, cherry tomatoes, shaved red onion, miso ranch dressing

little gems caesar

little gems lettuce, traditional caesar dressing, watermelon radish with ficelle croutons and shaved parmigiano-reggiano

tuscan kale & quinoa

preserved lemon dressing, red quinoa, dried apricots and grana padano

salt-roasted carrot

pickled golden raisins, red walnuts, feta

PASTA

mac and cheese grafton cheddar cheese sauce

wild and cultivated mushroom fregola

seasonal farro risotto

shortrib bolognese rigatoni

lamb strozzapreti

lamb & black truffle ragu over penne

ENTRÉES

slow roasted prime rib

natural jus, horseradish cream

cider-brined turkey breast

sage butter, apple cider reduction

herb crusted beef tenderloin

bordelaise sauce

flank steak

romesco, charred scallion

apple rosemary pork lion

gala apple, mustard, natural jus

smoked rotisserie chicken

salsa verde

scottish salmon

orange-saffron butter, picholine olives, tomato

market fish

basil pesto, butter beans, fingerlings

SIDES

roasted seasonal vegetables

crispy yukon gold potatoes

broccoli rabe

with toasted garlic and chili flake

sautéed mushrooms

rosemary-roasted fingerling potatoes

classic mashed potatoes

creamed spinach

potato lasagne