

Italian Menu Options

STARTERS/APPETIZERS (PLEASE SELECT ONE)

Caprese Salad

fresh mozzarella, vine-ripened tomato, basil, aged balsamic

Antipasto Cheese & Charcuterie Board

imported and domestic cheeses, olives, nuts, cured meats, focaccia

Arancini di Riso

fontina, herbs, garlic aioli

Arugula Salad

cherry tomato, olives, shaved parmesan, lemon dressing

Baby Greens

shaved fennel, oranges, almonds, citrus dressing

ENTREES/MAINS (PLEASE SELECT ONE)

NY Strip, Rib Eye, or Filet Mignon

rich red wine sauce, gremolata

Roasted Chicken

putanesca sauce

Sea Bass

aqua pazza, white wine, cherry tomato, capers, olives

Slow Roasted Pork Tenderloin-

porcini sauce

Roasted Salmon

lemon pesto aioli

(Chicken) Pollo Alla Milanese

lemon caper sauce

Sides (PLEASE SELECT TWO)

Creamy Polenta

Seasonal Assorted Vegetables

Risotto Roasted Pomodoro

Broccolini with Garlic

Rice Pilaf

Gnocchi

DESSERTS (PLEASE SELECT ONE)

Tiramisu

ladyfingers, espresso, mascarpone, cocoa

Vanilla Panna Cotta

berry consommé and biscotti

Citrus Zabaione

fresh berries



Mediterranean Menu Options

STARTERS/APPETIZERS (PLEASE SELECT ONE)

Roasted Eggplant Dip

onion, herbs, fresh bread

Spanakopita

feta, parsley, onion, phyllo

Greek Meatballs (Keftedes)

cucumber, yogurt, mint

Greek Salad

cherry tomato, olives, feta, red onion, sherry vinaigrette

Chickpea and Quinoa Salad

arugula, peas, roasted pepper, lemon, olive oil

ENTREES/MAINS (PLEASE SELECT ONE)

NY Strip, Rib Eye, or Filet Mignon

garlic & herbs

Moroccan Spiced Chicken

tzatziki

Sea Bass

grilled lemon & olive oil

Grilled Prawn

olive tapenade

Roasted Salmon

pesto-tomato relish

Roasted Duck

spiced glaze

Sides

(PLEASE SELECT TWO)

Herb Roasted Fingerling Potatoes

Assorted Grilled Vegetables

Creamy Chickpea & Orzo Pasta

Roasted Cauliflower & Peppers

Grilled Artichokes & Onion

Seasonal Couscous

DESSERTS (PLEASE SELECT ONE)

Honey Roasted Pears

white wine, pistachio, vanilla ice cream

Chocolate Ganache Cake

strawberries, popping crumble, valrhona chocolate ice cream

Bruleed Fruit

mascarpone, macadamia nuts, greek yogurt



American Menu Options

STARTERS/APPETIZERS (PLEASE SELECT ONE)

Maryland Crab Cakes

arugula and remoulade

Spinach and Artichoke Dip

crusty bread and crackers

Confit Japanese Chicken Wings

sake sauce- sweet mirin, soy, duck fat, thai chilies, scallions

Cobb Salad

cherry tomato, green onion, avocado, eggs, bacon, goddess dressing

Wedge Salad

sweet red onions, blue cheese, oven-dried tomato, garlic dressing

ENTREES/MAINS (PLEASE SELECT ONE)

NY Strip, Rib Eye, or Filet Mignon

wild mushroom cream sauce, gremolata

Roasted Chicken

chasseur sauce

Local Whitefish a la Meuniere

meuniere sauce

Pork Tenderloin

whole grain mustard sauce

Pan Seared Salmon

lemon butter sauce

Salmon Roulade

sun-dried tomatoes, spinach, cream cheese, hollandaise sauce

SIDES (PLEASE SELECT TWO)

Herb Mashed or Rondelle Potatoes

Steamed Broccolini

Potato Gratin

Carrots a la Vichy

Sauteed Green Beans

Grilled Asparagus

DESSERTS

(PLEASE SELECT ONE)

Oatmeal Apple Crisp

vanilla bean ice cream

Strawberry Shortcake

whipped cream

Chocolate Pot de Crème

hazelnuts and butterscotch



Asian Menu Options

STARTERS/APPETIZERS (PLEASE SELECT ONE)

Miso Crusted Shrimp

arugula and lemongrass

Baozi (Steam Buns)

shanghai spring onion sauce

Jiaozi (Dumplings)

spicy tomato sauce

Asian Spinach Salad

napa cabbage, carrots, sprouts, snap peas, ginger-sesame dressing

Chinese Potato Salad

garlic, sichuan peppercorns, coriander, scallions, sichuan sauce

ENTREES/MAINS (PLEASE SELECT ONE)

NY Strip, Rib Eye, or Filet Mignon

soy marinated

Sichuan Style Shredded Chicken

sichuan garlic sweetened soy sauce

Miso Sea Bass

spicy orange sauce

Spice Crusted Duck Breast

duck jus

Sesame Salmon

honey, cucumber chili relish

Beef Chow Fun

sa ho fun noodles, beansprouts, yellow onions, chinese chives

SIDES (PLEASE SELECT TWO)

White Jasmine Rice

Stir-Fry Vegetables

Sesame Bok Choy

Northern China Noodles

Hot Zucchini Salad

Chinese Broccoli

DESSERTS

(PLEASE SELECT ONE)

Mango Sorbet

chinese butter cookie

Honey Roasted Pineapple

coconut & vanilla ice cream

Hong Kong Style Crepes

fresh fruit (durian, kiwi, mango) & vanilla fluffy cream



Vegan Menu Options

STARTERS/APPETIZERS (PLEASE SELECT ONE)

Asparagus Ribbon Salad

arugula, peas, pesto

Breaded Cauliflower

eggplant garlic dip

Fried Oyster Mushrooms

roasted tomato topper, arugula

Radish Couscous Salad

pistachios, english cucumber, mint, lime vinaigrette

Korean Style Gochujang Roasted Cauliflower

bibb lettuce, scallions

EN TREES/MAINS (PLEASE SELECT ONE)

Grilled Polenta Strips

mango salsa, sweet chili sauce

Seasonal Gnocchi

french pistou, herb bechamel

Spicy Roasted Vegetables & Lentils

squash, carrots, red onions, bell peppers, arugula, balsamic glaze

Indonesian Style Jackfruit & Rice Bowl

serranos, shallots, cucumber, napa cabbage, cilantro, red curry sauce

Grilled Asian Marinated Portobella

soy sauce, ginger, garlic, brown rice syrup

Wrapped Up Chile Relleno

lentils, chickpeas, poblano peppers, fire roasted salsa, creamy sauce

SIDES (PLEASE SELECT TWO)

Zucchini Skillet

Sauteed Swiss Chard with Lemon & Garlic

Italian-Style Fried Farro

Sauteed Wild Mushrooms & Shallots

Grilled Vegetables (Seasonal)

Broccoli Stem Slaw- green apples, fennel, basil & mint

DESSERTS (PLEASE SELECT ONE)

Fudgy Vegan Brownies

vegan ice cream

Vegan Creme Brulee

fresh raspberries

Pistachio Cheesecake

vegan cream, mint, kiwi, lime,

