

The Classic!

Minimum of 75 people

COCKTAIL HOUR

To Include:

- Open House Bar for One Hour ▪

SET STATION

Sliced Fresh Fruit

Artisanal Cheese

Organic Fresh Crudités

ONE HOUR PASSED HORS D' OEUVRES

Select Six

(See Hors D' Oeuvres List, Select from Column A and B)

Dinner Station

(See Station List Choose one)

APPETIZERS

Select One

Chilled Jumbo Shrimp
Citrus Aioli

Jumbo Lump Crab Cake
Vanilla-Corn essence

Peppered Yellow Fin Tuna Carpaccio
Shaved Fennel Salad
Extra Virgin Olive Oil & Lemon

Grilled & Marinated Portobella
Ricotta, Buffalo Mozzarella, Balsamic Pepper
Salad

Wild Mushroom & Goat Cheese Tart
Frisse Salad, Truffle Vinagrette

Classic Lobster Bisque
Cognac Foam

Scottish Smoked Salmon
Chive Crème Fraiche, Caperberry, Traditional Garni

SALADS

Select One

Caesar Salad
Romaine hearts, shaved Reggiano

Organic Field Greens
European cucumber, Tete De Moine,
aged balsamic

Wedge of Iceberg Lettuce
Frizzled Onions, Grape Tomato,
Buttermilk Bleu

Baby Arugala
Spicy Almonds, port wine Vinagrette

ENTRÉES

Select Three Entrées

FISH

Fillet of Atlantic King Salmon
Grain Mustard Crust, Buerre Blanc

Rosette of Local Sole
Wild Mushroom Stuffing

Grilled Day Boat Swordfish Steak
Basil Pesto and Roast Pine Nuts

Crispy Yellow Fin Tuna
Wasabi Mayo

POULTRY

Pan Seared French Cut Chicken Breast
Prosciutto, Mozzarella, Basil Stuffing

Hazelnut Baked Chicken
Honey Demi Glace

Roasted Free Range Chicken
Mustard Bordelaise

Pan Roasted Duck Breast
Raspberry Glaze

MEAT

Sirloin Steak Au Poivre
Prime Sirloin Steak Pepper Corn and a
Cognac Cream Sauce

Grilled Filet Mignon
Barolo Reduction

Sliced Prime Rib of Beef
Neutral Jus

PASTA

Rigatoni Bolognese
Ground Sirloin, red wine, tomato

Arborio Risotto Primavera*

Artisanal Hand Made Pasta*
Roast Tomato Olives, Capers, Basil & Fresh
Mozzarella

All Served with Chef's Selection of Seasonal Fresh Vegetables and Starch & Artisanal Breads

DESSERTS

Select One

Dark Chocolate Mousse
Valrohana Chocolate Decadence
Pistachio Anglaise

Hazelnut Pyramid
Chocolate and hazelnut mousse,
Raspberry coulis

N.Y Style Cheesecake
Strawberry and white chocolate sauce

Fresh Brewed Coffees and Teas

All Food and Beverage Charges are subject to a 20% Service Charge and 8.625% NY Sales Tax

*Vegetarian Entrées