

Prix Fixe Menus

A - \$55/person

Choice of Soup or Salad:

Market Soup with Seasonal Garnish

Organic Local Greens

Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

Choice of Entrees:

Filet Mignon 8 oz.

Seasonal Chicken

Scottish Salmon

Seasonal Potatoes

Baby Spinach with Crispy Cured Meat

Red Velvet Cake

B - \$65/person

Choice of Starter (host to choose 1 prior to event):

Artisan Salumi and Cheese

Crispy Fried Oysters

Choice of Soup or Salad:

Market Soup with Seasonal Garnish

Organic Local Greens

Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

Choice of Entrees:

Filet Mignon 8 oz.

Seasonal Chicken

Scottish Salmon

Maine Diver Scallops

Seasonal Potatoes

Baby Spinach with Crispy Cured Meat

Choice of Desserts:

Warm Chocolate Pudding Cake

Red Velvet Cake

C - \$75/person

Choice of Starter (host to choose 2 prior to event):

Jumbo Lump Crab Cake
Artisan Salumi and Cheese
Market Sashimi
Crispy Fried Oysters

Choice of Soup or Salad:

Market Soup with Seasonal Garnish
Organic Local Greens
Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

Choice of Entrees (host to select 4 prior to event):

Filet Mignon 8 oz.
Seasonal Chicken
Scottish Salmon
Maine Diver Scallops
Colorado Rack of Lamb

Side Dishes (host to select 3 prior to event):

Seasonal Potatoes
Baby Spinach with Crispy Cured Meat
Grilled Asparagus with Béarnaise Sauce
Brussels Sprouts with Smoky Bacon

Choice of Desserts:

Warm Chocolate Pudding Cake
Red Velvet Cake

Passed Appetizer Options

Kobe "Pigs in a Blanket" – aged white cheddar and Dijon mustard \$2/piece
Beef Satays - chimmichurri sauce \$2/piece
Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$3/piece
East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$4/piece
Cold Smoked Salmon – chopped egg, red onion, chives and capers \$3/piece
Citrus Poached Shrimp – cilantro aioli \$3/piece
Fish and Chips – micro brew battered halibut on crispy Yukon Gold potato \$3/piece

Chef Designed Personal Menu

Paired with Wines Chosen by Our Sommelier
Price varies

VEGETARIAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.