

Prix Fixe Menu

LUNCH PRIX FIXE

\$45 per person

STARTER

Garden Salad

or

Signature Caesar Salad

MAIN

Double Smash Burger

Smashed beef chuck and fried onion patties, topped with cheddar cheese, pickles, house sauce on brioche bun

or

Smoked Turkey Breast Club

House-smoked turkey breast, cheddar, bacon, avocado aioli, house sauce, tomato, lettuce on 12 grain bread

or

Roasted Vegetable Panini

Zucchini, eggplant, peppers, red onion, tomato, goat cheese, rosemary aioli on 12 grain bread

DINNER PRIX FIXE

\$70 per person

STARTER

Signature Caesar salad

or

French Onion Soup

MAIN

New York Steak

10 oz New York striploin, with baked potato, seasonal vegetables, red wine demi sauce

or

Pan Seared Chicken

Pan-seared chicken with lemon garlic sauce served with smashed baby potatoes and seasonal vegetables.

or

Mushroom Risotto

Creamy Risotto with mixed mushrooms and parmesan cheese, basil

DESSERT

Chocolate Brownie with vanilla ice cream

or

Cheese Cake topped with fruit compote

For Starter and dessert you must choose one that everyone gets (unless allergies). Only Mains will there be a selection at the table

Catering

PACKAGES

Platinum - \$145 per person

- 4 choices of hors d'oeuvres
- 4-course plated dinner
- 1 Late Night Station

Gold - \$135 per person

- 4 choices of hors d'oeuvres
- 3-course plated dinner
- 1 Late Night Station

Silver - \$110 per person

- 4 choices of hors d'oeuvres
- Buffet (2 protein, 2 sides, 1 salad, 1 dessert)
- 1 Late Night Station

Bronze - \$95 per person

- 4 choices of hors d'oeuvres
- Buffet (1 protein, 2 sides, 1 salad, 1 dessert)

Catering

HORS D'OEUVRES

HOT OPTIONS

Hot Chicken Sliders
The George Reuben
Rolls
Lamb Spedini
Smoked Cheddar
Beef Burger Sliders
Mini Mushroom Grilled
Cheese
Vegetable Fritters
Shrimp Skewers
Coconut Shrimp

COLD OPTIONS

Tuscan Bruschetta
Salmon Mousse on
Cucumber
Mushroom & Goat Cheese
Vol-Au-Vents
Mini Shrimp Cocktail
Caprese Skewers
Vegetable Crudite Cups
Olive Tapenade on Crostini
Mini Lobster Rolls

\$36 per dozen

or

Choice of 4 options at \$20 per person

Catering

STATIONS

Stations can be for cocktail hour, dinner, or late night unless marked otherwise. Additional stations can be added to any package

Live Edge 4 ft Charcuterie Board \$20 pp

Artisan cheeses, cured meats, house pickled vegetables, house preserves, olives, fresh baked bread

Taco Bar \$15 pp

Gluten-free corn tortilla or flour tortillas with choice of 3 of the following: braised chicken, ground beef, pulled pork, cajun fried fish, or grilled vegetables with assorted toppings

Poutine Bar \$15 pp

Fresh-cut Russet and Sweet Potato Fries, cheese curds, beef and chicken gravy, and assorted toppings.

Roast Beef Carving Station \$22 pp

Freshly carved Angus Striploin of beef on warmed baguettes with frizzled onions and horseradish aioli

Catering

STATIONS

Freshly Shucked Oyster Bar \$MP

Freshly shucked oysters with house mignonette, lemon, and hot sauce. * Cocktail Hour only*

Salad Bar \$13 pp

Assorted salads, lettuce, and greens with toppings to customize

Nacho Station \$14 pp

Warmed Fresh Nacho Chips and various toppings so guests can customize their own nachos.

Slider Station \$16pp

Beef, Chicken and Veggie sliders with assorted buns , and all the fixings for guests to build their own

Dessert Station \$13 pp

An assortment of cakes, cheesecakes, fresh baked cookies, and two bites with fresh fruit

Catering

PLATED MEALS

FIRST COURSE OPTIONS

Mushroom Soup

Broccoli Cheddar
Soup

Tomato Bisque

Signature Caesar Salad

Caprese Salad

Garden Salad

PASTA COURSE OPTIONS

The pasta course is only for the four course option. You can substitute a pasta course for a main course in the 3 course.

Wild Mushroom Risotto

Seafood Risotto

Braised Beef Gnocchi

Tortellini with Tomato
Sauce

Butternut Squash Ravioli
in cream sauce.

Catering

PLATED MEALS

FIRST COURSE OPTIONS

Mushroom Soup

Signature Ceasar Salad

Tomatoe Bisque

Caprese Salad

Butternut Squash Soup

Garden Salad

PASTA COURSE OPTIONS

The pasta course is only for the four course option. You can substitute a pasta course for a main course in the 3 course.

Wild Mushroom Risotto

Tortellini with Pomodoro Sauce

Seafood Risotto

Braised Beef Gnocchi

Butternut Squash Ravioli in cream sauce.

Catering

PLATED MEALS

MAIN COURSE OPTIONS

Prime Rib (8oz)

seasonal vegetables, mashed potatoes, au jus, and horseradish

New York Steak (10 oz)

Seasonal vegetables and garlic mashed potatoes, red wine demi glace

Stuffed Chicken Breast

goat cheese and vegetable stuffed, wrapped in prosciutto with roasted potatoes and seasonal vegetables, red pepper cream sauce

Pan Seared Salmon

served with rice pilaf, seasonal vegetables, lemon tarragon beurre blanc

Bone-in Pork Chop

mushroom sauce, garlic mashed potatoes, and seasonal vegetables

Speak to us regarding food allergies
or gluten free options

Catering

PLATED MEALS

DESSERT OPTIONS

Individual Mason Jar Cheese Cake

Graham cracker crumble, cheesecake, whipped cream, fresh strawberries

Individual Mason Jar Tiramisu

Marscapone, whipped cream, espresso, lady finger cookies, and cacao

Creme Brulee

Vanilla Bean, whipped cream, sugar, raspberries

Individual Strawberry Shortcake Mason Jars

Strawberries, whipped cream, angel food cake

Peanut Butter and Chocolate Mouse Parfait

peanut butter mousse and dark chocolate ganache

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Catering

BUFFET MEALS

SIDE OPTIONS

Roasted Potatoes
Garlic Mashed Potatoes
Steamed Seasonal Vegetables
Green Beans with Sundried Tomatoes
Brussel Sprouts
Mashed Sweet Potatoes
Grilled Vegetables
Scalloped Potatoes
Rice Pilaf

SALAD OPTIONS

Signature Caesar	Potato Salad
Mixed Green Salad	Quinoa Salad
Greek Salad	Mini Caprese Salad

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Catering

BUFFET MEALS

PROTEIN OPTIONS

Seared Salmon with Lemon Tarragon Beurre Blanc

Maple Glazed Salmon

Pan Seared Chicken Picatta

Shaved Roast Beef

Pork Schnitzel

Beef with Hunter Sauce

4 oz Sirloin Steaks

Vegan Stuffed Bell Peppers

DESSERT OPTIONS

Cookie Tray

Tiramisu

Dessert Square Tray

Brownie Tray

Cheesecake

Fruit Tray

Buffet options are included in packages. If you would like to do just a buffet with no cocktail hour, inquire, and we can customize to your needs