



Lunch Party Packages

Tables dressed with fresh bread sticks and spreads

Lunch Package 1 - \$29.00 per person

Your choice of any one of (2) appetizers and (3) Lunch entrées followed by an individual dessert plate.

Add \$15.00 for wine pairing

Lunch Package 2 - \$35.00 per person

Choice of passed appetizer followed any one of (2) appetizers and (3) Lunch entrées, followed by an individual dessert plate. *Add \$15.00 for wine pairing*

Lunch Package 3 - \$65.00 per person

Five course Chefs Tasting with your choice of entrée (seasonal, fish or vegetarian).

Add 25.00 for wine pairing (includes Champagne)

Dinner Party Packages

Tables dressed with stuffed olives, fleur de sel butter and bread basket

Dinner Package 1 - \$45.00 per person

Your choice of any one of (2) appetizers and (3) Dinner entrées followed by an individual dessert plate.

Add \$15.00 for wine pairing

Dinner Package 2 - \$52.00 per person

Choice of passed appetizer followed any one of (2) appetizers and (3) Dinner entrées, followed by an individual dessert plate. *Add \$20.00 for wine pairing (includes Champagne)*

Dinner Package 3 - \$65.00 per person

Five course Chefs Tasting with your choice of entrée (seasonal, fish or vegetarian).

Add 25.00 for wine pairing (includes Champagne)

Appetizer Stations

(20 guest minimum per station)

Oyster & Shrimp Station \$20 per person

Carving Station \$20 per person

Cheese Station \$15 per person

Appetizers (ala carte)

(25-piece minimum per appetizer)

Asian Spoons

2.75

Prawn medallions, vermicelli, sprout salad and mint, dressed with Hoisin peanut sauce

Citrus Cured Salmon

2.75

Chervil crème fraiche mousse over pepper jack-dill crackers garnished with cucumber and egg brunoise

Seafood Strudel

3.25

Marinated tomato salad, micro greens and dijon sauce

Asian BBQ Shrimp

3.25

Stuffed with pineapple, wrapped with smoked bacon, garnished with celery and scallion slivers

Caviar

Market Price

Served over potato crepes with crème fraiche and smoked blue fish

Fig & Blue Cheese Palmiers

2.00

Garnished with walnuts and fig confetti

Warm Phyllo Triangles

2.50

Filled with camembert and apple-cranberry chutney

Tapas Manchegas

2.50

Olive tapenade, jamon iberico, quince preserve and virgin olive oil on pan tostado garnished with moras

Lamb Lollipops

3.50

Frenched lamb rib chops marinated with yogurt and herbs grilled tandori style

Pan Fried Potstickers

1.75

Hand rolled shiitake vegetable dumplings topped with teriyaki glaze

Dolmas

2.25

Stuffed grape leaves filled with rice, mint, seitan, and raisins, dressed with lemon

Bar Packages

(Two-Hour Minimum)

Tier 1 – \$14 per person first hour/ \$9 each additional hour

- Beer
- Wine (*House Selection*)
- Iced Tea, Coffee, Tea and Soft Drinks

Tier 2 – \$20 per person first hour/ \$10 each additional hour

- Beer
- Wine (*House Selection*)
- Call Drinks (*excluding premium spirits*)
- Iced Tea, Coffee, Tea and Soft Drinks