Corporate DINNER

First Course
Select 1.

Baby Greens
mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar
romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato and Basil
sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad
fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Quinoa and Buckwheat Salad
quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad
baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

Traditional Garden
crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.
Main Course
Your guests choose from five of our entrées, including one vegetarian entrée.

**Beef**
Select 1.

- **NY Strip Steak**
  Center cut steak served with crispy fried onions and maitre d' butter

- **Filet Mignon**
  Grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

**Meat**
Select 1.

- **Pork Porterhouse**
  grilled pork porterhouse with a green peppercorn sauce

- **Veal Chop**
  roast veal chop with porcini dust and light jus

- **Veal Scallopini**
  thin sautéed cutlets with dices fresh tomatoes in a white wine sauce

**Poultry**
Select 1.

- **Grilled Chicken**
  grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

- **Roast Half Chicken**
  herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

- **Roasted Duck**
  half Long Island duck with raspberry gastrique

- **Spanakopita Chicken**
  chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

- **Wild Mushroom & Truffle Stuffed Chicken Breast**
  oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes and goat cheese then topped with marsala sauce

**Seafood**
Select 1.

- **Atlantic Salmon**
  oven-roasted in a light tarragon beurre blanc

- **Lobster Tail**
  baked stuffed lobster tail served with melted butter and lemon

- **Red Snapper**
  baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

- **Seasonal Fresh Fish**
  locally-caught fish with a choice of one of our chef’s signature preparations

- **Vegetarian**
  Select 1.

- **Chickpea Stew**
  chickpea, sweet potato curry coconut stew over rice

- **French Calzone**
  golden-brown puff pastry crescent filled with ricotta, goat and mozzarella cheesed served with tomato basil puree

- **Mushroom Risotto**
  arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

- **Pasta Primavera**
  penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

- **Quinoa**
  steamed quinoa with shiitake mushrooms, leaks and roasted red peppers

**Dessert**
Select 1.

- **Cheesecake with Raspberry Drizzle**

- **Apple Cobbler with Whipped Cream**

*vegan optional
**market price