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, biba, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

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

Main Course
Your guests choose from four of our entrees, including one vegetarian.

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 cheese served with tomato basil puree

Mushroom Risotto
arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmagiana 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

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

Dessert
Occasion Cake
Create the cake of your dreams with your choice of fillings or choice of 1 plated dessert:
Cheesecake with Raspberry Drizzle
Apple Cobbler with Whipped Cream

Meat
Select 1.

NY Strip Steak
center cut steak served with crispy fried onions and maître d’ butter

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

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

Pork Porterhouse
grilled pork porterhouse with a green peppercorn 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

Before placing your order, please inform your server if a person in your party has a food allergy.

*vegan optional
**market price