

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.

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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 maître 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

Dessert

Select 1.

Cheesecake with Raspberry Drizzle

Chocolate Mousse Cake with Grand Marnier Cream

Apple Cobbler with Whipped Cream

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

*vegan optional

**market price