



BREAKFAST BUFFET

SERVED WITH FRESHLY BREWED COFFEE (REGULAR & DECAF), HOT TEA, AND ASSORTED FRUIT JUICES

THE CONTINENTAL BREAKFAST - \$10.95/PP
(AVAILABLE FOR ANY SIZE PARTY)
FRESHLY BAKED BREADS, BREAKFAST BREADS, PASTRIES, MUFFINS, SCONES, ASSORTED CEREALS AND MILK, AND A SEASONAL FRESH FRUIT PLATTER, SERVED WITH FRUIT PRESERVES AND BUTTER.

BISCUIT BUFFET - \$10.95/PP
FRESH BAKED BISCUITS WITH SAUSAGE HOME-STYLE COUNTRY GRAVY, GRITS, HASH BROWNS, AND FRESH FRUIT SALAD.

SMART START- \$10.95/PP
MAKE YOUR OWN YOGURT PARFAIT. SELECTED YOGURT FLAVORS, FRESH FRUITS, NUTS, AND GRANOLA ACCOMPANIMENTS INCLUDE CHICKEN AND APPLE SAUSAGE AND FRUIT MUFFINS.

OATMEAL BAR- \$10.95/PP
AN ASSORTMENT OF OATMEAL SERVED WITH BROWN SUGAR, RAISINS, AND DRIED FRUIT, ACCOMPANIMENTS INCLUDE BREAKFAST BREADS, MUFFINS AND SEASONAL FRUIT CUPS.

HOT NORTH BREAKFAST
\$17.95/PP (ADD \$5.00 PER PERSON FOR PARTIES OF 40 OR LESS)
SERVED WITH FRESHLY BREWED COFFEE (REGULAR & DECAFFEINATED), HOT TEA, MILK & ASSORTED FRUIT JUICES.

- CINNAMON ROLLS
- YOGURT
- GRANOLA
- ASSORTED MUFFINS
- CROISSANTS, ASSORTED JAMS & JELLIES
- TOASTED BAGELS W/ CREAMCHEESE
- SLICED SEASONAL FRUITS

CHOOSE THREE ITEMS BELOW:

- SCRAMBLED EGGS
- VEGETABLE BREAKFAST FRITTATA
- GRILLED POTATOES & ONIONS
- GRITS
- CINNAMON FRENCH TOAST
- APPLEWOOD SMOKED BACON
- LINK OR SAUSAGE PATTIES

CHEF PREPARED BRUNCH BUFFETS - \$22.95/PP
(AVAIL FOR 40 OR MORE - CHOOSE TWO STATIONS
\$100 PER ATTENDANT

OMELET STATIONS

- SLICED MUSHROOMS, SAUSAGE (LINK/PATTY), APPLEWOOD SMOKED BACON, PEPPERS, SCALLIONS, CHIVES, DICED TOMATOES, ASSORTED CHEESES

CARVING STATIONS

- ROASTED TENDERLOIN OF BEEF, HORSERADISH CREAM SAUCE (ADD \$5.00PP)
- ROASTED PORK LOIN WITH BALSAMIC CREAM SAUCE
- ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY

PASTA STATIONS

- CHOOSE 2: RIGATONI, SPAGHETTI, PENNE, ZITI
- CHOOSE 2: ALFREDO, MARINARA, POMODORO, MARSALA CREAM
- GARNISHES: SUNDRIED TOMATOES, BROCCOLI FLORETTES, ROASTED MUSHROOMS, FRESH BASIL,
- HERBED CHICKEN, ITALIAN SAUSAGE, PESTO*, TOASTED PINE NUTS, GARLIC SHRIMP (ADD \$3/P)

SALADS

- HOUSE OR CAESAR OR SPINACH

THE BLUE PLATE - \$17.99/PP
SCRAMBLED EGGS, COUNTRY STYLE BREAKFAST POTATOES, BACON, SAUSAGES. FRESHLY BAKED BREADS, YOGURT, PASTRIES, MUFFINS, SCONES, ASSORTED CEREALS AND MILK, AND A SEASONAL FRESH FRUIT PLATTER, SERVED WITH FRUIT PRESERVES AND BUTTER.

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



DELI BUFFET

\$22/PP

(ONE SALAD, TWO ENTREES, ONE VEGETABLE, ONE STARCH)

**SANDWICHES
(CHOICE OF THREE)**

BLTA WRAP

SMOKED BACON, TOMATOES, SHREDDED ROMAINE,
CHIPOTLE MAYO, CHIPOTLE WRAP

WEST COAST VEGETARIAN SANDWICH

MARINATED AND ROASTED SQUASH, , TOMATO,
LETTUCE, PROVOLONE CHEESE AND HERBED BOURSIN,
FRESH BAKED HOAGIE ROLL.

GHIMAYB CHICKEN WRAP

CHICKEN BREAST, ROMAINE LETTUCE, RED PEPPERS,
AVOCADOS AND GILANTRO, FINISHED WITH A BOURSIN
CHEESE, CHIPOTLE TORTILLA.

PROVINCIAL TURKEY SANDWICH

OVEN ROASTED TURKEY WITH ROMAINE LETTUCE,
TOMATO AND CRANBERRY CREAM CHEESE, FRESH
BAKED ROLL

DAGWOOD SANDWICH

SMOKED HAM, ROASTED TURKEY, ROAST BEEF,
CHEESE, LETTUCE AND TOMATO, GRAIN MUSTARD AND
MAYONNAISE

**SALADS
(CHOICE OF ONE)**

FESTIVAL SALAD

BABY GREENS, MARINATED ARTICHOKE, MUSHROOMS,
YELLOW PEPPERS, CHERRY TOMATOES WITH BALSAMIC
VINAIGRETTE

MEDITERRANEAN SALAD

CRISP GREENS, SLICED RED PEPPERS, TOMATOES,
OLIVES, TOASTED PINE NUTS, FETA CHEESE WITH
VINAIGRETTE

FATTOUSH SALAD

FRESH TOMATOES, CUCUMBERS, PARSLEY, TOASTED
PITA TRIANGLES, ROASTED GARLIC VINAIGRETTE

DELI SANDWICH BOX LUNCH SELECTIONS

\$11.95/BOX

BOXED LUNCHES ARE PRESENTED IN LABELED CONTAINER,
CONDIMENTS AND UTENSILS ARE INCLUDED.

DELI SANDWICH BOXES ARE SERVED WITH FRESH FRUIT, CHIPS,
WATER, AND COOKIES.

ROASTED TURKEY SANDWICH OVEN ROASTED TURKEY
THINLY SLICED AND SERVED WITH CHEDDAR CHEESE,
LETTUCE AND TOMATO ON A FRESH BAKED HOAGIE
ROLL.

VEGGIE SANDWICH SPROUTS, ROASTED RED BELL
PEPPERS, CUCUMBERS, TOMATO, AND LETTUCE WITH
CHEESE, SERVED ON A FRESH BAKED HOAGIE ROLL.

HICKORY HAM SANDWICH HONEY BAKED HAM THINLY
SLICED SERVED WITH LETTUCE, TOMATO, AND WITH
PROVOLONE CHEESE ON A FRESH BAKED HOAGIE
ROLL.

ROAST BEEF SANDWICH SEASONED TOP ROUND
ROAST BEEF THINLY SLICED WITH LETTUCE AND
TOMATO, SERVED WITH PROVOLONE CHEESE ON A
BAKED HOAGIE ROLL.

**DELI BAR
\$11.95/PP**

A DELICIOUS VARIETY OF SLICED DELI MEATS AND
CHEESES; ACCOMPANIMENTS INCLUDE LETTUCE,
TOMATO, SWEET PICKLES, OLIVES, PEPPERS AND DELI
ROLLS, SERVED WITH YOUR CHOICE OF PASTA OR
POTATO SALAD, SOFT DRINK, AND A COOKIES

DELI LUNCH ADDITIONS:

BOTTLED WATER \$ 2.00 EACH
ASSORTED SODAS \$1.50 EACH

COOKIES & TEA

MINIMUM OF 25 PEOPLE - ADDITIONAL \$1/P FOR
SMALLER GROUPS

DELI LUNCH ADDITIONS:

BOTTLED WATER OR
ASSORTED SODAS

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ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



LUNCH BUFFET

STARTING AT \$25/PP (ONE SALAD, TWO ENTREES, ONE VEGETABLE, ONE STARCH)

SALADS

(CHOICE OF ONE)

MEDITERRANEAN SALAD

CRISP ROMAINE, GRILLED EGGPLANT, ROMA TOMATOES, DICED CUCUMBERS, FETA CHEESE, PURPLE ONIONS, KALAMATA OLIVES, PEPPERONCINI, AND TUSCAN VINAIGRETTE DRESSING

SPINACH SALAD

SPINACH, TOMATOES, JICAMA AND MANDARIN ORANGES, SMOKED ANCHO CHILE, MANDARIN VINAIGRETTE AND HERB CROUTONS

THAI SALAD

CHOPPED ROMAINE, RICE NOODLES, CUCUMBERS, CARROTS, RED CABBAGE, SCALLIONS, CHOPPED PEANUTS, AND ASIAN GINGER MUSTARD VINAIGRETTE DRESSING

VEGETABLES

(CHOICE OF ONE)

OVEN ROASTED BABY CARROTS
SPINACH WITH GARLIC AND LEMON BUTTER
SEASONAL VEGETABLE MEDLEY
ROASTED YELLOW AND ZUCCHINI SQUASH
OVEN ROASTED CARROTS

STARCH

(CHOICE OF ONE)

ROASTED GARLIC MASHED ~~NEW~~ POTATOES
MACARONI AND CHEESE
YELLOW RICE WITH DICED PEPPERS

ENTREES

(CHOICE OF TWO)

CHICKEN PENNE PESTO

SERVED WITH HERB PESTO AND PENNE PASTA

TRADITIONAL LASAGNA

MADE WITH BOLOGNESE SAUCE AND CHEESE -OR- MIXED VEGGIES AND RICOTTA

SPAGHETTI

SERVED WITH MEATBALLS AND TOMATO PECORINO SAUCE -OR- WITH TOFU IN A THAI PEANUT COCONUT CURRY SAUCE, BASIL AND FENNEL

595 CHICKEN PICCATA

A TWIST ON THE TRADITIONAL PREPARATION WITH THE ADDITION OF ARTICHOKEs AND PLUM TOMATOES

SESAME CHICKEN

GRILLED CHICKEN BREAST WITH ASIAN SAUCE AND GARNISHED WITH SESAME SEEDS

BEEF MEDALLIONS

GRILLED TENDERLOIN WITH MUSHROOM GRAVY

GRILLED ALASKAN SALMON

OFFERED WITH FRESH HERB BEURRE BLANC

GRILLED OR ROASTED TILAPIA

WITH LEMONGRASS RUB & SWEET SOY REDUCTION ON A BED OF GREEN TEA SOBA NOODLES

*MINIMUM OF 30 PEOPLE

LUNCH ADDITIONS:

BOTTLED WATER \$2.00 EACH
ASSORTED SODA \$1.50 EACH
FRESHLY BREWED ICED TEA \$3.00 PER PERSON

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595 NORTH PARTY TRAYS

SMALL SERVES 15-30 GUESTS
MEDIUM SERVES 30-50 GUESTS
LARGE SERVES 50-100 GUESTS

CLASSIC CHEESE PLATTER

595 NORTH USES A COMBINATION OF ONLY THE BEST LOCAL & IMPORTED CHEESES, GARNISHED WITH A SELECTION OF DRIED FRUIT, NUTS, PRESERVES, AND A PERFECT AMOUNT OF BALSAMIC GLAZE

ASSORTED BREADS AND CRACKERS
SMALL \$65 MEDIUM \$110.00 LARGE \$180.00

HOT CRAB DIP

WARM, CREAMY, SPICY!
ACCOMPANIED BY CRISPY FRIED WONTON CHIPS
MEDIUM - \$150.00

HOT SPINACH AND ARTICHOKE DIP

THE PERFECT RATIO OF SPINACH & ARTICHOKES BLENDED WITH CREAMY CHEESE ASSORTED CRACKERS AND FLATBREADS
MEDIUM - \$125.00

FRESH FRUIT DISPLAY

A BEAUTIFUL DISPLAY OF
HONEYDEW, CANTALOUPE, PINEAPPLE, STRAWBERRIES, GRAPES & SEASONAL FRUITS
SMALL - \$50.00
MEDIUM - \$100.00
LARGE - \$165.00

FRESH VEGGIE PLATTER

SLICED CELERY & CARROTS, CHERRY TOMATOES, BROCCOLI, ZUCCHINI, RED & YELLOW PEPPERS
SMALL \$35.00 MEDIUM \$90.00 LARGE \$150.00

CHICKEN TENDERS PARTY PLATTER

FRIED CHICKEN TENDERS ACCOMPANIED BY SAVORY HONEY MUSTARD, RANCH AND BBQ DIPPING SAUCES AND
SMALL \$75.00 MEDIUM \$200.00 LARGE \$325.00

ROLL-UP SANDWICH SAMPLER

3 ROLL-UPS COME ON THIS PARTY PLATTER:
TURKEY, HAM & VEGGIE
TOMATO CILANTRO SALSA FOR DIPPING
SMALL \$90.00
MEDIUM \$150.00
LARGE \$300.00

SANTA FE EGGROLLS

MINI EGGROLLS WITH DELICIOUS MEXICAN FILLINGS OF SPICY SOUTHWESTERN CHICKEN, BLACK BEANS, A SAVORY BLEND OF CHEESES WRAPPED IN A FLOUR TORTILLA, FRIED UNTIL GOLDEN BROWN AND CUT INTO BITE SIZED SAMPLERS. SERVED WITH SOUR CREAM AND FRESH CILANTRO SALSA.

SMALL \$75.00
MEDIUM \$105.00
LARGE \$250.00

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--PARTY TRAYS CONTINUED--

MINI SLIDDERS

SAVORY GROUND BEEF SANDWICHES SERVED ON FRESHLY BAKED ROLLS, SERVED WITH ZESTY KETCHUP, MAYONNAISE, AND MUSTARD

SMALL \$120.00

MEDIUM \$200.00

LARGE \$400.00

COCKTAIL SHRIMP

JUMBO STEAMED SHRIMP (16-20 COUNT) PLATTER
SERVED WITH SPICY COCKTAIL SAUCE

SMALL \$270.00

MEDIUM \$450.00

LARGE \$900.00

595 PARTY PLATTER

WINGS, MEATBALLS, SPINACH DIP, VEGGIE EGGROLLS

MEDIUM \$295.00

LARGE \$500.00

595 WING PLATTER

ASSORTED FLAVORS, INCLUDES CELERY & BLUECHEESE

150 WINGS \$125.00

DESSERT SWEET TRAY

CHEF'S ASSORTMENT OF MINIATURE SWEETS TO INCLUDE GOURMET BROWNIES DESSERT BARS

SMALL \$48 (SERVES 15-20 PEOPLE)

MEDIUM \$96 (SERVES 30-50 PEOPLE)

LARGE \$140 (SERVES 50-75 PEOPLE)

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DINNER SELECTIONS

BUFFET - \$32.00 PER PERSON

PLATED - \$38.00 PER PERSON

INCLUDES:

YOUR CHOICE OF ONE SALAD, TWO ENTREES, TWO SIDES, ASSORTED ROLLS W/ BUTTER, & ICED TEA

SALADS

(SELECT ONE)

SUMMER SONOMA SALAD

CRISP ICEBERG & FIELD GREENS BLENDED WITH FRESH CANTALOUPE, SLICED STRAWBERRIES, DRIED CRANBERRIES, RAISINS, CRUMBLLED BLEU CHEESE, ROASTED WALNUTS & SERVED WITH BALSAMIC VINAIGRETTE

FALL HARVEST SALAD

ICEBERG & FIELD GREENS BLENDED WITH CANDIED WALNUTS, RAISINS, DRIED CRANBERRIES, CRUMBLLED GORGONZOLA CHEESE & CARAMELIZED BARTLETT PEARS SERVED WITH RASPBERRY VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH HOUSE MADE HERB CROUTONS, AGED PARMESAN CHEESE, PANCETTA CHIPS & ROASTED GARLIC DRESSING

GEORGIA SPINACH SALAD

SPINACH SALAD WITH CRISPY APPLE-WOOD SMOKED BACON, POMEGRANATE SEEDS, BABY SWISS CHEESE & FLASH FRIED SWEET ONION STRAWS DRESSED WITH WARM BACON-POMEGRANATE VINAIGRETTE

ARUGULA SALAD

FRIED GOAT CHEESE, PICKLED SHALLOTS, SHAVED WHITE ASPARAGUS & ROASTED BEETS WITH GREEN APPLE-TARRAGON VINAIGRETTE

ENTREES

(SELECT TWO)

POULTRY

CHICKEN FLORENTINE ROULADE

MARINATED CHICKEN BREAST ROLLED & STUFFED WITH SAUTÉED SPINACH, PARMESAN CHEESE SLICED & FINISHED WITH ROASTED GARLIC-TOMATO VELOUTE

BOURBON CHICKEN

TENDER CHICKEN BREASTS MARINATED WITH AGED BOURBON, GARLIC, BLACK PEPPER & BROWN SUGAR THEN CHAR-GRILLED & BRUSHED WITH BOURBON GLAZE & TOPPED WITH SESAME SEEDS & RED ONIONS

PECAN CRUSTED CHICKEN

BUTTERMILK BRINED & BREADED, FLASH FRIED & SERVED WITH BLACK PEPPER GRAVY

COQ AU VIN

BONELESS SKINLESS CHICKEN BRAISED WITH PEARL ONIONS, SMOKED TOMATO, HICKORY BACON, ROASTED MUSHROOMS, LEEKS & RED WINE

FISH

SEARED ATLANTIC SALMON

SEASONED WITH SEA SALT & BLACK PEPPER FINISHED WITH SUN-DRIED TOMATO BEURRE BLANC & BASIL PESTO SAUCE

ROASTED ATLANTIC SALMON

STUFFED WITH SPINACH & ARTICHOKE HEARTS FINISHED WITH LEMON-DILL BEURRE BLANC

ALMOND CATFISH

ALMOND BREADED & FLASH FRIED WITH HORSERADISH-MUSTARD CREAM & PICKLED SWEET PEPPERS

CAJUN GRILLED CATFISH

SEASONED & GRILLED SERVED WITH A SPICY BAYOU SHRIMP & LOBSTER CREAM

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POULTRY-CONTINUED

BLACKENED CHICKEN

MARINATED CHICKEN BREASTS BLACKENED & TOPPED WITH BLEU CHEESE & BAKED AU GRATIN

WILD MUSHROOM CHICKEN

HERB MARINATED CHICKEN BREAST CHAR-GRILLED & STUFFED WITH WILD MUSHROOMS, TOPPED WITH SMOKED PROVOLONE CHEESE & FINISHED WITH MARSALA WINE JUS LIE

FISH-CONTINUED

STUFFED TILAPIA

WITH SHRIMP & LOBSTER BROILED & FINISHED WITH SHERRY CREAM

CAJUN GRILLED TILAPIA

SEASONED & GRILLED SERVED WITH A SPICY BAYOU SHRIMP & LOBSTER CREAM

PECAN CRUSTED TROUT

WITH SAGE BROWN BUTTER SAUCE & GREMOLATA

BEEF

ANGUS BEEF MEDALLIONS

MARINATED & CHAR-GRILLED SERVED WITH PEPPERCORN DEMI-GLACE

ADOBO MARINATED FLANK STEAK

CHAR-GRILLED WITH GRILLED CORN & JALAPENO PICO & CUCUMBER CHIMI CHURRI SAUCE

PASTA

GRECO SHRIMP PENNE

PENNE PASTA, GRILLED SHRIMP, OLIVES, TOMATOES, PEPPERS, FETA, OLIVE OIL AND HERBS

PESTO CHICKEN AND PENNE PASTA

GRILLED CHICKEN, HERB PESTO, FRESH HERBS, AND PARMESAN CHEESE

BLACK PEPPER ROASTED BEEF TENDERLOIN - ADD\$5

SERVED WITH RED WINE JUS

VEGAN/VEGETARIAN SELECTIONS

GRILLED ZUCCHINI LASAGNA

LAYERED WITH FRESH MOZZARELLA & BASIL IN COMBINATION WITH LEMON SAFFRON & TOMATO SAUCE

FOUR CHEESE TORTELLINI

FINISHED WITH SMOKED TOMATO CREAM & ASIAGO CHEESE

FIRE ROASTED RED BELL PEPPER RISOTTO

WITH GOAT CHEESE & KALAMATA OLIVES

BLACK BEAN CHILE RELLENO

AGED JACK CHEESE & ANCHO CREAM SAUCE

DINNER ADDITIONS:

COFFEE SERVICE \$3.00 PER PERSON
WINE SERVICE \$30.00 PER BOTTLE

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SEASONAL SIDE CHOICES
CHOOSE 2

(MAY – AUGUST)

ROASTED GARLIC MASHED POTATOES
WILD RICE PILAF WITH ALMONDS & APRICOTS
SAFFRON INFUSED BABY RED POTATOES
GREEN CURRY FRIED YUKON GOLD POTATOES
CHIPOTLE-SWEET POTATO SPOON BREAD
VANILLA-BOURBON GLAZED BABY CARROTS
CITRUS MARINATED & CHAR-GRILLED SUMMER
SQUASH WITH SWEET PEPPERS
GRILLED GREEN BEANS WITH ROASTED GARLIC
VINAIGRETTE
GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE

(APRIL-JUNE)

ROASTED MUSHROOMS WITH CARAMELIZED
SHALLOTS & WHITE WINE
FOUR CHEESE CREAMED SPINACH & ARUGULA
ISRAELI COUS COUS SALAD WITH ENGLISH PEAS,
GRILLED CORN & SCALLIONS
WATERMELON SALAD W/ RASPBERRIES, SHALLOTS &
MINT

(SEPTEMBER – APRIL)

ROASTED GARLIC MASHED POTATOES
WILD RICE PILAF WITH ALMONDS & APRICOTS
SAFFRON INFUSED BABY RED POTATOES
CHIPOTLE-SWEET POTATO PUREE
VANILLA-BOURBON GLAZED BABY CARROTS
ROASTED BUTTERNUT SQUASH SPOON BREAD
SPICY COLLARD GREENS WITH SMOKED TURKEY
SAUSAGE
CIDER BEER BRAISED HEARTS OF FENNEL
TEMPURA FRIED OKRA WITH RED CHILE SAUCE
ROASTED MUSHROOMS WITH CARAMELIZED
SHALLOTS & WHITE WINE
FOUR CHEESE CREAMED SPINACH WITH ARUGULA
BUTTER ROASTED FINGERLING POTATOES WITH
FRESH HERBS & CANDIED GARLIC
FIRE ROASTED POBLANO & GOAT CHEESE POLENTA
CAKES

(END OF JULY-SEPTEMBER)

BEER BATTERED VIDALIA ONION RINGS WITH SPICY
MUSTARD DRIZZLE (MAY-JUNE)
ROASTED BROCCOLI WITH SMOKED TOMATO
VINAIGRETTE

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CARVING STATIONS

ARUGULA & WILD MUSHROOM STUFFED CHICKEN ROULADE SERVED WITH A CONFIT - SHALLOT AIOLI & DIJON-MUSTARD CREAM.....\$6

PEPPERCORN CRUSTED BEEF TENDERLOIN WITH RED WINE JUS LIE & CREAMY HORSERADISH SAUCE.....\$8

SLOW ROASTED HAM WITH CRANBERRY-ORANGE GLAZE & GREEN PEPPERCORN INFUSED DIJONAISE.....\$6

TANDORI SPICED LEG OF LAMB ROULADE WITH GARLIC-YOGURT SAUCE & PRESERVED LEMON & CUCUMBER SALSA.....\$8

SEA SALT CRUSTED & SLOW ROASTED BEEF PRIME RIB SERVED WITH CREAMY HORSERADISH & AU JUS.....\$8

CAJUN SEASONED, OVEN-ROASTED TURKEY BREAST SERVED WITH CRANBERRY-THYME AIOLI OR BLACK PEPPER GRAVY.....\$6

PASTRAMI RUBBED ANGUS SHOULDER FILET WITH CHIPOTLE & SMOKED TOMATO AIOLI & A CUCUMBER & GRILLED CORN SALSA.....\$6

BACON WRAPPED PORK TENDERLOIN WITH A LEMON-ROSEMARY JUS.....\$8

HERB SEASONED & OVEN ROASTED TOP SIRLOIN SLICED THINLY & SERVED WITH WILD MUSHROOM DEMI-GLACE.....\$8

PASSED HORS D'OEUVRES

(2PCS PER PERSON)

FLASH FRIED SPICY SAMBAL SHRIMP WITH SCALLION AIOLI.....\$3.5

MINI SIRLOIN BURGERS WITH HORSERADISH CHEDDAR & SAUTÉED SHITAKE MUSHROOMS.....\$3.5

KETTLE COOKED IDAHO POTATO CHIP WITH CANDIED BACON & GORGONZOLA MOUSSE TOPPED WITH GARLIC CHIVES.....\$2

WILD MUSHROOM TURNOVER WITH BOURSIN CHEESE & WHITE TRUFFLE CREAM.....\$2.5

MINI DUCK TACOS IN CRISPY FRIED WON-TON SHELL WITH SWEET & SPICY SOY GLAZE.....\$3.5

CHICKEN SAUSAGE MINI CORN DOGS WITH GUINNESS-CHEDDAR FONDUE.....\$3

CHORIZO MINI CORN DOGS WITH CHIMI CHURRI RELISH.....\$3

TEMPURA FRIED ASPARAGUS WITH WASABI CREAM & GINGER PONZU.....\$2.5

LUMP CRAB CAKES ON BLUE CORN CHIP WITH RED CHILE SAUCE & ROASTED CORN-CUCUMBER SALAD.....\$4

CURRIED VEGETABLE SPRING-ROLLS WITH MANGO CHUTNEY.....\$2

SALMON CROQUETTES WITH LEMON CAPER AIOLI.....\$3

CHICKEN & APPLE SAUSAGE IN PUFF PASTRY WITH CARAMELIZED ONION JAM.....\$3

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DESSERTS

PLATED.....\$5 ADDITIONAL
BUFFET.....\$4 ADDITIONAL

- WHITE CHOCOLATE PANNA COTTA GLAZED WITH CRANBERRY GELÉE & TOPPED WITH MACADAMIA BRITTLE
- DARK CHOCOLATE MOUSSE GLAZED WITH MILK CHOCOLATE & FINISHED WITH KAHLUA ANGLAISE & GARNISHED WITH NUTELLA COOKIE
- ITALIAN CHEESECAKE WITH BLUEBERRY SAGE COMPOTE & ALMOND BISCOTTI CRUST
- PASSION FRUIT BAVARIAN WITH BLOOD ORANGE JELLY & SEASONAL SUMMER FRUIT
- BARTLETT PEAR & GRANNY SMITH APPLE CRISP WITH CRANBERRY SORBET
- STRAWBERRY-RHUBARB CRISP WITH HONEYED OATS & VANILLA BEAN ICE CREAM
- LEMON-GINGER PANNA COTTA WITH GRILLED PEACHES & PISTACHIO COOKIE
- BLUEBERRY-LEMON TRIFLE WITH VANILLA POUND CAKE & WHIPPED PASTRY CREAM

PICK UP DESSERTS

- SWEET POTATO ÉCLAIRS WITH TOASTED PISTACHIO MERINGUE.....\$4
- MINI CHOCOLATE LAVA COOKIES.....\$4
- FRESH FRUIT TARTLETS.....\$4
- DARK CHOCOLATE MOUSSE EN COUPE WITH FRESH BERRIES & CHANTILLY CREAM.....\$5
- MINI BITE KEY LIME CHEESECAKE WITH CANDIED LIME ZEST.....\$4
- BANANA PUDDING SHOTS.....\$4
- CHOCOLATE COVERED STRAWBERRIES.....\$5
- LINZER TARTLETS WITH VANILLA SAUCE.....\$5
- TIRAMISU FINGERS.....\$4
- VANILLA-ORANGE CHEESECAKE LOLLIPOPS.....\$4

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS