



Sample Pre-Set Dinner Menu

To Start

Olives and Clark Street Bread
Extra virgin olive oil & butter

Caprese Salad
Buffalo mozzarella, basil, tomato, olive oil, balsamic vinaigrette

Kale or Caesar Salad

Entree

Tonnarelli pasta with cherry tomato Ragu, or Tonnarelli pasta with meat Ragu
Choice of 1

Pizza
Margherita Pizza, Funghi Pizza, Salsiccia Pizza
Choice of 2

Protein
Grilled Pork Chop, Chicken Cacciatore, Steak Frites, Scottish Salmon
Choice of 2

To Finish

Chef Assorted Desserts



Sample Cocktail Reception Appetizer Menu

To Start

Cheese and Charcuterie Station

Chef's selection of artisanal cheeses and meats, mustard, fig compote, cornichons

Then Select Tray Passed HORS D'OEUVRES Below:

Arancini w/truffle aioli

Risotto croquettes stuffed w/grana padano

Crab Fritters

Dungeness crab, corn, tarragon w/preserved meyer lemon and chive aioli

Bruschetta

Cherry tomato/fresh mozzarella/basil, roasted mushrooms, olive tapenade

Beef Sliders

Ground beef, ketchup, mustard, dill pickle

Pulled Pork Sliders

Braised pork shoulder, slaw, bbq sauce

Lamb Lollipops

Sweet herb and dijon grilled lamb loins on the bone

Tuna Tartare

Ahi tuna, scallions, sesame oil, tamari, sesame seeds on a potato gaufrette

Salmon Rilletes

Poached salmon, creme fraiche, shallots, chives on crostin



Sample Pre-Set Brunch Menu

Served family style or buffet

Granola Bowl

Yogurt & fresh Fruit

Country Scramble

Baby spinach, mushrooms, cheese

Grilled Bacon

Brown Sugar, mustard spice, fresh rosemary

Truffle Fries

Grilled Chicken Cobb Salad

Mary's chicken breast, bacon, tomato, egg, blue cheese, avocado,
Red wine vinaigrette

Monte Cristo

Black Forrest ham, smoked turkey, Swiss cheese, Dijon mustard,
Powdered sugar, egg batter, strawberry