



MENU 2024 - 25

SPECIAL OCCASIONS



\$64 per person served, \$52 per person buffet

GARNITURE

Pickled Carrots, Gherkins, Boursin Cheese,
Sliced Baguette, Dinner Rolls, Cheddar Cheese

FIRST COURSE

**Buffet, choose two options;
Served, select one option:**

Autumn Salad

Arugula, Craisins, Roasted Squash, Goat Cheese,
Sunflower Seeds, Apple Vinaigrette

House Salad

Mixed Greens, Tomatoes, Cucumbers, Radishes,
Balsamic and Ranch Dressing on the Side

Winter Greens Salad

Hearty Greens Including Radicchio, Gorgonzola, Pepitas,
Mandarins, Orange Coriander Dressing

Caesar Salad

Caprese Platter

Autum Bisque (seasonal)

Baked Potato Soup (vegetarian upon request)

Corn Chowder

French Onion Soup with a Cheesy Baguette

Creamy Shrimp & Crab Bisque
(+\$6 pp)

ENTREES

Choose two options:

Seafood Newburg

With Sauteed Vegetables and Baguette

Apple Brandy Chicken

Roasted Frenched Chicken Breast with Caramelized
Apple and Brandy Glaze on Kale with Pepitas

Mushroom Ravioli

With Gourmet Mushrooms,
Brown Butter, and Sage

Chicken Saltimbocca

With Mushroom Ravioli

Steak à la 'Cuse

Filet with Demi, Roasted Baby Carrots, Cauliflower,
and Garlic Whipped Potatoes

Sea Bass with Tomato Tartare

(+\$3 pp)

With Potatoes and Green Beans

Beef with Maple Bourbon Demi (seasonal)

With Seasonal Butternut Spaghetti Squash, Roasted
Cauliflower, and Pepitas

Sea Bass with Spiced Clementines (seasonal)

(+\$3 pp)

With Creamy Leeks and Jasmine Rice

Cauliflower Steak

With Pomegranate Molasses, Brussels Sprouts,
Oyster Mushroom Chips, and Cauliflower Puree

DESSERT

Choose one:

Assorted Mini Tartlets

Lobster Tails
With Berry Topping

Warm Caramel Bread Pudding

Apple Crisp
With Vanilla Bean Whipped Cream