



Sit Down Dinners & Special Events

The selection of dishes below are perfect for any dinner of special function. All items on the menu are freshly prepared for you and your guests.

First courses

Ginger and garlic seared sea scallops on a bed of beet risotto with a scallion-beet syrup
Butternut squash soup infused with sage and shiitake mushrooms, crème fraiche chive mousse
A mix of greens, roasted pear, maytag blue cheese and spiced walnuts in a lemony-garlic vinaigrette
Salad of frisee, boston and arugula w/ honey lemon thyme dressing, apricots and almonds- served
with warm brie crostinis
Squash soup w/ maple, marshmallows and walnuts
Salad of arugula, fennel, fingerling potatoes, and aged goat cheese with a port orange vinaigrette
served on a bed of beet carpaccio
Seared sea scallops over a salad of warm spinach, frisee and prosciutto bits- balsamic glaze
Chopped salad w/ string beans, asparagus and walnuts, lettuces
Panzanella Salad with tomatoes, cucumbers, peasant bread, and mozzarella/chive oil
Butternut squash risotto w/ fried pancetta, sage and walnut oil
Grilled Caesar Salad with toasted pignolis, Kalamata olives, sundried tomatoes and parmesan cuff
Seafood Bisque

Main course:

Chicken roasted under brick with a Gran Marnier jus, olive oil crushed potatoes and vanilla braised
carrots
Burgundy braised short ribs, pumpkin polenta, root vegetables
Filet of beef with port rosemary sauce – served with roasted acorn squash rings, potato fennel gratin,
and sautéed asparagus
Rack of Lamb
“osso buco” with a warm fricassee of white beans, pancetta and tomatoes-served with toasted garlic
rapini
Steak house filet with garlic béarnaise, roasted cipolini onions and tomatoes, hash brown and
sautéed spinach
Petit Rack of Veal
“osso buco” style demi glace, prosciutto polenta, and garlic roasted broccoli rabe
Cedar Plank Grilled Salmon with lemon thyme-maple glaze, toasted farro salad and grilled veggies
with Romesco sauce



THE CATERED WORD

Mirin glazed Sea Bass w/ red swiss chard, sweet potatoes, sesame ginger sauce
Individual Beef Wellington w/ pastry cap, mushroom duxelle

Cheese course or salad course

Desserts:

Apple or pear walnut tarte tartin, topped with whipped mascarpone

Chocolate soufflé cakes ,

Chocolate truffle cake

Orange saffron flan/ pine nut cookies

Pomegranate poached pears w/ gorgonzola mousse/ cookies

Lemon brulee tart

Pumpkin cheesecake w/ cookie crust

Bananas Foster- served over pound cake

Floating islands w/ crème anglaise