

# LUNCH

*Includes Freshly Brewed Coffee, Loose Leaf Teas,  
Assortment of Soda, Still & Sparkling Water*

*Choose 1 starter, 2 mains, and 1 dessert: 85 per person  
Choose 2 starters, 2 mains, and 1 dessert: 95 per person (buffet only)  
Choose 2 starters, 3 mains, and 2 desserts: 115 per person (buffet only)*

## STARTERS & SALADS

**Caesar Salad** *Little Gem Lettuce, Parmigiano, Crispy Country Bread*  
**Baby Lettuces** *Roasted Beets, Candied Pecans, House Dressing*  
**Roasted Carrot & Arugula Salad** *Vadouvan Granola, Fine Herbs, Buttermilk Dressing*  
**Fall Squash Salad** *Caramelized Squash, Burrata, Pumpkin Seeds*

**Parsnip Soup** *Crème Fraiche, Walnuts, Sage*  
**Cavatelli** *Baby Spinach, Winter Greens Pesto, Pecorino*  
**Grilled Octopus** *Farro, Cucumber, Hazelnut Chervil Dressing*

## MAINS

**Marinated Squash** *Tomato Braised Chickpeas, Farro, Lemon, Olive Oil*  
**Caramelized Onion Tart** *Gruyère, Market Greens*  
**Arctic Char** *Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée*  
**Roasted Chicken** *Brioche Bread Pudding, Buttered Kale, Mushroom Jus*  
**Hanger Steak** *Charred Lemon Salsa Verde, Smoked Onion, Roasted Root Vegetables*

## SIDES

*10 per side, per person*

**Polenta** *Mascarpone, Parmesan*  
**Fingerling Potatoes** *Fresh Herbs*  
**Garlic Creamed Spinach** *Nutmeg*  
**Grilled Broccoli Rabe** *Chili Flakes, Garlic*  
**Roasted Brussels Sprouts** *Bacon, Maple Glaze*  
**Roasted Carrots** *Garlic Confit, Thyme*

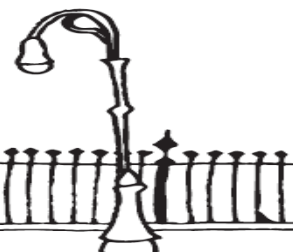
## DESSERTS

**Carrot Ginger Tart**  
*White Chocolate Mousse, Date Caramel*

**Lemon Meringue Cheesecake**  
*Lemon Curd, Toasted Meringue & Coconut*

**French Silk Mousse Cake**  
*Dark Chocolate Mousse, Bourbon Whipped Cream, Sugared Pecans*

\* seated lunch option only



# SAVORY ADDITIONS

## PASSED HORS D'OEUVRES

4 Passed Hors D'oeuvres for 45 minutes: 45 per person

**Acai Shooter** *Seasonal Fruit*

**Herbed Ricotta Brioche** *Kumquat Marmalade*

**Burrata** *Endive, Pear Mostarda, Cara Cara Orange*

**Avocado Toast** *Olio Verde, Chili Flake*

**Deviled Egg** *Pickled Chili, Dill*

**Smoked Salmon** *Chervil, Crème Fraiche, Dill*

**Old Bay Poached Shrimp** *Bloody Mary Cocktail Sauce*

**Prosciutto Di Parma** *Date, Goat Cheese, Shallot*

PLT *Black Pepper Pancetta, Roasted Tomato, Basil Aioli, Sourdough*

## Enhancements

**Lobster Roll** *Old Bay, Mayo, Chives, Brioche* 12

**Buckwheat Blini** *Crème Fraiche, Caviar* 9

**Crab Cake** *Smoked Mussel Aioli* 10

**Raw Seasonal Oyster** *Pickled Ramp Mignonette* 12

## STANDING ROOM ONLY

### OYSTER BAR 55

*Freshly Shucked East & West Coast Oysters*

*Lemon, Mignonette & Cocktail Sauce*

### APPETIZING STATION 55

*Caviar, Blinis, Crème Fraiche, Smoked Salmon*

*Whitefish Salad, German Potato Salad, Eggplant & Pepper Salad*

### MARKET TABLE 60

*Artisanal Cheese & Salumi*

*Spring Vegetable Crudité, Dips*

*Carta Di Musica*

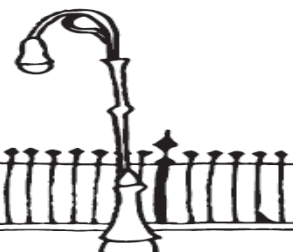
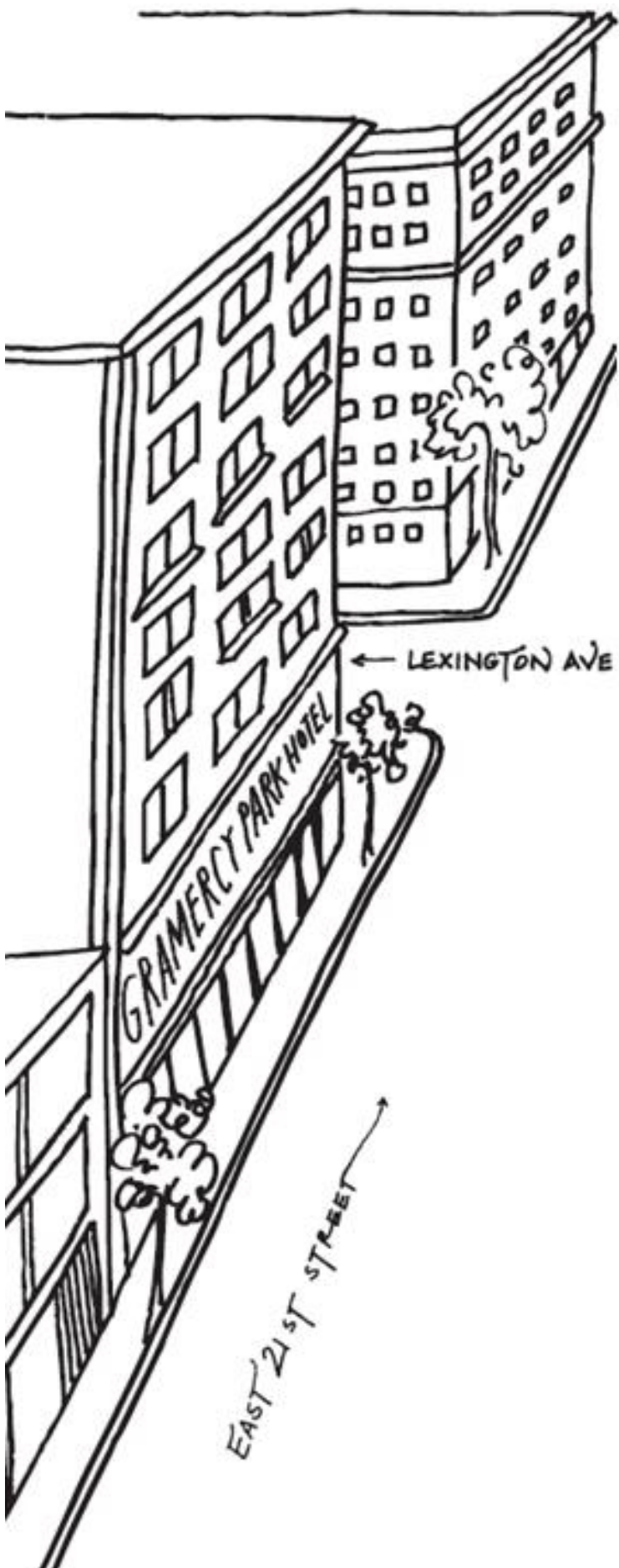
### SEAFOOD BAR 65

*Assorted Seasonal Crudos & Ceviches*

*Classic Chilled Shrimp, Seafood Salad*

*Freshly Shucked East & West Coast Oysters*

*Lemon, Mignonette & Cocktail Sauce*



# SWEETS & TREATS

**MINI'S** *select six*

*Passed 30*

*Dessert Table 40*

Apple Crisp Tart

Key Lime Tart

Sticky Date Cake

Pumpkin Cheesecake

Peppermint Patties

Praline Paris Brest

Apple Cranberry Cupcake

Red Velvet Cupcake

Chocolate Bourbon Pecan Cupcake

Mini Tiramisu (+5PP)

**KID IN A CANDY STORE** 30

*A Rainbow of Candies to Enjoy or To Go*

**PIE A LA MODE** 40 / 125 server

*Pricing based on groups of 25 or more*

French Silk

Lemon Meringue

Apple Crumb

Pumpkin

Maple Pecan

Sweet Cream & Chocolate Gelato

**S'MORES BY THE FIRE** 25 / 125 server

**THE DOUGH ART** 30

*Choice of Yeast Raised Donuts*

*Choose 4 Flavors:*

*Classic Glazed*

*Vanilla Chai Sugar*

*Cinnamon Powdered*

*Maple Bacon*

*Coconut Lime*

*Pistachio Clusters*

*Chocolate, Chocolate Sprinkles*

*Mocha, Espresso & Cocoa Nibs*

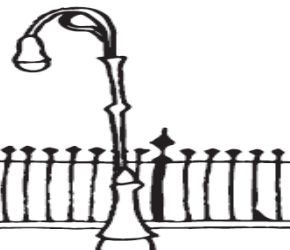
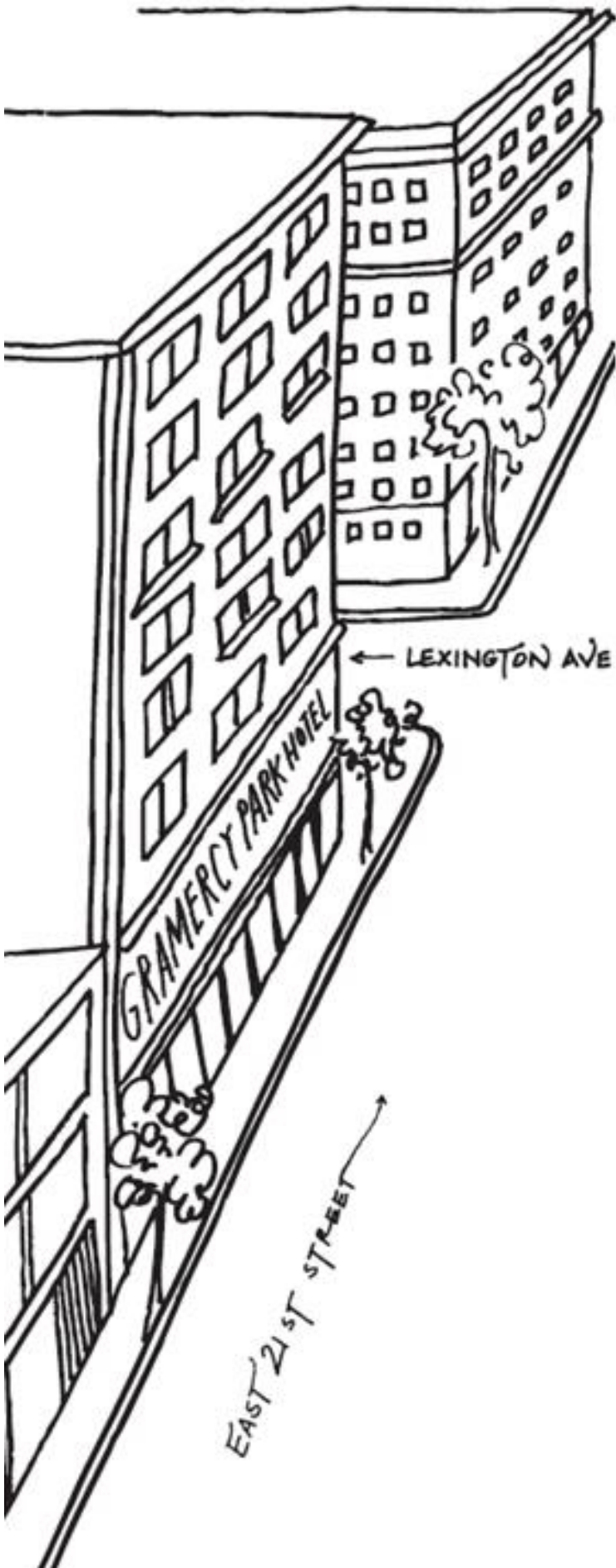
**HOT CHOCOLATE STATION** 30

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate*

*Plain, Bailey's & Cinnamon Whipped Cream*

*Crushed Peppermint, Mini Marshmallows, Pirouline Wafers*

*Chocolate Chips, Cinnamon & Nutmeg*



# SWEETS & TREATS

**GELATERIA** 30 / 125 server  
*3 Gelato Flavors with Seasonal Toppings*

## **TEA PARTY** 30

*Choose 4:*

*Seasonal Fruit Tarts*

*Seasonal Mini Trifles*

*Rosette Cupcakes*

*Assorted Macarons*

*Madeleines*

*Candied Almond Scones, Lemon Curd, Honey Mascarpone*

*Dark Chocolate Mousse Cups*

## **RETRO** 35

*Seasonal Fruit Roll Ups*

*Strawberry Pop Tarts*

*Assorted Rice Crispy Treats*

*Ring Ding Cupcakes*

*Oatmeal Cream Pies*

## **CHOCOLATE DREAMS** 40

*Chocolate Cake*

*Chocolate Cupcakes*

*Chocolate Mousse*

*Chocolate Cookies*

*Chocolate Pudding*

## **TAKE AWAY TREATS**

*all items include packaging & ribbon*

**Crumb Cake** 10

**Monogrammed Sugar Cookies** *Royal Icing* 12

**Homemade S'more Cookies** 15

**Homemade Individual Pies** 20

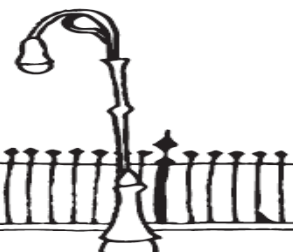
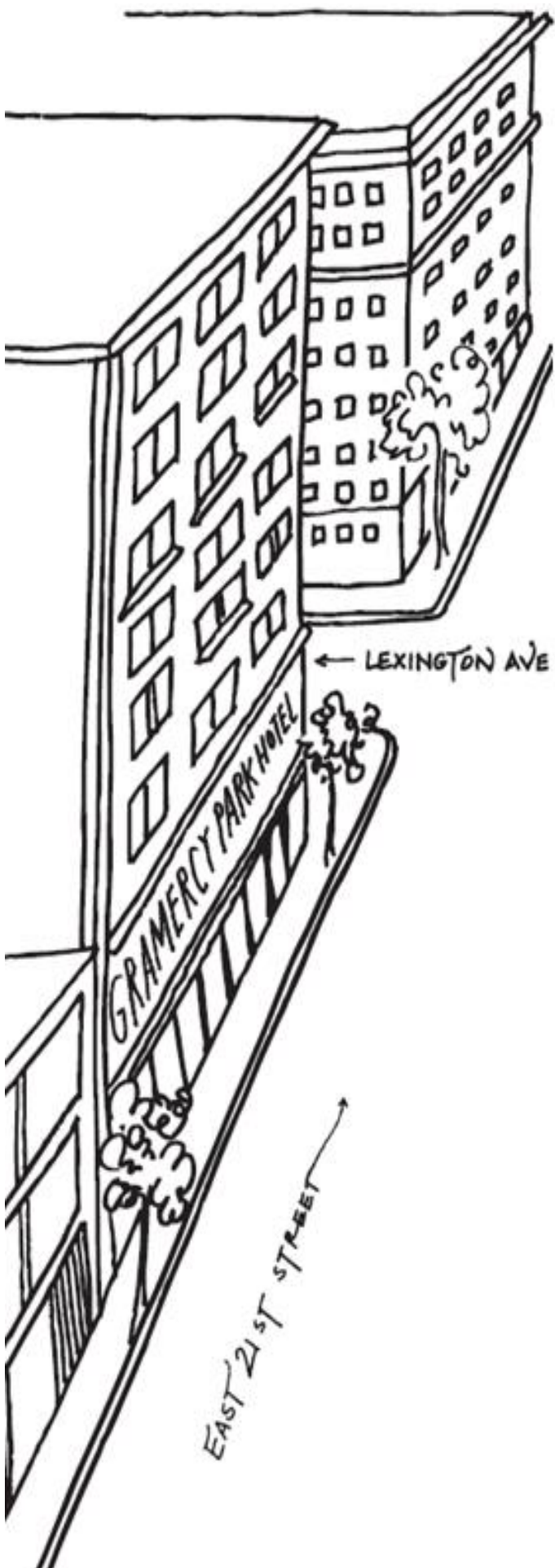
*Choose 1 Flavor:*

*Apple Caramel Crumb, Mango Passion Meringue*

*Sour Cherry, Turtle Brownie, Pumpkin Ginger Coconut Crunch*

**French Macarons** 25

*Assortment of 6 Seasonal Flavors*



# LIBATIONS

two hours of wine & beer: 55 per person, each additional hour: 20

two hours of full bar: 65 per person, each additional hour: 25

## WINES

**Prosecco** *Primaterra*

**Sauvignon Blanc** *Canyon Road*

**Cabernet Sauvignon** *Canyon Road*

## BEER

**Abita Light** *Abita Springs, LA*

**Captain Lawrence Liquid Gold** *Elmsford, NY*

**Other Side IPA** *Greenport Harbor, NY*

## LIQUORS

**Vodka:** *Grey Goose, Ketel One, Belvedere, Tito's*

**Gin:** *Bombay Sapphire, Tanqueray, Hendrick's, Nolet's*

**Bourbon:** *Maker's Mark, Templeton Rye, Bulleit Bourbon, Knob Creek*

**Rum:** *Myer's Dark Rum, Cruzan Light Rum, Depaz*

**Scotch:** *Johnnie Walker Black, Macallan 12, Chivas Regal 18*

**Tequila:** *El Jimador Silver, Patron Silver, Avion Reposado*

*Don Julio Silver, Illegal Mezcal*

## SPECIALTY CHAMPAGNES (UPGRADE) 30

**Perrier-Jouët** *Grand Brut, Epernay, France*

**Billecart-Salmon** *Brut Reserve, Reims, France*

## SPECIALTY WHITE (UPGRADE) 15

**Pinot Grigio** *Banfi Le Rime, Toscana, Italy*

**Chardonnay**, *Melville, Santa Barbara, California*

**Assyrtiko** *Gai'a Wines, Thassilitis, Santorini, Greece*

**Sauvignon Blanc** *Domaine Jean-Paul Balland, Sancerre, France*

## SPECIALTY ROSE (UPGRADE) 15

**Grenache** *Chateau Pigoudet, Provence, France*

## SPECIALTY RED (UPGRADE) 20

**Tempranillo** *Herederos Del Marques De Riscal Reserva, Rioja Spain*

**Pinot Noir** *Belle Pente, Willamette Valley, Oregon*

**Bordeaux Blend** *St. Glingin, Bordeaux, France*

**Chianti Classico** *Monte Bernardi "Retromarcia" 2013*

## SPECIALTY COCKTAILS 10

**Autumn Sparkler** *Prosecco, Lairds Brandy, Agave, Luxardo Amaro, Lemon*

**Cranberry Rush** *Vodka, Orange Liqueur, Cranberry, Rosemary Syrup*

**October Sky** *Ginger Vodka, Apple Cider, Lime, Gooseberry, Soda*

**Rosemary Dog** *Gin, Grapefruit Juice, Rosemary Syrup, Soda*

**Mexican Mule** *Tequila, Créole Shrub, Lime, Ginger Beer, Chili Salt*

**The Earl's Gin** *Sloe Gin, Dark Rum, Earl Grey Tea, Apricot Brandy, Lime*

**Terrace Coffee** *Bailey's, Bourbon, Coffee, Cream, Cinnamon, Orange Twist*

## SPECIALTY MOCKTAILS 6

**Cider Punch**

**Iced Tea Chai Latte**

**Sparkling Pomegranate Lemonade**

