

Event Menu 2021

Hors d'Oeuvre (For All):

Charcuterie Board with bread

Oysters on the half shell

First Course (For All):

Mixed greens salad with vinaigrette

+option to upgrade to grilled romaine caesar \$3/pp

Main Course (Guest Chooses ONE):

(all dishes come with seasonally selected sides and sauces)

Beef - Hanger steak

+option to upgrade to filet \$5/pp

Poultry - Duck

+option to upgrade to duck confit \$4/pp

Seafood - White fish with shrimp/clams/mussels

+option to upgrade to salmon \$4/pp

Vegetarian - Seasonal veg

Winter: Mushroom Bourignone

Summer: Quinoa Pilaf with roasted vegetables

Dessert (For All):

Mignardise - assorted small bites, able to accommodate dietary and allergy restrictions

+option to upgrade to wedding cake +\$150 min - please inquire about specifics

\$79 per person

includes food only