



PRIX FIXE MENU

\$79 + tax and 20% service charge

*Pre-select one for each course.
includes warm bread, soft beverages, coffee, or tea*

Starters

SOUPS

Soup du Jour VG GF

*Seasonal, Vegetable Market-driven Selections,
from the Simple to the Sublime*

VG = Vegan GF = Gluten Free

SALADS

Baby Field Greens Salad VG GF

*Shaved Carrot, Radish, Cucumber,
Grape Tomatoes, and Balsamic Vinaigrette*

Caesar

*Romaine, House-made Croutons,
Shaved Parmesan, and Caesar Dressing*

Entrées

Chicken a la Chardonnay GF

*Sauteed Gluten-free Flour & Egg-dipped Chicken Breast,
Chive-whipped Potato, Seasonal Vegetables,
Roasted Grape & Chardonnay Sauce*

Seared Organic Salmon with Pommeray-Honey Sauce GF

*Ora King Salmon,
Forbidden Rice, Seasonal Vegetables*

8oz Bistro Steak au Poivre GF

*Potatoes Dauphinoise, Haricots Verts,
Brandy-Green Peppercorn Sauce*

Ravioli with Roasted Maitake and Trumpet Mushrooms

*Porcini-Cream Sauce, Spinach,
Wild & Domestic Mushroom Melange*

Desserts

Citrus and Ginger Crème Brûlée

**Flourless Chocolate Lava Cake
with Chantilly Cream and Fresh Berries** GF

Vanilla Bean Creme Patissiere Torte with Fresh Berries and Coulis

**Warm Bread Pudding with Fleur de Sel
Caramel and Whipped Cream**

Sorbets & Fresh Fruits





PRIX FIXE MENU

\$110 + tax and 20% service charge

Choice of one for each course.

Starters

SOUPS

Blue Moon Clam Chowder (VG) (GF)

Pastis-scented New England-style Chowder
with House-made Crostini

Soup du Jour (VG) (GF)

Seasonal, Vegetable Market-driven selections,
from the simple to the sublime

(VG) = Vegan (GF) = Gluten Free

SALADS

Baby Field Greens Salad (VG) (GF)

Shaved Carrot, Radish, Cucumber,
Grape Tomatoes, and Balsamic Vinaigrette

Caesar

Romaine, House-made Croutons,
Shaved Parmesan, and Caesar Dressing

Strawberry Fields Salad (GF)

Baby Field Greens, Sliced Local Strawberries, Cucumber,
Crumbled Feta, and Citron Vinaigrette

Entrées

Pan-Roasted Supreme of Chicken a la Perigourdine (GF)

Chive-whipped Potato, Seasonal Vegetables, Sliced Black Truffle Sauce

Miso-Sabe Glazed Chilean Sea Bass (GF)

Forbidden Rice, Seasonal Vegetables

8oz Plancha-Seared Filet Mignon (GF)

Allen Bros of Chicago Famous Beef, Potatoes Dauphinoise,
Seasonal Vegetables, Red Wine Reduction

Ravioli with Roasted Maitake and Trumpet Mushrooms

Porcini-Cream Sauce, Spinach,
Wild & Domestic Mushroom Melange

Desserts

Citrus and Ginger Crème Brûlée

Flourless Chocolate Lava Cake
with Chantilly Cream and Fresh Berries (GF)

Vanilla Bean Creme Patissiere Torte with Fresh Berries and Coulis

Warm Bread Pudding with Fleur de Sel
Caramel and Whipped Cream

Sorbets & Fresh Fruits





BUFFET PACKAGE

\$95 + tax and 20% service charge

*Includes Seasonal Salad Station, Bread & Butter
Coffee & Tea Station*

Entrées

(Choose 2)

Coq au Vin

Chicken Cordon Bleu

Lemon & Thyme Marinated Chicken

Beef Short Ribs

Rack of Lamb

Pork Tenderloin

Sliced Flank Steak

Vegetarian Grilled Vegetable Lasagne

Seafood

Sea Bass with Lemon & Caper Gremolata

Seafood Risotto

Pan-Seared Local Halibut

Grilled Salmon





Pasta Entrées

(Choose one)

Penne alla Vodka

*An old world recipe of Pomodoro and Pancetta flamed in Vodka,
finished with Cream, Parmesan, and Basil served over Penne Pasta*

Farfalle with Chicken, Spinach, Wild & Domestic Mushrooms

Vegetarian Tortellini

*Oven-roasted Seasonal Vegetables tossed with Cheese-filled Pasta
and your choice of Pomodoro, Pesto, or Garlic Cream Sauce*

Orecchiette with Italian Sausage & Herbs

Pepper Flakes, Parmigiano Reggiano, White Wine-Garlic Sauce

Vegetables

(Choose one)

Additional selections are \$4 per item per person.

Broccoli Sautéed

Glazed Carrots

Asparagus with Lemon Zest and Olive Oil

Haricots Verts Amandine

Plancha-charred Seasonal Vegetables

Starches

(Choose one)

Additional selections are \$4 per item per person.

Herb Roasted Potatoes VG GF

Vegetable Rice Pilaf VG GF

Wild and Domestic Rice VG GF

Potatoes Au Gratin VG GF

Grilled Polenta





PASSED HORS D'OEUVRES

Only available as an add-on to any Prix Fixe menu

\$20 for a choice of four Hot and/or Cold Hors d'Oeuvres

Meat

- Beef Tenderloin on Brioche Button*
- Seared Beef & Vegetable Maki*
- Bourbon-Lacquered Flank Steak*
- Beef Carpaccio & Pecorino Tartufo Crostini*
- Wagyu Beef Cheeseburger Sliders, Caramelized Onion, Truffle Aioli*
- Philly Cheese Steak Bites*
- Grilled Andouille Sausage*
- Pork Pot Sticker: Smoked Oolong Hoisin*
- Crispy Pork Belly Skewers with Vietnamese Caramel*
- BLT Brochette: Applewood Smoked Bacon, Lettuce, Tomato, Herb Mayo, Pain de Mie*
- Lamb, Spinach & Feta Phyllo Cup*
- Cold Serrano Ham, Manchego & Quince Bocadillo*
- Beef Mini Meatballs: Swedish Style, Mozzarella & Red Gravy, Asian BBQ*
- Lamb Lollipops +\$6*

Vegetarian

- Roasted Tomato Bruschetta & Ricotta Salata Crostini*
- Watermelon & Feta Skewer, Young Olive Oil, Mint Confetti*
- California Avocado Crostini:*
- Wild Mushroom, Camembert & Thyme Tartlet*
- Grilled Pear & Gorgonzola Pizza*
- Blue Corn, Black Bean, Avocado & Cotija Pico Tostada*
- Roasted Beet Macaron, Goat Cheese, Red Onion Jam*
- Artichoke Beignet, Creamed Spinach Dip*
- Empanada*
- Black Bean & Cheese Quesadilla*
- Shiitake Mushroom Phyllo Purse*
- Spinach & Cheese Stuffed Mushroom Cap*
- Blini with Beet & Boursin Pate, Crème Fraiche, Beluga Lentil*
- Blue Cheese Asparagus Bites*
- Wine-Poached Pear, Citrus Marscarpone, Candied Pecan, Endive*
- Grilled Cheese Sandwich and Tomato Soup Shooter*

Poultry

- Turkey Cobb Baby Lettuce Cup*
- Chicken Caesar Bites*
- Oriental Cashew Chicken Spoons*
- Curried Chicken Salad, Grape, Walnut, Apple, Endive*
- Chicken Wonton and Miso Spoon*
- Buffalo Chicken Meatballs with Blue Cheese or Ranch*
- Chicken Wings*
- BBQ Chicken on Jalapeño-Cheddar Corn Cake*
- Chicken Parm Bites*
- Duck Breast*
- Duck l'Orange; Savory Madeline*
- Chicken Cordon Bleu Brochette*





New American Classics & International

Shrimp Cocktail

Salami, Cheese & Marinated Vegetable Antipasto Skewer

Caprese Skewer, Grilled Focaccia, Pesto

Prosciutto-wrapped Melon

Pear, Blue Cheese & Baby Arugula Wrapped in Prosciutto

Maryland Crab Cake, House Remoulade

Wagyu Beef Cheeseburger Slider, Caramelized Onion

Truffle Mac & Cheese Bite

Spanakopita

Escargots a la Bourguignonne in Spoon

From The Sea

Mini Lobster Roll

Toasted Coconut Shrimp, Mango Crème Fraiche

Smoked Salmon Mousse Cones with Crème Fraiche & Caviar

Smoked Salmon Rosette Canapés

Tahitian Seafood Ceviche

Sweet Chili Cured Prawns with Mango & Cucumber

Rock Shrimp Salad on Endive Spears

Asian Tuna Tartare, Fried Wonton

Aji Amarillo Seared Tuna, Aioli Verde

Seared Tuna Niçoise Amuse

Citrus Blini, Crème Fraiche, Tobiko & Salmon Caviar

Hawaiian Salmon Poke & Seaweed Salad Spoon

Salt Code Croquettes, Smoked Paprika Tomato Sauce

Stationary Hors d'Oeuvres Stations

International Cheese Vegetable Crudités, Chip & Dip Station

Warm Asiago-Artichoke & Spinach Dip, Roasted Garlic Hummus, Mexican Layered Dip with Guacamole & Salsa, Chips, Flat Breads & Crackers

Tapas & Mezze Station

Hummus, Baba Ghanouj, Tapenade, Tzatziki, Olives, Nuts, Pequillo Peppers, Grilled Haloumi, Chorizo, Bresaola, Serrano Ham, Pita, Lavosh, Bread Sticks & Crackers

Italian Antipasto & Cured Meats Station

Prosciutto, Salami, Cappicola, Pepperoni, Provolone, Mozzarella, Marinated Mushrooms, Olives, Peppers, Mushrooms, Flat Breads, Crostini Toasts, Crackers & Grissini

Melted Raclette & Charcuterie Station

Cured Meats, Pate, Kielbasa, Bratwurst, Pickled Vegetables, Roasted Potatoes, Artisan Mustard, Soft Pretzel & Crusty Rolls

Smoked Salmon Station

Tomato, Cucumber, Red Onion, Black Olives, Capers, Hard-boiled Egg, Whipped Cream Cheese, Pumppernickel Melba & Crackers

The Raw Bar

A generous assortment of Peeled Shrimp, Oysters on the Half Shell, Little Neck Clams, Ceviche, Cocktail Sauce, Tabasco Sauce, Lemon Wedges, Mignonette

Sushi Roll Display (Market Price)

A beautiful presentation of Sushi Rolls: California, Spicy Tuna, Salmon, Hamachi, Combo Roll, Wasabi, Pickled Ginger & Soy Sauce

