BUILD YOUR EVENT MENU



THREE COURSE DINNER - \$75/PERSON

select 1 soup or 1 salad (guests choose 1) + select 2 meat/fish entrées (guests choose 1)

+ select 1 dessert

FOUR COURSE DINNER - \$85/PERSON

select 1 soup and 1 salad (guests receive both) + select 2 meat/fish entrées (guests choose 1) + select 1 dessert

All additional choices added to the menu will increase menu price by \$8/person Vegetarian options available

SOUPS

Roasted Corn Soup ^{V/GF} corn salsa

Mushroom Purée ^v garlic parmesan croutons, herb sour cream, olive oil

APPETIZERS

House Salad ^{V/GF} heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

Caesar Salad romaine lettuce, olive croutons, caesar dressing, crispy pork belly, pecorino

Harvest Roast Salad v

mixed green, fennel, carrots, granny smith apple, cranberries, candied pumpkin seeds, feta cheese roasted pumpkin dressing

MAINS

Red Snapper GF

pan seared red snapper, cauliflower puree, golden beets, maple Brussels sprouts, lemon beurre-blanc

Roasted Sirloin GF

6oz roasted sirloin, carrot purée, grilled asparagus, red wine jus, crispy shallots

Salmon

pan seared salmon 5oz, miso glaze, seared rice cake, green beans

Bucatini Pesto ^v

Bucatini pasta, pesto, red peppers, zucchini, eggplant, red onion, parmesan, basil

DESSERTS

Orange Crème Brûlée ^{GF} orange crème brûlée, blueberries

Chocolate Pots de Crème ^{GF} chocolate pot de crème, whipped cream, berries

Lemon Tiramisu lemon cream, lady fingers, lemon curd

GF - GLUTEN FREE V - VEGETARIAN



All minimums are based on food and exclusive of taxes and gratuities

If the minimum spend fee is not met, the difference will appear on the bill as a room rental

Gratuity is charged at a rate of 22% on all food and beverage items during lunch and evening service