



SEATED DINNER EVENT MENU
OPTION ONE

*This seated dinner menu option comes with your choice of two appetizers,
three entrees, and two desserts
Selection of Sodas, Coffee & Tea Included*

APPETIZER COURSE

Arugula with wild mushrooms and lemon caper vinaigrette
Mixed Seasonal Greens with sliced radishes & sherry vinaigrette
Seasonal Grilled Flatbread
Sweet Potato Leek Soup with spiced cream

ENTRÉE COURSE

Potato Gnocchi with basil and cherry tomatoes
Grilled Pork Chop with glazed vegetables
Roasted Chicken Breast with Yukon potato puree
House Made Potato Gnocchi with ricotta cream and tomato sauce
Sautéed Trout with celery root puree and haricot verts

DESSERT COURSE

NY Style or Key Lime Cheesecake
Molten Chocolate Cake with seasonal ice cream
Seasonal Panna Cotta
Limoncello Gelato Truffle
Cassata chocolate or vanilla semi-freddo with candied fruits

\$55



SEATED DINNER EVENT MENU
OPTION TWO

*This seated dinner menu option comes with your choice of three appetizers,
three entrees, and two desserts
Selection of Sodas, Coffee & Tea Included*

APPETIZER COURSE

Arugula with wild mushrooms and lemon caper vinaigrette
Mixed Seasonal Greens with sliced radishes & sherry vinaigrette
Seasonal Grilled Flatbread
Sweet Potato Leek Soup with spiced cream
Pan Seared Scallops with Andoullie, asparagus & onion

ENTRÉE COURSE

Red Snapper with chive whipped potatoes
Bacon Wrapped Pork Tenderloin with beet farro & wilted greens
Roasted Chicken Breast with blue cheese polenta & glazed vegetables
Beef Tenderloin with escarole, olives, polenta fries & red wine jus
Sautéed Trout with celery root puree and haricot verts

DESSERT COURSE

NY Style or Key Lime Cheesecake
Molten Chocolate Cake with seasonal ice cream
Seasonal Panna Cotta
Apple Tart Tatin
Hazelnut Napoleon with hazelnut sponge cake & chocolate ganache

\$65



SEATED DINNER EVENT MENU

OPTION THREE

*This seated dinner menu option comes with your choice of one salad, two appetizers, three entrees, and two desserts
Selection of Sodas, Coffee & Tea Included*

SALAD COURSE

Seasonal Mixed Greens with pomegranates & Great Hill Blue Cheese
Root Vegetable Salad with roasted celery root, parsnips, carrots & yogurt
Roasted Beet Salad with goat cheese, walnut dressing & fresh herbs
Arugula Salad with wild mushrooms & lemon caper vinaigrette

APPETIZER COURSE

Pan Seared Scallops with mushrooms & celery puree
Minestrone with booked beans & vegetables
Potato Gnocchi with roasted cherry tomatoes, basil & parmesan
Whole Wheat Ricotta Cavatelli with fennel flavored sausage & broccoli rabe
Seasonal Grilled Flatbread
Sliced Fruit Plate

ENTRÉE COURSE

Grilled Swordfish with creamy polenta, broccoli rabe & pomegranate salsa
Pan Seared Salmon with quinoa and wilted greens
Roasted Chicken Breast with creamy mashed potatoes, grilled asparagus & red wine sauce
Beef Tenderloin with escarole, olives, polenta fries & red wine jus
Pork Tenderloin with grilled polenta, broccoli rabe pesto & glazed vegetables
House Made Fettuccine with fennel spiced sausage & mustard greens

DESSERT COURSE

NY Style or Key Lime Cheesecake
Molten Chocolate Cake with seasonal ice cream
Seasonal Panna Cotta
Apple Tart Tatin
Hazelnut Napoleon with hazelnut sponge cake & chocolate ganache
Sweetened Ricotta Filled Cannoli

\$75

Above prices do not include a 20% Service Charge and 5% Sales Tax
Prices are Per Person and Subject to Change