

Private Events

Seated Reception

Season - Fall/Winter | First Option | Three-Course
Choice of One Appetizer, Two Entrées, and One Dessert

First Course

Classic Caesar Salad

romaine, shaved parmesan, focaccia croutons

Mixed Greens Salad

cherry tomato, grilled onions, candied walnuts, pear and balsamic vinaigrette

Butternut Squash Soup

crème fraiche, pancetta bits, chives

Second Course

Baked Haddock

wild rice, grilled green beans, tomato-caper vinaigrette

Three-Cheese Ravioli

roasted tomato, basil pesto, pine nuts, shaved parmesan

Grilled Flat Iron Steak

mashed potato, garlicky grilled asparagus, balsamic glaze

Third Course

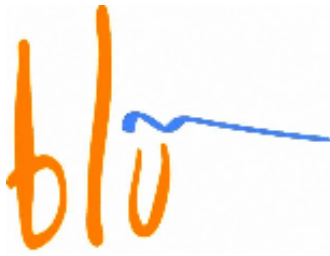
Seasonal Cheesecake

Tiramisu Cake

Belgium Chocolate Cake

\$65 Per Person

Not Including Tax & Gratuity



Private Events

Seated Reception

Season - Fall/Winter | Second Option | Three-Course
Choice of Two Appetizers, Two Entrées, and One Dessert

First Course

Mixed Greens Salad

cherry tomato, grilled onions, candied walnuts, pear and balsamic vinaigrette

Baby Spinach Salad

carrots, jicama, red pepper, almonds, sesame ginger vinaigrette

Butternut Squash Soup

crème fraiche, pancetta bits, chives

Grilled Flatbread

white sauce, grilled chicken, asparagus, parmesan, thyme

Second Course

New York Strip Steak

garlic mashed potato, asparagus and porcini mushroom sauce

Statler Chicken Breast

shiitake mushroom risotto, baby carrots, green peas, truffle vinaigrette

Atlantic Salmon

red quinoa, sautéed Swiss chard, ginger vinaigrette

Three-Cheese Ravioli

roasted tomato, basil pesto, pine nuts, shaved parmesan

Third Course

Seasonal Cheesecake

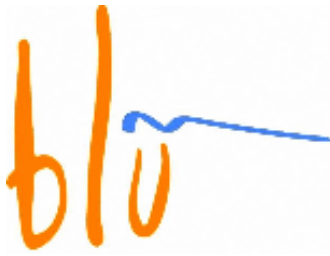
Belgium Chocolate Cake

Traditional Tiramisu

Orange Crème Brulee

\$80 Per Person

Not Including Tax & Gratuity



Private Events

Seated Reception

Season - Fall/Winter | Third Option | Three-Course
Choice of Two Appetizers, Three Entrées, and Two Desserts

First Course

Mixed Greens Salad

cherry tomato, grilled onions, candied walnuts, pear and balsamic vinaigrette

Classic Caesar Salad

romaine, shaved parmesan, focaccia croutons

Mushroom Soup

brioche crisps

Tuna Tartare

wonton chips, micro greens salad, balsamic reduction, sesame seeds

Second Course

Filet Mignon Medallion

mashed potato, grilled asparagus, baby carrots, porcini butter

Baked Haddock

wild rice, grilled green beans, tomato-caper vinaigrette

Statler Chicken Breast

shiitake mushroom risotto, baby carrots, green peas, truffle vinaigrette

Pan-Seared Gnocchi

roasted cherry tomato and red pepper, sautéed spinach, shaved parmesan, balsamic glaze

Atlantic Salmon

red quinoa, sautéed Swiss chard, ginger vinaigrette

Third Course

Traditional Tiramisu

Belgium Chocolate Cake

Seasonal Cheesecake

French Macaroons

\$95 Per Person

Not Including Tax & Gratuity