



PASSED CANAPÉ MENU

yellow fin tuna tartare with caviar and avocado

halibut ceviche

crispy crabcakes with chipotle aioli

chilled crabcakes with green apple salad

fried oysters with celery root remoulade

chicken pot pie fritters with rosemary aioli

lamb spring rolls with peanut vinaigrette

beef tartare

pork rillettes with red onion marmalade

saffron arancini

herb goat cheese gourgeres

WELCOMING PLATTERS

chilled seafood platter (serves up to 6)

dozen oysters

1/2 lobster

tasting of all hams, terrines, and pâtés (serves up to 6)

tasting of all cheeses (serves up to 4)



CUISINE STATIONS

beef carving station

wood grilled strip loin served with everything mashed potatoes, swiss chard, and steak sauce. also features a chopped salad with house cured ham, radicchio, tender lettuces, smoked provolone, and sherry vinaigrette

crispy pork belly carving station

crispy pork belly with smoked honey crisp apple, fennel, house bbq, and buttermilk and white cheddar biscuits

chilled seafood bar

shrimp cocktail with cocktail sauce, aioli, and meyer lemon; selection of east coast oysters served with mignonette, cocktail sauce, and fresh horseradish; lobster rolls with smoked chipotle and dill fennel slaw

ADDITIONAL CUISINE STATIONS

pizza station

chef's selection of assorted pizzas

pasta station

chef's selection of a seasonal pasta dish



THREE COURSE MENU OPTION 1

non-alcoholic beverages included

bread basket

selection of house made breads and spreads

1st course

guests will be offered their choice of the following:
kale caesar, parmesan, sourdough crouton
cedar springs mixed greens, cucumber, chamomile
beets, cherry glen goat cheese, basil, pistachio

2nd course

select three (3) of the following:
hanger steak, charred shallots, broccoli, crispy potato
1/2 chicken, bacon and cipollini ragu
salmon, gnocchi, romesco
pork loin, coffee bbq, pumpkin sauerkraut

sides

select two (2) of the following:
everything mashed potatoes
fried brussels sprouts
roasted mushrooms, fine herbs
sunchokes, bacon onions

dessert

guests will be offered their choice of the following:
chocolate custard, salted chocolate caramel, vanilla sherbet
seasonal fruit parfait, vanilla panna cotta, shortcake, fresh fruit



THREE COURSE MENU OPTION 2

non-alcoholic beverages included

bread basket

selection of house made breads and spreads

1st course

select three (3) of the following:

kale caesar, parmesan, sourdough crouton
fettuccine carbonara, pancetta, soft egg, parmesan
cedar springs mixed greens, cucumber, chamomile
salmon tartare, smoked beet, crème fraiche
beets, cherry glen goat cheese, basil, pistachio

2nd course

select three (3) of the following:

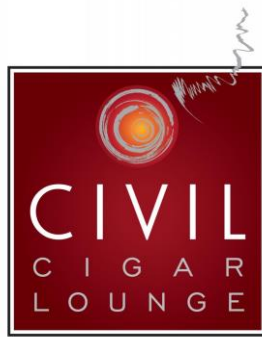
hanger steak, charred shallots, broccoli, crispy potato
salmon, gnocchi, romesco
skrei cod, cured lemon, caper, brown butter
scallop, roasted cauliflower, caraway
pork loin, coffee bbq, pumpkin sauerkraut

sides

select three (3) of the following:

everything mashed potatoes
roasted mushrooms, fine herbs
heirloom carrots, coffee crumb
grilled asparagus, charred lemon, parmesan
sweet potatoes, smoked maple syrup
fried brussels sprouts, lime, fish sauce
sunchokes, bacon onions

dessert



DRINK. SMOKE. EAT.

guests will be offered their choice of the following:
chocolate custard, salted chocolate caramel, vanilla sherbet
seasonal fruit parfait, vanilla panna cotta, shortcake, fresh fruit



DRINK. SMOKE. EAT.

FOUR COURSE MENU

non-alcoholic beverages included

bread basket

selection of house made breads and spreads

1st course

select three (3) of the following:

kale caesar, parmesan, sourdough crouton

scallop, kimchi, green onion

salmon tartare, yuzu, nori, sesame

beets, cherry glen goat cheese, basil, pistachio

2nd course

select three (3) of the following:

goat cheese gnudi, pork and beef ragu

squid ink gemelli, chorizo, rapini, clam broth

fettuccine carbonara, pancetta, soft egg

oysters, bbq butter, espelette pepper, biscuit

3rd course

select three (3) of the following:

hanger steak, charred shallots, broccoli, crispy potato

1/2 chicken, bacon and cipollini ragu

salmon, fennel, pomegranate, mushroom hay

skrei cod, cured lemon, caper, brown butter

scallop, roasted cauliflower, caraway

flounder, carrot, ginger, mussels, bok choy

pork loin, coffee bbq, pumpkin sauerkraut



DRINK. SMOKE. EAT.

sides

select three (3) of the following:

everything mashed potatoes

roasted mushrooms, fine herbs

heirloom carrots, coffee crumb

grilled asparagus, charred lemon, parmesan

sweet potatoes, smoked maple syrup

fried brussels sprouts, lime, fish sauce

sunchokes, bacon onions

dessert

guests will be offered their choice of the following:

chocolate custard, salted chocolate caramel, vanilla sherbet

seasonal fruit parfait, vanilla panna cotta, shortcake, fresh fruit