

# EVENT FIRST TIER 49.95

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## *Course 1*

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Ricotta Toast  
Cauliflower  
Calamari

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## *Course 2*

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Caesar Salad

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## *Course 3*

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Salmon

Black Forbidden Rice, Roasted Beets, Plums, Tonnato Sauce

Short Rib Pappardelle

Braised Short Ribs, Tomato, Pecorino Romano

Saffron Vegetable Risotto

Fava Beans, Street Corn, Cherry Heirloom Tomatoes

Dutch Country Chicken

Fontina-Carrot Croquette, Wilted Spinach, Chicken Jus

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## *Dessert*

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Chef's Choice

# EVENT SECOND TIER 65.95

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## *Course 1*

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Lollipop Wings

Cauliflower

Calamari

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## *Course 2*

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Pear Salad

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## *Course 3*

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Pork Chop

16oz Pan Seared Pork Chop, Broccolini, Applewood

Bacon Jam, Pappadew Gastrique

Short Rib Pappardelle

Braised Short Ribs, Tomato, Pecorino Romano

Saffron Vegetable Risotto

Fava Beans, Street Corn, Cherry Heirloom Tomatoes

Dutch Country Chicken

Fontina-Carrot Croquette, Wilted Spinach, Chicken Jus

Salmon

Black Forbidden Rice, Roasted Beets, Plums, Tonnato Sauce

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## *Dessert*

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Chef's Choice

# EVENT THIRD TIER 79.95

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## *Course 1*

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Mediterranean Octopus

Cauliflower

Calamari

Lollipop Wings

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## *Course 2*

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Pear Salad

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## *Course 3*

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Center Cut Filet Mignon

10oz Filet Mignon served with Ruby Port Demi Glaze,  
Asparagus, Yukon Gold Mashed Potatoes Frizzled Shallots

Branzino

White Bean Puree, Confit Heirloom Tomatoes,  
Kalamata Olives, Gooseberries, Caulini

Saffron Vegetable Risotto

Fava Beans, Street Corn, Cherry Heirloom Tomatoes

Short Rib Pappardelle

Braised Short Ribs, Tomato, Pecorino Romano

Dutch Country Chicken

Fontina-Carrot Croquette, Wilted Spinach, Chicken Jus

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## *Dessert*

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Chef's Choice

# LUNCH PACKAGE \$37.95

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## *Course 1*

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Ricotta Toast  
Cauliflower  
Caesar Salad

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## *Course 2*

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### Salmon

Black Forbidden Rice, Roasted Beets, Plums, Tonnato Sauce

### Short Rib Pappardelle

Braised Short Ribs, Tomato, Pecorino Romano

### Saffron Vegetable Risotto

Fava Beans, Street Corn, Cherry Heirloom Tomatoes

### Chicken Milanese

Rainbow Fingerling Potato, Red Wine Vinaigrette,  
Frisee Radicchio Salad, Balsamic Glaze

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## *Dessert*

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Chef's Choice

# BRUNCH PACKAGE \$35.95

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## *Course 1*

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Ricotta Toast  
Cauliflower  
Caesar Salad

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## *Course 2*

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### Classic Burger

LTO, Tavern Sauce, Cheddar Cheese, Fries

### French Toast

Brioche, Mixed Berries and Sauce, Peach,  
Orange Mascarpone

### Mushroom Hash

Home Crispy Potatoes, Caramelized Onions, Poched Eggs,  
Spinach, Tarragon Aioli

### Eggs Benedict

Smoked Salmon, Poached Egg, Chipotle Hollandaise Sauce

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## *Dessert*

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Chef's Choice