

## APPETIZERS (PER PIECE)

### TRUFFLED POTATO CROQUETTES (VG)

black truffle, butter, fresh herbs, taleggio fonduta  
2.75

### BRIE & SEASONAL JAM CROSTINI (VG)

victorian bakery baguette, local honey,  
brie cheese, seasonal jam  
2.75

### MINI LATKE

potato pancake, smoked salmon, creme fraiche,  
pickled onion, dill, caviar  
2.75

### TUNA TARTARE WONTON

ahi tuna, avocado, sesame, ponzu vinaigrette,  
wonton crisp  
3.00

### PORK & BEEF MEATBALLS

ground pork & beef meatballs served in herb &  
cream sauce  
1.75

### CHARCUTERIE CUPS

chef's selection of meat, cheese,  
olives & jam in individual portion size  
4.50

### CHARCUTERIE SKEWERS

manchego cheese, soppressata,  
cornichons, gordal olives, hot peppers  
3.25

### THAI PEANUT CHICKEN SKEWERS

2.95

### SLIDERS

pre built with wagyu, red rock cheddar,  
caramelized onions, stone ground mustard  
3.95

### FLATBREAD (VG)

arugula pesto, mozzarella, tomato,  
red onion, marinated sweet peppers  
2.50

### BACON WRAPPED DATES

with nueske's bacon  
2.95

## PLATTERS (PER 12 PEOPLE)

### WHITE BEAN SPREAD

crostini, sourdough crackers  
42

### CHEESE & FRUIT BOARD

chef's selection  
64

### BAKED BRIE WHEEL

whole brie wheel, honey,  
seasonal fruit, nuts  
52

### SPINACH ARTICHOKE DIP

tortilla chips, crostini  
58

### 24 PIECE CHILLED SHRIMP

lemon, cocktail sauce  
64

### CHILLED & SLICED FLANK STEAK

salsa verde, pickled onion,  
crostini  
96

(\* ) Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

(VG) VEGETARIAN

## TIER 1

\$38 PER PERSON

SALAD**GARDEN (VG)**

cucumber, tomato, shaved onion, croutons, citrus vinaigrette

ENTREE CHOICE OF ONE:**HALF CHICKEN**

yukon gold potatoes, seasonal vegetables, arugula, shaved red onion, horeseradish crema, broccoli pesto

**SALMON**

coconut rice, marinated shaved vegetables, ponzu vinaigrette

**GEMELLI PASTA (VG)**

creamy pesto sauce, seasonal vegetable, shaved grana

DESSERT**DARK CHOCOLATE CREMOSO**

whipped grenache, espresso crema, brioche crouton, hazelnut praline

## TIER 2

\$44 PER PERSON

STARTER CHOICE OF ONE:**SOCIAL CHOP**

romaine, cucumber, manchego, hot peppers, soppressata, olives, red wine vinaigrette

**LOBSTER BISQUE**

house lobster stock, sherry, creme fraiche, fresh herbs, lobster, crostini

ENTREE CHOICE OF ONE:**HALF CHICKEN**

yukon gold potatoes, seasonal vegetables, arugula, shaved red onion, horeseradish crema, broccoli pesto

**SALMON**

coconut rice, marinated shaved vegetables, ponzu vinaigrette

**GEMELLI PASTA (VG)**

creamy pesto sauce, seasonal vegetable, shaved grana

DESSERT CHOICE OF ONE:**DARK CHOCOLATE CREMOSO**

whipped grenache, espresso crema, brioche crouton, hazelnut praline

**LEMON TRIFLE**

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

## TIER 3

\$52 PER PERSON

STARTER CHOICE OF ONE:**SOCIAL CHOP**

romaine, cucumber, manchego, hot peppers, soppressata, olives, red wine vinaigrette

**LOBSTER BISQUE**

house lobster stock, sherry, creme fraiche, fresh herbs, lobster, crostini

**CLASSIC CAESAR**

romaine lettuce, grana padano, white anchovies, croutons

ENTREE CHOICE OF ONE:**NY STRIP\***

yukon gold potatoes, local sprout-it mushrooms, sauce diane

**HALF CHICKEN**

yukon gold potatoes, seasonal vegetables, arugula, shaved red onion, horeseradish crema, broccoli pesto

**SALMON**

coconut rice, marinated shaved vegetables, ponzu vinaigrette

**GEMELLI PASTA (VG)**

creamy pesto sauce, seasonal vegetable, shaved grana

DESSERT CHOICE OF ONE:**DARK CHOCOLATE CREMOSO**

whipped grenache, espresso crema, brioche crouton, hazelnut praline

**LEMON TRIFLE**

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

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**(VG) VEGETARIAN**

**ENTREES CHOICE OF THREE:****SLOW ROASTED STRIP MEDALLIONS****PAN SEARED FAROE ISLAND SALMON**

citrus ponzu, shaved vegetable slaw

**HERB CRUSTED ROASTED PORK LOIN**

dijon cream sauce

**PAN SEARED AIRLINE CHICKEN BREAST**

red pepper tomato sauce

**GEMELLI PASTA (VG)**

creamy pesto sauce, seasonal vegetable, shaved grana

**BEEF POT ROAST**

beef gravy

**GRILLED CHICKEN**

sambuca mustard sauce, feta cheese

**BUFFET # 1**

\$42 PER PERSON

**SIDES CHOICE OF THREE:****HERB & ROASTED YUKON POTATOES****RED ROCK CHEDDAR POLENTA****SEARED POLE BEANS****CHEF'S FRESH VEGETABLE MEDLEY****ROASTED BRUSSEL SPROUTS WITH BALSAMIC GLAZE****CILANTRO LIME RICE****ENTREES CHOICE OF THREE:****GARLIC HERB BEEF TENDERLOIN**

sauteed mushrooms, sauce diane

**BUTTER POACHED HALIBUT**

creamy dill seafood sauce, tomato caper relish

**BACON, BLUE CHEESE & SPINACH STUFFED CHICKEN BREAST**

garlic chicken ver jus

**MOJO ROASTED PORK TENDERLOIN**

herb ver jus

**GRILLED VEGETABLE & TRUFFLE RISOTTO (VG)**

shaved grana

**RED WINE BRAISED SHORT RIB**

gremolata

**BOUILLABAISSSE**

mussels, shrimp, scallops, saffron rice

**BUFFET # 2**

\$52 PER PERSON

**SIDES CHOICE OF THREE:****HERB & ROASTED YUKON POTATOES****RED ROCK CHEDDAR POLENTA****SEARED POLE BEANS****CHEF'S FRESH VEGETABLE MEDLEY****ROASTED BRUSSEL SPROUTS WITH BALSAMIC GLAZE****CILANTRO LIME RICE**

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