



receptions
stations

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carving stations

All carving stations require a chef.

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls 13.00

Pairs nicely with a light intensity red wine

Roasted Natural Strip Loin with Mushroom Ragoût and Artisan Rolls 22.00

Pairs nicely with a medium intensity red wine

local favorite(s)

Crispy Skin Salmon 21.00

Adobo Rubbed Hanger Steak 18.00

platters

Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers 9.00

Pairs nicely with a light intensity white wine

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads 12.00

Pairs nicely with a light intensity white wine

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh 11.00

Pairs nicely with a sparkling wine

Farmer's Market Crudités with Hummus and Pesto 8.00

Pairs nicely with a light intensity white wine

local favorite(s)

Build Your Own Nacho Bar 13.00

Quesadilla Station 13.00

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally
farm fresh sun ripened just picked
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*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

*All local taxes and fees apply. Pricing subject to change.

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local



vegetarian