

Catering Menu

PRICED PER HALF TRAY

A single half tray serves 4-6 people

Half trays come with all listed sides

APPETIZERS

Crispy Calamari GF \$62

Crispy Basil - Fried Cherry Peppers - Honey Thai Chili Aioli

Avocado Fries GF VGT \$62

Battered & Fried Avocado - Spicy Cilantro Aioli

Wagyu Meatballs GF \$72

Beef Meatballs - Marinara - Parmesan

Parmesan Brussels Sprouts GF \$60

Crispy Pancetta - Roasted Garlic Aioli

Rice Balls GF VGT \$64

Stuffed with Homemade Mozzarella & Porcini Mushrooms

Truffle Oil - Calabrian Aioli

Sea Scallops GF \$72

Pan-seared - Pancetta - Mashed Potatoes

Sautéed Edamame & Green Peas - Jalapeño Oil

Cajun Dijon Mustard Sauce

Crab Cakes GF \$72

Maine Lump Crabmeat - Brussels Sprout Coleslaw

Citrus Remoulade

Crispy Potato Gnocchi VGT \$64

Garlic Bread Crumbs - Crispy Kale

Parmesan Cream Sauce

FLATBREADS

Roasted Tomato Flatbread

VGT

Blistered Tomatoes - Fresh Mozzarella

Basil - Roasted Red Peppers

Balsamic Glaze

Order of 4 \$52 Order of 6 \$72

Italian Flatbread

Sliced Wagyu Meatballs

House Red Sauce - Parmesan

Mozzarella - Hot Cherry Peppers

Order of 4 \$54 Order of 6 \$74

Pear Pancetta Flatbread

Blue Cheese - Sliced Sweet Pears

Fresh Arugula - Crispy Pancetta

Homemade Balsamic Glaze

Order of 4 \$52 Order of 6 \$72

SALADS

Classic Caesar Salad \$38

Romaine - Shaved Parmesan - Garlic Croutons

Homemade Caesar Dressing

Kale Salad GF VGT \$40

Dried Cranberries - Sliced Apples - Pecans

Ripe Avocado - Crumbled Feta Cheese

Tahini Lemon Dressing

Spinach Salad GF \$40

Baby Spinach - Toasted Walnuts - Strawberries

Manchego Cheese - Crispy Homemade Bacon

Avocado - Poppy Seed Honey Dressing

Italian Salad GF VGT \$42

Romaine - Red Onion - Pepperoncini

Grape Tomatoes - Kalamata Olives

Grated Parmesan - Homemade Italian Dressing

Golden Beet Salad GF VGT \$42

Roasted Beets - Arugula - Toasted Hazelnuts

Crumbled Goat Cheese - Cherry Tomatoes

Homemade Champagne Dressing

House Salad GF VGT \$35

Mixed Greens - Cherry Tomatoes

Sliced Cucumbers - Red Onions

Shredded Carrots - Homemade Vinaigrette Dressing

PASTA

Shrimp & Crab Fettuccine \$94

Shrimp - Maine Crab Meat - Olive Oil
Lemon Garlic White Wine Sauce - Fresh Parsley

Butternut Squash Ravioli VG \$75

Fried Sage - Toasted Hazelnuts - Ricotta
Lemon Cream Sauce

Rigatoni \$82

Sweet & Fiery Sausage - Sweet Peas - Black Pepper
Pink Sauce

Short Rib Ragù \$88

Bucatini - Carrots - Celery - Onions - Braised Short Rib
Light Tomato Sauce

LAND

Hanger Steak GF \$120

Grilled - Mashed Potatoes - Broccoli
Herb Garlic White Wine Demi-glace

New York Strip GF \$132

Grilled - Rosemary - Sautéed Onions - Herb Garlic Sauce
Lemon Pepper Fries

Braised Short Ribs GF \$120

Slow Cooked Marinated Short Rib - Mashed Potatoes
Charred Brussels Sprouts - Savory Au Jus

SIDES & OTHER

Plain Risotto \$36 Green Beans \$30 Lemon Pepper Fries \$24

Vegetable Risotto \$40 Sautéed Spinach \$34 Mozzarella Sticks \$38

Mashed Potatoes \$36 French Fries \$22 Mac & Cheese \$36

Roasted Potatoes \$40 Sweet Potato Fries \$26 Penne Pasta \$36
Butter or Red Sauce

Brussels Sprouts \$50 Truffle Parmesan Fries \$24 Chicken Tenders \$40

POULTRY

Creamy Lime Chicken GF \$90

Chicken Breast - Garden Vegetable Risotto - Red Pepper Flakes
Lime Cream Sauce

Chicken Milanese GF \$84

Crispy Chicken Breast - Fresh Arugula - Cilantro
Diced Steak Tomatoes - Mozzarella - Red Onion
Balsamic Reduction - Fresh Lemon

Bora Chicken GF \$90

Chicken Breast - Three Cheese Coated - Sautéed Spinach
Creamy Mashed Potatoes - Rich Tomato Sauce

Cherry Pepper Chicken \$94

Crispy Chicken Breast - Pan-seared Gnocchi
Sautéed Onions & Bell Peppers - Cherry Peppers
Lemon White Wine Sauce

SEA

Shrimp & Scallops GF \$120

Grilled Shrimp - Sea Scallops - Scallions - Garlic Herb Risotto
Crispy Pancetta - Citrus Beurre Blanc

Roasted Salmon GF \$100

Atlantic Salmon - Fingerling Potatoes - Grape Tomatoes
Sautéed Green Beans - Whole Grain Dijon Sauce