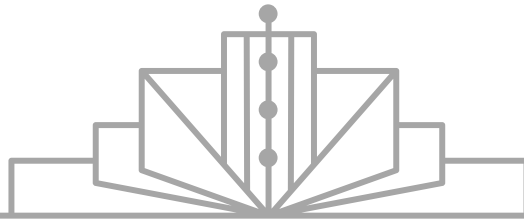




ZIEGFELD
BALLROOM



WEDDING MENU



FALL 2023/WINTER 2024

COCKTAIL HOUR

PLEASE SELECT EIGHT TOTAL BUTLER PASSED HORS D'OEUVRES

VEGETARIAN

SAFFRON RISOTTO TOTS (GF) (VT)

Nasturtium Blossom Aioli

BEET DEVEILED EGG (GF) (VT)

Chive Egg Mousse | Pickled Shallots

BEIGNETS DE BANANE (VT)

Spicy Mayo

MAC & CHEESE (VT)

Tomato Jam

FIGS IN A BLANKET (VT)

Goat Cheese | Poppy | Coriander - Maple

PUFFED TORTILLA (VT)

White Cheddar Fondue | Pickled Chillis

PERUVIAN POTATO CUP (GF) (VT)

Truffle Comté Fondue

BUTTERNUT SQUASH RISOTTO ARANCINI (VT)

Parsley | Parmesan

SAVORY TARTE TATIN (VT)

Onion Jam | Roasted Cherry Tomatoes | Chervil

PEAR & BOURSIN FLATBREAD (VT)

Arugula | Sweet Crème

SQUARE ROOTS (GF) (VT)

Butternut Squash & Beet Lollipop
Pink Pepper | Goat Cheese | Fleur De Sel

SWEET POTATO & RICOTTA CIGAR (VT)

Filo Wrap | Rosemary Maple

ROASTED TOMATO SOUP & GRILLED CHEESE (VT)

Aged Vermont White Cheddar

VEGAN

CHARRED HEARTS OF PALM (GF) (V)

Za'atar Pumpkin Mousse | Celery Greens

HABANERO HEARTS OF PALM CEVICHE (V)

Lemon Crema | Rice Cracker | Micro Celery

SPICED BABY CARROT TARTARE (GF) (V)

Tofutti | Micro Radish

WHITE BEAN MOUSSE TART (V)

Carrot Relish | Dill

TEMPURA BUFFALO CAULIFLOWER (GF) (V)

Micro Celery

AVOCADO BITE (GF) (V)

Radish | Togarashi Rice Crisp | Micro Celery | Chia Seeds

WATERMELON RADISH TACO (GF) (V)

Smoked Tofu | Micro Radish | Spicy Tofu Mayo

SWEET TREE ROLL (GF) (V)

Black Rice | Avocado | Sweet Potato
Alfalfa Sprouts | Toasted Cayenne Sauce

SPICY MANGO MAKI ROLL & CHILLED SAKE SHOOTER (GF) (V)

Black Rice | Avocado | Mango | English Cucumber

COMPLIMENTARY BAR SNACKS

TRUFFLE POTATO CHIPS

(gf) gluten free (v) vegan
(vt) vegetarian

COCKTAIL HOUR
CONTINUED

FROM THE SEA

PINK PEPPERCORN POTATO & BLACK CAVIAR (GF)

Lemon Cream

DEVEILED EGG & SALMON CAVIAR (GF)

SMOKED SALMON BENEDICT

Quail Egg | Arugula | Brioche | Ají Amarillo "Hollandaise"

SMOKED SALMON CUCUMBER CUP (GF)

Salmon Roe | Chive Baton

AHI POKE

Sesame Coronet | Chili Oil | Tobiko

TUNA NIÇOISE (GF)

Haricot Vert | Potato Gaufrette | Lemon - Egg Aioli

CEVICHE TUNA TACO

Ají Amarillo Sauce

STEELHEAD TROUT TARTARE (GF)

Plantain Chip | Pickled Mango

MISO-GLAZED BASS BITE

Shichimi Togarashi Rice Cake | Nori

SNAPPER CEVICHE (GF)

Chili | Pink Salt | Banana Chip | Avocado - Lime Emulsion

LOBSTER & CORN TART

Huitlacoche Cream

PETIT LOBSTER ROLL & CAMPARI COCKTAIL

Brioche | Chive

COCONUT SHRIMP BEIGNETS

Carrot - Ginger Purée | Bonito Flakes

SHRIMP COCKTAIL

Vodka - Cocktail Horseradish | Panko | Citrus

MARYLAND CRAB CAKE

Yellow Tomato Aioli | Basil

PEEKYTOE CRAB ON TOGARASHI RICE CRISP

Jalapeño & Miso Aioli

POULTRY

CHICKEN BAO BUN

Carrot | Cilantro | Cucumber | Radish | Sriracha Mayo

KOREAN CHICKEN BITE

Gochujang Fried Chicken | Kimchi Slaw | Sriracha Aioli

CRISPY CHICKEN SANDWICH

Special Sauce | Potato Bun

CRISPY CHICKEN & WAFFLE

Maple

BUFFALO CHICKEN MEATBALL

Micro Celery | Blue Crème | Crisp

JERK CHICKEN TACO (GF)

Caribbean Slaw

CHIPOTLE CHICKEN TACO & MARGARITA (GF)

Avocado - Lime Purée | Micro Cilantro

MONTE CRISTO

Smoked Turkey | Emmental
Cranberry - Sumac Jam | Thyme Sugar

DUCK SPRING ROLL & SAKE SHOOTER

Sake Plum Glaze

DUCK BREAST

Thyme | Cherry Marmalade

(gf) gluten free (v) vegan
(vt) vegetarian



COCKTAIL HOUR
CONTINUED

BEEF

SHORT RIB SLIDER

Tomato Jam | Potato Bun

BBQ SHORT RIB (GF)

Roasted Poblano & Stone Ground Grit Cake

SHORT RIB RIGATONI

Tomato Sauce | Crispy Basil

MEAT LOAF & MASHED

White Truffle | Brussels Sprouts | Cranberry Compote

BEEF SLIDER & A PETITE MUG OF LAGER

Garlic Aioli | Pickle | White Cheddar | Brioche Bun

STEAK FRITES

Seared Sirloin | Bordelaise Onion Jam
Chive Potato Pancake

RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze | Black Sesame Seeds

BEEF CARPACCIO

Saffron Aioli

TENDERLOIN

Potato Gaufrette | Corn Soufflé | Asparagus

KOREAN CORN DOG

Sriracha Aioli

FRANK EN CROUTE

Whole Grain Mustard

PORK & LAMB

PULLED PORK TACO

Julienne Radish | Avocado Crema | Habanero Aioli

CHORIZO SLIDER

Avocado Crema | Blue Cheese Mayo

SUNNY SIDE UP BLT

Quail Egg | Black Pepper Aioli | Brioche

CANDIED BACON & COTTON CANDY (GF)

BROWN SUGAR PORK BELLY (GF)

White Corn Grit Cake

BRAISED LAMB TACO (GF)

Piri Piri Chutney

LAMB MEATBALL & SPAGHETTI

Fra Diavolo

SZECHUAN LAMB TOSTADA

Rice Cracker | Mirin Pickled Cucumber

BONELESS LAMB "CHOP"

Pretzel Stick | Mint Chimichurri

***HERB CRUSTED NEW ZEALAND**

BABY LAMB LOLLIPOP (GF)

Cilantro - Mint Labneh

(*SUPPLEMENTAL CHARGE)

(gf) gluten free (v) vegan
(vt) vegetarian

STATIONS
PLEASE SELECT THREE

SLIDER BAR

FRENCH FRY BAR (VT)

Old Bay | Truffle Oil | Balsamic Ketchup | Garlic Parmesan | Chili Flakes

SALT & VINEGAR CHIPS (GF) | PICKLE SPEARS (V)

PLEASE SELECT THREE FROM BELOW:

GRILLED BEEF BURGER

Aioli | Crispy Shallots | Thunder Pickle | Potato Bun

THE CADILLAC

American Cheese | Mayo | Bibb Lettuce | Tomato
White Onion | Sesame Seed Bun | Optional Bacon

GRILLED CHICKEN BURGER

Honey Mustard | Thunder Pickle | Potato Bun

CHICKEN PARM SLIDER

Mozzarella | Marinara Sauce | Garlic Knot

PLANT BASED BURGER (VT)

Vegan Cheese | BBQ Sauce | Crispy Shallots | Potato Bun

CITY ISLAND FISH SANDWICH

Fried White Fish Filet | Tartar Sauce | Lemon | Potato Bun

LATIN FLAVORS

SWEET & SPICY SHORT RIB TACO

Avocado Yogurt | Jalapeño | Cotija | Cilantro

FRIED SNAPPER TACO

Jalapeño Cream | Lime

CHICKEN TINGA TACO (GF)

Salsa Verde | Cabbage | Cilantro

SPINACH & CHEESE EMPANADA (VT)

CHEESE ENCHILADAS (VT)

Salsa Verde

CHILI - LIME MANGO & JICAMA SALAD (GF) (V)

CHIPS N' CONDIMENT BAR

Plantain Ribbons (GF) (V) | Blue & Yellow Corn Chips (GF) (V)
Guacamole (GF) (V) | Roasted Tomato Pico (GF) (V) | Salsa Verde (GF) (V)
Queso Fresco (GF) (VT) | Hot Sauces (GF) (V) | Limes (GF) (V)

TOUR DE FRANCE

1 Chef Attendant per Station at \$400.00 per Chef

CHEESE FONDUE (VT)

Pickled Fennel | French Radish | Cornichon
Fingerling Potato | French Baguette

COD BRANDADE

Potato | Lemon | Herbed Breadcrumbs

DUCK CONFIT CASSOULET

White Bean | Chicken Apple Sausage

OR

COQ AU VIN (GF)

Boneless Chicken | Mushroom | Red Wine

CAULIFLOWER & POTATO GRATIN (GF) (VT)

PISSALADIÈRE FLATBREAD

Caramelized Onion | Anchovies | Kalamata Olive

SPINACH SALAD

Mushrooms | Torn Croutons
On the Side: Warm Bacon Dressing & Sherry Vinaigrette

COUNTRY PÂTÉ EN BAGUETTE

Brie

OLIVE TAPENADE (GF) | SOURDOUGH BOULE (VT)

ABSINTHE FOUNTAIN

TASTE OF THE MEDITERRANEAN

SEAFOOD PAELLA (GF)

Chicken | Chorizo | Scallops | Mussels | Clams
Piquillo Peppers | Peas | Saffron Rice

HAWAWSHI PITA

Beef | Onion | Peppers | Parsley

GREEK MEATBALLS

Ground Lamb | Lemon | Tzatziki

BABA GHANOUSH (GF) (V)

Urfa Biber

SPANIKOPITA (VT)

MOUSSAKA ROLLATINI (GF)

Ground Beef | Zucchini

HORIATIKI SALAD (GF) (VT)

Tomato | Feta | Cucumber | Kalamata Olives | Greek Vinaigrette

GRILLED FLATBREADS (VT) | PITA (VT)

TAPAS

Serrano Ham (GF) | Manchego (GF) (VT) | Cured Olives (GF) (V)
Marinated Peppers (GF) (V) | Borlotti Beans & Farro (V)
Stuffed Grape Leaves (VT) | Roasted Chillies (GF) (V)
Oven Dried Tomatoes (GF) (V) | Charred Lemon (GF) (V)

STATIONS
CONTINUED

SOUTHERN FLAIR

BUTTERMILK FRIED CHICKEN & WAFFLES
Honey - Dijon

BBQ BRISKET
Served with White Cheddar Grits

CREOLE SHRIMP (GF)
Served with White Cheddar Grits

MAC & CHEESE (VT)
Herb Breadcrumbs

FRIED CAULIFLOWER (GF) (V)
Green Goddess Sauce

SHAVED COLLARD GREENS & CANNELLINI BEAN SALAD (GF) (V)
Roasted Peppers | Grilled Onions | Lemon Garlic Oil

JALAPEÑO CORN BREAD (VT)
Maple Butter

**BUILD-YOUR-OWN
BURRATA BAR**

1 Chef Attendant per Station at \$400.00 per Chef

TOPPINGS:

Crispy Prosciutto	Parmesan Frico (GF) (VT)
Roasted Eggplant Caponata (GF) (V)	Basil (GF) (V)
Baby Arugula (GF) (V)	Sea Salt (GF) (V)
Heirloom Tomatoes (GF) (V)	Fresh Ground Peppercorns (GF) (V)
Cherry Tomatoes (GF) (V)	Basil Pesto (GF) (VT)
Crispy Quinoa Gremolata (GF) (V)	Roasted Pepper Pesto (GF) (VT)
Cured Olives (GF) (V)	Balsamic Reduction (GF) (V)
Pepperonata (GF) (V)	Spanish Green Olive Oil (GF) (V)
Cucumbers (GF) (V)	

ACCOMPANIMENTS

Smoked Paprika Croutons | Grilled Artisanal Breads | Crostini | Flatbreads

TASTE OF K-TOWN

KOREAN FRIED CHICKEN SLIDER
Farm Kimchi | Sesame | Potato Roll

PORK PAN FRIED DUMPLING
Displayed in Bamboo Steamer

KOREAN FRIED RICE WITH BULGOGI BEEF (GF)

SALMON POKE
Sticky Rice | Seaweed Salad
Asian Pear | Furikake | Wonton Crisps

SPICY RICE CAKE (GF) (V)
Sweet Chili Cilantro Sauce

SEAWEED & CUCUMBER SALAD (GF) (V)

COLD MAPO TOFU SALAD (VT)

ACCOMPANIMENTS
Korean Style BBQ Sauce | Soy Plum Sauce
Sweet Chili Sauce | Ponzu Sauce | Kimchi

OPTIONAL UPGRADES:
*WAGYU RICE CAKE
*UNI SHOT
(*SUPPLEMENTAL CHARGE)

PAN ASIAN

GRILLED SPICY SHRIMP BAO BUN
Spicy Aioli | Shaved Cabbage

DUMPLINGS
Chicken | Vegetable (VT)

BEEF & BROCCOLI (GF)
IN TAKE-OUT BOXES WITH CHOPSTICKS

CHILLED SOBA NOODLES
IN TAKE-OUT BOXES WITH CHOPSTICKS
Carrot | Peppers | Scallion | Cilantro | Sesame Sauce

MIRIN GLAZED TOFU & KIMCHI FRIED RICE (GF) (V)
Tofu Stir Fry | Marinated Mushrooms | Tatsoi

SAUCES (VT)
Teriyaki | Ponzu | Chili Oil | Hot Mustard | Sriracha

CRUNCHIES (VT)
Crispy Wontons | Lotus Chips | Cashews | Nori

OPTIONAL UPGRADE:
*DISPLAY OF CHEF'S SELECTION OF SUSHI
(*SUPPLEMENTAL CHARGE)

STATIONS
CONTINUED

ARTISANAL PIZZA

DISPLAYED ON WOODEN PIZZA PEELS

FRESH TOMATO & BASIL PIZZA (VT)

Mozzarella

ITALIAN SAUSAGE PIZZA

Tomato Sauce | Mozzarella

ARTICHOKE & SOPPRESSATA PIZZA

Arugula | Tomato Sauce | Mozzarella

GRILLED EGGPLANT & OLIVE PIZZA (VT)

Ricotta

PLATTERS OF GRILLED VEGETABLES (GF) (V)

Olive Oil | Balsamic Glaze

CLASSIC CAESAR SALAD

Anchovies | Croutons

CONDIMENTS

Garlic Infused Olive Oil | Basil Pesto | Grated Parmesan
Chili Flakes | Dried Oregano | Fresh Ground Peppercorns

MAC & CHEESE BAR

1 Chef Attendant per Station at \$400.00 per Chef

PARMESAN MAC & CHEESE WHEEL

FUSILLI PASTA (VT)

TOPPINGS:

Southern Fried Chicken Bites	Cauliflower (GF) (V)
Toasted Herb Breadcrumbs (VT)	Diced Jalapeño (GF) (V)
Bacon Bits (GF)	Wild Mushrooms (GF) (V)
Italian Sausage (GF)	Broccoli Florets (GF) (V)
Lobster (GF)	Diced Tomatoes (GF) (V)
Peas (GF) (V)	Crispy Shallots (GF) (V)

CONDIMENTS

Basil | Olive Oil | White Truffle Oil

JALAPEÑO CORN BREAD (VT)

Maple Butter

LOWER EAST SIDE

1 Chef Attendant per Station at \$400.00 per Chef

CURED PASTRAMI (GF)

Carved to order

SMOKED & CURED FISH (GF)

White Fish | Gravlox Cured Salmon
Minced Onion | Lemon | Capers | Chopped Egg

HERRING FILET IN CREAM SAUCE (GF)

CHOPPED CHICKEN LIVER (GF)

Caramelized Onion

CORNED BEEF REUBENS

POTATO KNISH (VT)

PICKLES (GF) (V)

ACCOMPANIMENTS

Deli Mustard (GF) (V) | Russian Dressing (GF) (VT)
Dilled Crème Fraîche (GF) (VT) | Coleslaw (GF) (VT)
Black Bread (VT) | Bagel Crisps (VT) | Cocktail Rye (VT)

VEGETABLE CARVERY

PASTRAMI BUTTERNUT SQUASH (GF) (V)

QUINCE SOY GLAZED TURNIP (GF) (V)

SAVOY CABBAGE LEAVES (GF) (V)

SHAVED RED ONION (GF) (V)

VEGAN DEMI GLAZED CELERY ROOT (GF) (V)

MAPLE SMOKED SWEET POTATO (GF) (V)

MISO SESAME SEED ROASTED CARROT (V)

CHILI GLAZED ROMANESCO (GF) (V)

SAUCES

Citrus Chutney | Coconut Yogurt Sauce | Burnt Carrot Harissa

SPICED FLATBREADS

VEGETABLE CARVERY HERBS



STATIONS
CONTINUED



STEAKHOUSE

1 Chef Attendant per Station at \$400.00 per Chef

ROASTED STRIP LOIN (GF)

Pearl Onion Agrodolce | Smoked Butter
Horseradish Crème Fraîche

GRILLED CHICKEN BREAST (GF)

Roasted Wild Mushrooms
Lemon - Thyme Natural Jus

PETIT TWICE BAKED POTATOES (GF) (VT)

BABY GEM SALAD (GF) (VT)

Buttermilk Blue | Golden Beets | Currants
Dried Cranberries | Lemon Dressing

GRUYÈRE CREAMED SPINACH (VT)

Crispy Parmesan Breadcrumbs

ACCOMPANIMENTS

Parker House Rolls | Pink Salt | Peter Luger Sauce

OPTIONAL UPGRADE:

***SHRIMP COCKTAIL**

Cocktail Sauce | Lemon
(*SUPPLEMENTAL CHARGE)

RUSTICA

1 Chef Attendant per Station at \$400.00 per Chef

CHARCUTERIE

&

RUSTIC ITALIAN CHEESE COLLECTION

CHEESE TORTELLINI (VT)

Hen of the Woods | Gaeta Olive
Parmesan Reggiano Hollowed Cheese Wheel

CLASSIC BEEF MEATBALLS

Chunky Tomato - Basil Sauce

HERBED POLENTA (GF) (V)

MUSHROOM ARANCINI (VT)

Parsley | Parmesan | Pepperoncini

RIBOLLITA SALAD (VT)

Cannellini Beans | Celery | Carrots | Parmesan
Croutons | Red Wine Oregano Vinaigrette

ANTIPASTI (GF) (VT)

Roasted Campari Tomato | Marinated Mushroom
Orange & Rosemary Olives | Roasted Peppers | Mozzarella
Grilled Fennel & Asparagus | Olive Tapenade

ACCOMPANIMENTS

Ciabatta | Flatbreads | Grissini | Parmesan | Chili Flakes | Herbs

STEAKHOUSE SUPPLEMENTS & UPGRADES

ADDITIONAL CHARGES APPLY

MAPLE GLAZED TURKEY BREAST (GF)

Sage Pan Sauce

SALMON WELLINGTON

Lemon-Dill Beurre Blanc

BOURBON BBQ SMOKED BRISKET

Luger BBQ | Onion Frizzle

CHARRED BEEF TENDERLOIN (GF)

Truffle Demi-Glace

CHIMICHURRI MARINATED TRI TIP (GF)

Coriander Jus

SUNDRIED TOMATO CRUSTED PORK LOIN (GF)

Apple Cider - Rosemary Reduction

MOLASSES GLAZED PAVE HAM (GF)

Mustard Seed Butter Sauce

OREGANO ROASTED LEG OF LAMB (GF)

Grilled Stone Fruit | Mint Pistou

ROSEMARY RUBBED PRIME RIB (GF)

Horseradish Demi-Glace

ROASTED RACK OF LAMB (GF)

Rosemary Jus | Pomegranate Reduction

TOMAHAWK (GF)

Shaved Truffles | Brown Butter | Smoked Sea Salt

UPGRADED STATIONS

*ADDITIONAL CHARGES APPLY

* SUSHI

VARIETY OF SUSHI ROLLS INCLUDING BUT NOT LIMITED TO THE SELECTIONS BELOW BASED ON AVAILABILITY

1 Chef Attendant per Station at \$400.00 per Chef

RAINBOW MAKI

Kani | Avocado | Cucumber Roll
Topped with: Tuna | Salmon
Yellowtail | Avocado | Tobiko

SPICY KANI ROLL

Spicy Tuna | Tempura Crunch | Cucumber
Topped with Kani Salad

PHOENIX MAKI

Shrimp Tempura Roll
Topped with: Spicy Tuna | Scallions | Tobiko

GREEN DRAGON MAKI

Eel Cucumber Roll
Topped with: Avocado | Eel Sauce

MANGO SUMMER ROLL

Spicy Salmon | Tempura Crunch | Cucumber
Topped with: Mango | Tobiko

FUJI MAKI (GF)

Tuna | Salmon | White Fish | Avocado

CALIFORNIA MAKI

Kani | Cucumber | Avocado

SALMON AVOCADO MAKI (GF)

SHRIMP TEMPURA MAKI
Shrimp Tempura | Cucumber | Avocado

SPICY TUNA CRUNCH MAKI

FUTO MAKI

Egg | Kani | Oshinko | Cucumber | Carrot | Avocado

VEGETABLE ROLL (GF) (V)

Cucumber | Avocado | Carrot | Forbidden Rice

SWEET POTATO ROLL (V)

EDAMAME (GF) (V)

SEAWEED SALAD

SUSHI & SASHIMI (GF)

SALMON
TUNA
WHITE TUNA
YELLOW TAIL
TAMAGO

* SEAFOOD BAR

1 Chef Attendant per Station
at \$400.00 per Chef

STEAMED JUMBO SHRIMP

Classic Cocktail | Creamy Remoulade
Charred Lemons

EAST COAST OYSTERS ON THE HALF SHELL (GF)

Classic Mignonette | Hot Sauce
Horseradish Crème

LITTLE NECK CLAMS ON THE HALF SHELL (GF)

Lemon

FRUTTI DI MARE (GF)

Calamari | Lobster | Scallops | Green Olives
Yellow Roasted Peppers | Celery

***OPTIONAL UPGRADES:**

STONE CRAB CLAWS (GF)
CHILLED MAINE LOBSTER TAILS (GF)
KING CRAB LEGS (GF)

* CAVIAR

KALUGA CAVIAR & SALMON ROE (GF)

HOUSE CURED LOX (GF)

PASTRAMI CURED SALMON (GF)

CONDIMENTS

Pickled Red Onion | Capers
Dilled Crème Fraîche | Bagel Crisps
Potato Pancakes | Lavash
Toast Points | Buckwheat Blini

CHILLED VODKA DISPLAY

* PEKING DUCK

1 Chef Attendant per Station
at \$400.00 per Chef

CARVED PEKING DUCK

ROLLED INTO MANDARIN CREPES
Scallions | Carrots | Radish | Cucumber
Cilantro | Hoisin | Plum Sauce

INDIVIDUAL SUSHI BENTO BOX (GF)

CHEF'S SELECTION OF SUSHI
Cucumber | Wasabi | Tamari

SEAWEED SALAD

* OYSTERS MOBILE

1 Chef Attendant per Station
at \$400.00 per Chef

EAST & WEST COAST OYSTERS

Seasonal & Oyster Purveyor

Recommendations Via Chef

CONDIMENTS

Horseradish Cocktail
Yuzu Vinaigrette



PASSED SMALL PLATES
PLEASE SELECT FOUR

ADDITIONAL CHARGES APPLY

MUSHROOM CARPACCIO (GF) (VT)

Baby Tendrils | Haricots Verts | Parmesan
Shaved Almonds Lemon Truffle Vinaigrette

BEET & CITRUS (GF) (VT)

Tatsoi | Orange Oil | Radish

BURRATA & TOMATO THREE WAYS (VT)

Basil Oil | Balsamic Caviar

BEET RAVIOLI (GF) (VT)

Westfield Farm Goat Cheese | Arugula
Toasted Sunflower Seeds
Broken Beet Vinaigrette

LOBSTER BOLOGNESE GARGHANELLI

Basil

SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes
Yuzu Vinaigrette | Chervil | Sorrel

BACON & BRUSSELS (GF)

Maple - Coriander

PROSCIUTTO & MELON (GF)

Balsamic Reduction | Micro Lettuce

DUCK BREAST

Cherry Compote | Grissini

AL PASTOR TACO (GF)

Roasted Pork | Pineapple Salsa

PULLED SHORT RIB TACO (GF)

Salsa Negra | Lime | Onion

COD (GF)

Miso Glaze | Pickled Mushroom

LEMONGRASS POACHED COD (GF)

Forbidden Black Rice
Yellow Pepper Kumquat Coulis | Sorrel

AHI TUNA (GF)

Avocado | Micro Herbs | Chili

RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze
Black Sesame Seeds

RIBEYE (GF)

Corn Custard | Asparagus

LAMB LOIN (GF)

Herb Pomme Purée | Pomegranate Gastrique



FIRST COURSE
PLEASE SELECT ONE



Accompanied by artisanal breads with chive & sea salt butter

VEGETARIAN

CITRUS & GOAT CHEESE BON BONS (GF) (VT)

Cara Cara | Clementine | Blood Orange | Mizuna | Cucumber
Oil Poached Tomato | Quinoa | Citrus Vinaigrette

BAKED BRIE & CANDIED PECANS (VT)

Frisée | Mâche | Poached Pear | Fig | Maple Dressing | Pumpkin Oil

WINTER BURRATA (VT)

Ancient Grains | Butternut Squash | Roasted Granny Smith Apple Wedges
Brussels Sprouts | Lemon Vinaigrette

ROASTED SQUASH TRIO & BURRATA (VT)

Apple | Pomegranate Seeds | Maple Vinaigrette

BURRATA & TOMATO THREE WAYS (GF) (VT)

Tomatoes | Confit Tomato | Tomato Water | Parmesan Frico | Micro Basil | Basil Oil

ROASTED ARTICHOKE (GF) (VT)

Mustard Greens | Rainbow Chard | Shaved Reggiano | Nasturtium | Broccolini
Radish | Pickled Fennel | Infused Herb Oil & Champagne Vinegar

FALL GEM LETTUCE & GOAT CHEESE BON BONS (GF) (VT)

Riesling Poached Pears | Puffed Rice | Tomato Coulis | Apple Balsamic Marigold Vinaigrette

BABY ICEBERG & ROASTED APPLE (GF) (VT)

Shaved Young Pecorino | Mint | Lemon Mint Vinaigrette

BIBB LETTUCE & YELLOW BEETS (VT)

Grapes | Radish | Tarragon | Sunflower Crisp | Ricotta Salata | Broken Saba Vinaigrette

HONEY GLAZED HEIRLOOM CARROTS (VT)

Farro | Puffed Rice | Almonds | Smoked Paprika | Smoked Yogurt

DECONSTRUCTED CARROT TART (VT)

Citrus Carrot Purée | Honey Roasted Baby Carrots | Pickled Carrot Ribbons
Roasted Baby Parsnips & Turnips | Crusted Top

(gf) gluten free (v) vegan
(vt) vegetarian

FIRST COURSE
CONTINUED

Accompanied by artisanal breads with chive & sea salt butter

VEGAN

ASIAN GREENS (GF) (V)

Mizuna | Spinach | Asian Pear | Pickled Jicama
Edamame | Watermelon Radish
Sesame - Ginger Vinaigrette

BEET CRUDO (GF) (V)

Purple & Gold Beets | Radish | Arugula
Orange Oil & Champagne Vinegar

HARVEST SALAD (GF) (V)

Gem Lettuce | Pickled Shallots | Cabbage | Zucchini
Squash | Chioggia Beets | Peppers | Cherry Tomatoes
Poblano Crema | Toasted Pumpkin Seeds

KALE SALAD (GF) (V)

Red Mustard Leaves | Carrot Ribbons
Lemon Verbena Vinaigrette

LEAVES & SEEDS (GF) (V)

Shredded Vegetables | Pears | Herbs
Baby Lettuce | Toasted Seeds | Parsnip Purée
Carrot Purée | Beet Purée

WINTER SQUASH "BOWL" (V)

Barley | Quinoa | Fennel | Root Vegetables
Pomegranate | Ice Vinegar | Savory Granola

SEAFOOD

GRILLED CAESAR SALAD

Romaine | Parmesan Cheese | Homemade Croutons
Traditional Caesar Dressing

CITRUS SHRIMP (GF)

Mâche | Grapefruit | Pickled Fennel
Edamame | Radish | Romesco

TUNA TARTARE (GF)

Avocado Crema | Forbidden Rice Chips
Small Diced Watermelon Radish
Micro Cilantro | Chive Blossoms
Cucumber - Lime Parsley Water | Yuzu Pearls

LEMONGRASS POACHED SHRIMP

Cucumber | Celery | Bell Peppers
Gingered Tomato Water

AHI CRUDO (GF)

Avocado Mousse | Pickled Cucumber | Chili
Cilantro | Radish | Lime Vinaigrette

PASTRAMI SALMON CARPACCIO

Black Garlic Bread Crumble
Mustard Oil | Radish | Chervil | Dill

SMOKED SALMON POLKA DOT CARPACCIO (GF)

Beets | Cherry Tomatoes | Carrots | Purple Potatoes
Yuzu Vinaigrette | Green Oil

(gf) gluten free (v) vegan
(vt) vegetarian



WARM FIRST COURSE

(CANNOT BE PRE-SET)

CONTINUED



Accompanied by artisanal breads with chive & sea salt butter

FRIED BURRATA (VT)

Rustic Tomato Ragù | Micro Basil | Seasoned Rustic Bread

BUTTERNUT BISQUE (VT)

Bailey's Crème Fraîche | Pumpkin Seed Granola | Angel Hair Grissini

PUMPKIN RAVIOLI (VT)

Asiago | Pepitas | Wilted Arugula | Citrus & Sage Brown Butter

CHEESE TORTELLINI (VT)

Hen of the Woods | Gaeta Olive | Pea Greens

PAN FRIED GNOCCHI

Pumpkin Purée | Crème | Crisp Prosciutto | Roasted Parsnip

SHORT RIB GARGHANELLI

Parmesan | Parsley

GRILLED GULF SHRIMP (GF)

Creamy White Corn Grits | Tarragon & Herb Salad | Creole Vinaigrette

***SEA SCALLOPS & PARMESAN RISOTTO**

Orange Coulis | Sunflower Sprouts

**SUPPLEMENTAL CHARGE*

***LOBSTER & FORBIDDEN BLACK RICE CAKE (GF)**

Pea Shoots | Thai Basil | Green Curry

**SUPPLEMENTAL CHARGE*

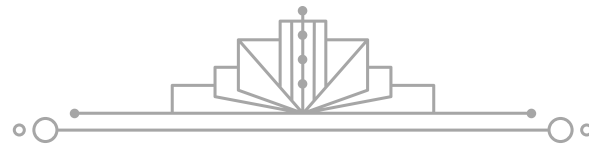
***LOBSTER & CRAB**

Lemon Poached Lobster Tail | Maryland Crab Stuffed Pasta
Chive Ricotta Crème | Asparagus | Pea Sprouts | Anise Beurre Blanc

**SUPPLEMENTAL CHARGE*



(gf) gluten free (v) vegan
(vt) vegetarian



ENTRÉE
PLEASE SELECT TWO

FISH

BRANZINO & ASPARAGUS

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

ROASTED ARCTIC CHAR

Celery Root | Chioggia Beets | Spice Pickled Grapes | Farro

CHARRED HALIBUT (GF)

Champagne - Parmesan Risotto | Carrot - Orange Nage | Sundried Tomato | Marigold Confetti

SEARED HALIBUT (GF)

Sugar Snap Pea Risotto | Mâche | Tomato Vinaigrette

PAN FRIED RED SNAPPER

Corn Soufflé | Roasted Heirloom Carrots | Spanish Oil | Romesco

STEELHEAD TROUT

Romesco Florets | Caperberries | Pistachios | Orzo | Lemon - Lavender Vinaigrette

STRIPED BASS (GF)

Artichoke | Watercress | Fingerling Potato | Caviar Crème Fraîche

BAKED SEA BASS (GF)

Stone Mustard Polenta | Cauliflower | Golden Raisin | Pine Nut | Tomato - Saffron Infused Verjus

LEMONGRASS COD (GF)

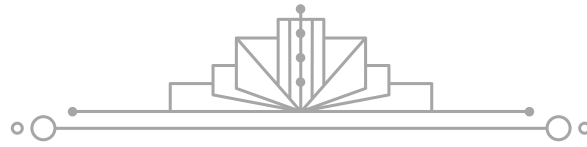
Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

***MISO GLAZED BLACK COD**

Forbidden Black Rice | Baby Bok Choy | Pickled Hon Shimeji Mushroom | Kaffir - Lime Dashi

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian



ENTRÉE
CONTINUED

FREE RANGE POULTRY

ROASTED FRENCH CUT CHICKEN BREAST (GF)

Butternut Purée | Stewed Cranberries & Quince
Roasted Parsnip | Juniper – Port Pan Jus

BRIOCHE CRUSTED CHICKEN

Smashed Sweet Potatoes | Broccolini | Fig Gastrique

GOFFLE FARMS CHICKEN

Roasted Carrots | Tokyo Turnips
Smashed Fingerling Potatoes | Vin Cotto Jus

FRENCH ROSEMARY BBQ CHICKEN

Chive & Potato Rösti | Yogurt Creamed Spinach
Rosemary BBQ Sauce

BROWN BUTTER CHICKEN

Maple Glazed Baby Beets | Fine Herbs
Brown Butter Rice Grits

BALSAMIC GLAZED DUCK BREAST (GF)

Parsnip Purée | Porcini Mushrooms | Blackberries & Cherries
Beet Root | Sorrel | Black Currant Glace

(gf) gluten free (v) vegan
(vt) vegetarian





ENTRÉE
CONTINUED



GRASS FED BEEF

HERB CRUSTED FILET MIGNON

Blue Cheese Rösti | Creamed Spinach | Chimichurri

GRILLED FILET MIGNON (GF)

Butternut Squash Risotto | Zucchini | Pumpkin Seed & Parsley Granola | Madeira Demi

PAN SEARED FILET MIGNON (GF)

Cauliflower & Brie Gratin | Oven Roasted Tomato | Wilted Kale
Onion Marmalade | Bordeaux Reduction

FILET MIGNON AU POIVRE (GF)

Grilled Baby Carrots | Herb Potato Confit | Au Poivre

SHORT RIB BULGOGI

Coconut Sticky Rice | Shaved Bok Choy | Sesame Vegetable Slaw | Unagi Glace

RED WINE BRAISED BEEF SHORT RIB (GF)

Potato Purée | Maple Glazed Carrots | Spun Parsnips | Rosemary - Sage Glace

NEW YORK STRIP (GF)

Pomme Purée | Brussels Sprouts | Port Jus | Micro Basil

LAMB

***LAMB OSSO BUCCO (GF)**

Fall Vegetable Ragù | Couscous

**SUPPLEMENTAL CHARGE*

***ZA'ATAR LAMB RACK**

Grilled Polenta | Smoked Eggplant Ragout | Coriander - Sumac Yogurt

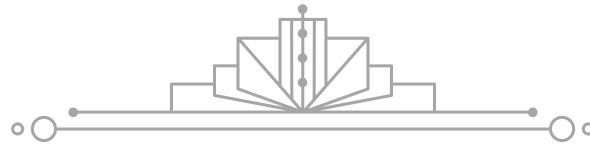
**SUPPLEMENTAL CHARGE*

***HERB CRUSTED RACK OF LAMB (GF)**

Artichoke-Asparagus-Fava Bean Fricassee
Zinfandel - Pomegranate Reduction

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian



SILENT VEGETARIAN ENTRÉE
PLEASE SELECT ONE

EGGPLANT "MEATBALLS" (VT)

Heirloom Polenta | Shaved Reggiano | Harissa Marinara | Crispy Basil

EGGPLANT PARMESAN (VT)

Broccoli Florets | Roasted Tomato Sauce | Fresh Mozzarella

VEGETABLE LASAGNA (VT)

Broccoli Florets | Seasonal Vegetables | Roasted Tomato Sauce | Fresh Mozzarella

PUMPKIN & WHEATBERRY "RISOTTO" (VT)

Roasted Apple | Thyme | Goat Cheese | Wild Mushroom | Spiced Pepita

FALL ORECCHIETTE (V)

Butternut Squash | Melted Leeks | Shiitake | Truffle | Sage

TANDOORI SPICED CAULIFLOWER STEAK (V)

Ancient Grains | Curried Chickpeas | Cilantro Oil | Crispy Kale

CRISPY CAULIFLOWER (GF) (V)

Green Goddess Dressing | Warm Fingerling Potato Salad | Baby Kale | Cress & Pansies

TORTA PANZANELLA (GF) (V)

Marinated & Roasted Vegetables | Herbed Polenta | Balsamic Glaze | Basil Oil

ASH CRUSTED SWEET POTATO (GF) (V)

Vegetable Stew | Fine Herbs | Vegetable Demi-Glace

(gf) gluten free (v) vegan
(vt) vegetarian





DUET ENTRÉES
OPTIONAL



**All Duets are a Supplemental Charge*

***HERB ROASTED CHICKEN & SALMON EN CROÛTE**

Rösti Potato | Haricots Verts | Pan Jus

***SHORT RIB BULGOGI & MISO COD**

Coconut Sticky Rice | Baby Bok Choy | Sesame Vegetable Slaw | Unagi Glace

***BRAISED BEEF SHORT RIB & CRISPY BRANZINO (GF)**

Cauliflower & Brie Gratin | Broccolini | Demi
Oven Dried Tomato Relish | Marigold Confetti | Citrus Olive Oil

***FILET MIGNON & GRILLED JUMBO PRAWNS (GF)**

Champagne-Parmesan Risotto | Roasted Squash | Melted Leeks | Chimichurri

***FILET MIGNON & LOBSTER (GF)**

Tail & Claw | Truffle-Pomme Purée | Grilled Broccoli Rabe | Herb Compound Butter

***NY STRIP & LOBSTER (GF)**

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Fennel Pollen Infused Butter

(gf) gluten free (v) vegan
(vt) vegetarian





PLATED DESSERT

PLEASE SELECT ONE

ACCOMPANIED BY COFFEE & TEA SERVICE TO THE
TABLE WITH CHOCOLATE COVERED STRAWBERRIES

ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

APPLE TARTE TATIN

Vanilla Chantilly | Crème Anglaise | Caramel Sauce

APRICOT THYME BREAD PUDDING

Brioche | Vanilla Thyme Poached Apricots | Apricot Vanilla Gel

CARROT CAKE BABA AU RUM

Spiced Walnut Streusel | Bitter Orange Purée | Cinnamon Crema

GUAYAQUIL CHOCOLATE CINNAMON CAKE

White Chocolate & Dark Chocolate Shavings | Freeze Dried Strawberries

CHOCOLATE MOLTEN CAKE

Caramel Drizzle | Vanilla Chantilly

FLOURLESS CHOCOLATE FONDANT (GF)

Burgundy - Macerated Currants | Vanilla Chantilly

BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

HAZELNUT MACCHIATO OPERA CAKE

Hazelnut Joconde Cake | Coffee Crèmeux
White Chocolate Coffee Mousse | Salted Caramel Ice Cream

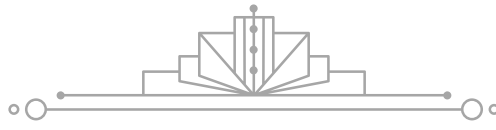
SPICED STRAWBERRY INDULGENCE (VT)

Szechuan Pepper Pate Sablee | Strawberry Cheesecake
Whipped Strawberry Ganache | Roasted Strawberries

VEGAN COCOA MOUSSE (V)

Raspberry Ganache | Raspberries

(gf) gluten free (v) vegan
(vt) vegetarian



DESSERT RECEPTION

ACCOMPANIED BY A COFFEE & TEA STATION
PLEASE SELECT EIGHT DESSERTS

**Can replace plated dessert at no additional charge or
complement plated dessert for a supplemental charge*

FRIED APPLE CINNAMON RAVIOLIS

FRIED PUMPKIN PIE RAVIOLIS

BLACKBERRY CHEESECAKE (GF)

BLUEBERRY CHEESECAKE

CARAMEL CHEESECAKE BITES (GF)

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS (GF)
Rainbow Sprinkles

LEMON MERINGUE PIE POP

FLOURLESS CHOCOLATE CAKE BITES (GF)

TRADITIONAL GERMAN CHOCOLATE CAKE

EXOTIC MOUSSE CAKE
Raspberry | Passion Fruit Cake | Coconut Biscuit

DARK CHOCOLATE RASPBERRY GANACHE
Bittersweet Chocolate Mousse | Raspberry Ganache

ESPRESSO BOCA NEGRA CAKE

MOCHA BROWNIE BITES
Coffee Whipped Ganache

MOCHA TIRAMISU PARFAIT
Flourless Chocolate Cake
Coffee Mascarpone Mousse | Cocoa Nibs

ASSORTED MACARONS

FINANCIER FRAMBOISE
Fresh Raspberries

ALMOND CARAMEL ROCHER

DARK CHOCOLATE RASPBERRY TRUFFLE (GF) (V)

PASSIONFRUIT WHITE CHOCOLATE TRUFFLE (GF)

PASSIONFRUIT ÉCLAIR

KEY LIME TARTLET

CHOCOLATE ALMOND TRIFECTA TART

SEASONAL ASSORTMENT OF MINI SORBET CONES

CLASSIC ICE CREAM SANDWICHES WITH SPRINKLES

CHOCOLATE CHIP COOKIE & VANILLA MILKSHAKE SHOT

PINEAPPLE COCONUT BAR (GF) (V)

CARROT CAKE (GF) (V)

VEGAN CHOCOLATE PUDDING (GF) (V)

SEASONAL FRUIT MARTINIS (GF) (V)

SEASONAL FRUIT SKEWERS (GF) (V)

(gf) gluten free (v) vegan
(vt) vegetarian