

## BANQUET SET MENU | \$65 PER PERSON

(Not including tax and gratuity)

## BEER AND WINE | \$20 PER PERSON

(2 consumptions per person)

## BEER, WINE, AND COCKTAILS | \$30 PER PERSON

(2 consumptions per person)

### STARTER | \$25 PER PERSON (EXTRA)

#### **Cheese & Charcuterie Platter**

An assortment of local artisan cheeses accompanied by nuts, fruits, and a variety of crackers and breads. A curated selection of cured meats, including salami, prosciutto, and pâté, served with pickles, mustard, and fresh bread.

### COLD SELECTIONS - CHOOSE ONE

#### **Crudités Platter with Dips**

Fresh seasonal vegetables arranged with a selection of homemade dips such as hummus, ranch, and aioli.

#### **Prosciutto Melon Skewers**

Ripe melon wrapped in thinly sliced prosciutto, a blend of sweet and savory.

#### **Cold Sandwiches/Sliders**

A variety of mini sandwiches, including vegetarian options, prepared with gourmet fillings on freshly baked bread.

### SALADS - CHOOSE ONE

#### **Mix Green Salad**

Mixed greens with a choice of dressing.

#### **Caprese Salad**

Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze.

#### **Caesar Salad**

Classic Caesar with romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

### HOT SELECTIONS PROTEIN - CHOOSE TWO

#### **Airline Chicken Breast with Meyer Lemon and Thyme**

#### **Baked Salmon with Dijon Tarragon Cream**

#### **Red Wine Braised Beef Short Ribs**

### HOT SELECTIONS PASTA & RICE - CHOOSE ONE

#### **Herb Basmati Rice**

Lightly flavored with fresh herbs.

#### **Penne Pasta**

Choose from pesto, Bolognese meat sauce, or marinara.

### ACCOMPANIMENTS - CHOOSE ONE

#### **Roasted Seasonal Vegetables**

A medley of seasonal vegetables, roasted to enhance their natural flavors.

#### **Rosemary Baby Potatoes**

Roasted with rosemary, garlic, and olive oil.

## BANQUET A LA CARTE MENU | \$1,500 MINIMUM

(Not including tax and gratuity)

### STARTER | \$25 PER PERSON

#### **Cheese & Charcuterie Platter**

An assortment of local artisan cheeses accompanied by nuts, fruits, and a variety of crackers and breads. A curated selection of cured meats, including salami, prosciutto, and pâté, served with pickles, mustard, and fresh bread.

### COLD SELECTIONS | \$10 EACH PER PERSON

#### **Crudité Platter with Dips**

Fresh seasonal vegetables arranged with a selection of homemade dips such as hummus, ranch, and aioli.

#### **Prosciutto Melon Skewers**

Ripe melon wrapped in thinly sliced prosciutto, a blend of sweet and savory.

#### **Cold Sandwiches/Sliders**

A variety of mini sandwiches, including vegetarian options, prepared with gourmet fillings on freshly baked bread.

### SALADS | \$10 EACH PER PERSON

#### **Mix Green Salad**

Mixed greens with a choice of dressing.

#### **Caprese Salad**

Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze.

#### **Caesar Salad**

Classic Caesar with romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

### HOT SELECTIONS PROTEIN | \$15 EACH PER PERSON

#### **Airline Chicken Breast with Meyer Lemon and Thyme**

#### **Baked Salmon with Dijon Tarragon Cream**

#### **Red Wine Braised Beef Short Ribs**

### HOT SELECTIONS CARBS | \$10 EACH PER PERSON

#### **Herb Basmati Rice**

Lightly flavored with fresh herbs.

#### **Penne Pasta**

Choose from pesto, Bolognese meat sauce, or marinara.

### ACCOMPANIMENTS | \$5 EACH PER PERSON

#### **Roasted Seasonal Vegetables**

A medley of seasonal vegetables, roasted to enhance their natural flavors.

#### **Rosemary Baby Potatoes**

Roasted with rosemary, garlic, and olive oil.