PLATED MENU
**Specialty Items May Have an Additional Charge per Person**

Lunch Combination Menu
Choice of Soup, Entrée and Dessert $86.00 per Person
Choice of Salad, Entrée and Dessert $92.00 per Person
Choice of Hot Appetizer, Entrée and Dessert $104.00 per Person

Dinner Combination Menu
Choice of Soup, Entrée and Dessert $92.00 per Person
Choice of Salad, Entrée and Dessert $98.00 per Person
Choice of Hot Appetizer, Entrée and Dessert $110.00 per Person

Plated Meal with Choice of Entrée
Two Entrées $19.00 per Person
Three Entrées $31.00 per Person

PLATED APPETIZERS

SOUPS
Lobster Bisque without Crust
Lobster Bisque with Crust
New England Clam Chowder
Butternut Squash Bisque
Potato Leek
Chilled Gazpacho
Potato Soup en Croute
Roasted Tomato Soup
Corn Bisque

Mushroom Barley
Pasta Fagiole
Minestrone
SALADS
Baby Greens Salad
Pumpernickel Croutons
Lemon Vinaigrette

Caesar Salad
Hearts of Romaine
Focaccia Croutons
Caesar Dressing

Autumn Green Salad
Red Oak
Dried Cherries
Spiced Pine Nuts
Caramelized Apples
Burnt Honey Dressing

Boston Bibb Salad
Toasted Walnuts
Apples
Cranberries
Walnut Oil and Apple Cider Vinaigrette

Hudson Valley Salad
Roasted Yellow Tomato Wedge
Chevre on a Toasted Crouton
Roasted Portobello Mushroom
Tomato Vinaigrette

Roasted Beet Salad
Frisee
Goat Cheese

Iceberg Wedge
Green Onion
Tomatoes
Blue Cheese
Bacon
Buttermilk Dressing

Bistro Salad
Goat Cheese
Roasted Pear
Red Pepper
Walnut Crumbs
Champagne Vinaigrette

House Salad
Blistered Tomatoes
Radishes
Toasted Pine Nuts
Champagne Vinaigrette

Caprese Salad
Beef Steak Tomato
Kalamata Olives
Fresh Basil
Balsamic Glaze

Cobb Salad
Iceberg Lettuce
Cherry Tomato
Hardboiled Egg
Blue Cheese
House Dressing
HOT APPETIZERS

Chicken Lemon Grass Dumplings
Sweet Chili Sauce

Ricotta Ravioli
Tomatoes
Olive Oil

Ramen Noodle Salad
Short Ribs

Maryland Crabcake
Micro Greens

**Lobster Ravioli $13.00 ADDITIONAL
Beurre Blanc
Julienne of Smoked Salmon

**Roasted Asparagus $13.00 ADDITONAL
Beets
Artichokes
Confit of Tomato
Micro Greens
Mushroom Pouch

**Tuna Tartar $13.00 ADDITIONAL
Avocado Hash
Waffle Potatoes
Micro Greens

**Roasted Duck Breast $13.00 ADDITIONAL
Duck Leg Confit Crepe
Caramelized Chestnuts
Goat Cheese
PLATED ENTRÉES

Chicken
Supreme of Chicken
Orzo
Haricot Vert
Garlic Herb Chicken Breast
Roasted Root Vegetable
Creamy Herb Polenta
Confit Tomato
Lemon Thyme Jus
Herb Roasted Chicken Breast
Sundried Tomato Orzo
Sautéed Broccoli Rabe
Mushroom Stuffed Chicken Breast
Asiago and Herb Orzo
French Beans
Roasted Chicken Breast
Shaved Brussels Sprout
Peppered Bacon
Parsnip Puree
Lemon Thyme Chicken Jus
Terra Cotta Roasted Chicken
Caramelized Onions
Fingerling Potatoes
Baby Artichokes
Sweet Vermouth
Chicken Milanese
Parmesan Polenta
Arugula
Tomato Bruschetta
Pecorino Romano

Beef
New York Sirloin
Yucca Fries
Sautéed Spinach
Chimichurri Sauce

**Roasted, Sliced Beef Tenderloin $16.00 ADDITIONAL**
Roasted Fingerling Potatoes
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

**Boneless Braised Short Rib $16.00 ADDITIONAL**
Truffle Mashed Potatoes
Broccoli Rabe
Baby Carrots
Port Wine Reduction
**Fish**
Herb Crusted Salmon
Toasted Israeli CousCous
Vegetable Confetti
Beurre Blanc

Sesame Marinated Black Bass
Micro Wasabi
Edamame
Jasmine Rice
Gingered Tomatoes
Miriin Glaze

**Roasted Halibut** $16.00 ADDITIONAL
Celery Root Puree
Spinach
Roasted Cherry Tomatoes
Capers and Lemon Zest

**Vegetarian**
Pasta Primavera

Vegetable Napoleon

Ginger and Garlic Vegetable Stir Fry

**PLATED DESSERTS**
Raspberry Chambord Torte
Raspberry Puree

Seasonal Trio of Sorbets
Fresh Berries

Dark Belgium Chocolate Mousse Torte
Spiced Vanilla Cream

Creamy Cheese and Lemon Curd Tart
Raspberry Sauce

Flourless Chocolate and Raspberry Ganache Torte
Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart
Kahlua Cream

Chocolate Flourless Torte
Zesty Blood Orange Mousse

Traditional Key Lime Tart

Mango and Dark Chocolate Tart
Mango Salsa