



# BEGINNINGS - STATIONED

antipasto plank - cured meats - gourmet cheeses - marinated veggies -  
nuts - crostini - breadsticks

greek spinach dip - seasoned pita and veggies for dipping (v)

fruit and cheese tower - ficelles, crackers (v)

whipped feta board - roasted heirloom tomato -pita (v)

crab rangoon dip - wonton chips

crudite cones - garlic hummus (gf, v)

organic heirloom bruschetta - garlic toasts ~ parmesan tuiles (v)

avocado crostini bar - assorted seasonal toppings

colorful heirloom grape tomatoes, corn relish, radishes, arugula, micro greens,  
bacon crumbles, balsamic glaze and himalayan pink salt (add smoked salmon \$2/person)

shrimp scampi dip - baguette rounds - crackers

mini caprese cones - balsamic pipette (gf, v)

shrimp cocktail shooters - cocktail sauce (gf)

cocktail meatballs (choose 1 sauce) - honey balsamic bbq - italian - asian sesame -  
chipotle glaze - banh mi - whiskey maple

french cheese fondue - melted imported cheeses, brandy & nutmeg with sliced baguettes,  
endive spears, broccoli & cauliflower

\*charcuterie cones OR board

\*+summer caprese board - mozzarella pearls - prosciutto - grilled peach -  
watermelon - cantaloupe - basil - balsamic glaze

\*upcharge applies / +seasonal





# BEGINNINGS - PASSED

## VEGETARIAN

+crostini - grilled peach - honey - mascarpone (v, gf)  
spanakopita - spinach - feta - phyllo (v)  
arancini - mushroom - panko - marinara (v)  
puff - brie - pear - caramelized onion (v)  
tomato soup shot - grilled cheese round (v)  
vegan ceviche - jackfruit - tomato - cucumber -  
jalapeno - cilantro (vg, gf)  
savory cheesecake bite - parmesan - tomato jam (v)  
flatbread - goat cheese - balsamic fig (v)  
vegan indian samosa - potato - pea (vg)  
stuffed yuca - avocado (vg)  
thumbprint - savory - tomato bourbon jam (v)  
soup shot - butternut squash - creme fraiche (v, gf)  
potsticker - kale OR edamame - ponzu sauce (vg)  
thai peanut noodles - takeout box - chopstix (v, gf)  
vegan "crab cake" - chickpea - artichoke -  
lemon aioli (vg)  
bollitos - potato elote fritters (gf)

## POULTRY

satay - thai chicken - spicy peanut sauce (gf)  
springroll - buffalo chicken - blue cheese or ranch dip  
\*bao bun - korean chicken - cucumber salad  
moroccan chicken skewer - yogurt - turmeric - lemon (gf)  
dumpling - chicken soup - asian spoon  
patacones - shredded chicken - avocado  
wonton taco - hoisin chicken - sesame soy slaw  
southern biscuit - fried chicken - jalapeno honey

## SEAFOOD

mini lump crabcakes - citrus remoulade  
shrimp OR fish ceviche - mini shooter (gf)  
shrimp cocktail - lime zest cocktail sauce (gf)  
vol au vent - smoked salmon - chive cream  
\*jumbo scallops - maple bacon wrap (gf)  
coconut shrimp - mango purée  
wonton cup - shrimp ceviche - guacamole  
thai shrimp cake - sweet chili sauce  
\*risotto spoon - seared scallop - brown butter (gf)  
\*lobster mac n cheese bite - lobster cream sauce  
skewer - shrimp - coconut - lime - spiced rum (gf)  
\*crispy rice cake - spicy ahi tuna - avocado (gf)  
wonton taco - ahi tuna - mango guacamole -  
jalapeno cilantro cream dollop  
skewer - salmon - miso glaze (gf)

## BEEF/PORK

korean beef taco cup - sriracha mayo  
beef satay - sesame ginger (gf)  
crostini - tenderloin - bacon onion jam  
satay - pork - pineapple - peanut sauce (gf)  
zafron empanada - beef - ahi salsa  
cheese arepa - pulled pork - pickled relish (gf)  
pulled pork bbq - cornbread popper  
\*bao bun - pork belly - asian slaw  
mini southern biscuit - ham - pepper jelly

\*upcharge applies / +seasonal





# THEMED COCKTAIL STATIONS

WOW!! your guests with one of our themed stations for your cocktail hour  
Choose one of the following or let our chef design a custom menu for you  
We LOVE to get creative and make your vision come to life!!

## Me Gusta

nacho bar - carnitas - tequila lime chicken - queso  
- black beans - pico de Gallo - jalapeño - sour cream  
patacones - shredded chicken - avocado  
flauta - veggie - jack cheese  
shrimp ceviche - plantain strip - demi fork  
zafron empanada - beef - aji salsa  
cheese arepa - pulled pork - pickled relish

## Tour of Aia

chef attended satay grill station - teriyaki beef  
and thai chicken - dipping sauces  
korean beef taco cup - sriracha mayo  
veggie spring roll or pork lumpia - sweet chili sauce  
shrimp or veggie lo mein - takeout box - chopstix  
seashell - seared scallop - miso  
wonton cup - thai chicken salad



## Viva Italia!

chef attended tuscan pasta bar  
organic heirloom bruschetta - garlic crostini  
arancini - mushroom - parmesan - marinara  
crostini- lemon ricotta - roasted grapes  
charcuterie - bamboo knot  
prosciutto wrapped- seasonal fruits - veggies

## Star Spangled

chef attended slider (2) station  
mini corn dogs - spicy mustard  
mac n cheese bites  
french fry OR tots bar - cheese - bacon  
new england clam chowder shot  
corn cake - pulled bbq pork and slaw





# ENTREES

Fresh Ingredients, Never Frozen, Freshly Prepared

We pride ourselves in providing the highest quality ingredients that are sourced locally when possible. Your food will be cooked FRESH on your event date!

*sky*

## chicken breast - choice of

- tuscan - spinach - sun-dried tomato (gf)
- champagne cream sauce - fresh herbs (gf)
- pesto garlic cream sauce (gf)
- picatta - lemon butter sauce - capers
- mushroom cognac sauce - garlic butter (gf)
- whiskey pecan - bourbon onion marmalade
- grilled - heirloom tomato - arugula (gf)
- grilled - tropical salsa (gf)
- panang curry (n). (suggested side - jasmine rice)

## chicken thighs - choice of

- honey chipotle glaze (gf)
- butter chicken sauce

## aji de gallina - shredded - aji cream sauce

*sea*

## fresh atlantic salmon filet - choice of

- sun-dried tomato pine nut crust - meyer lemon gremolata
- maple bacon - dijon - lemon - brown sugar (gf)
- lemon dill butter sauce (gf)
- miso glaze - bok choy - scallions (gf)
- red pepper coulis

## mahi mahi - tomato caper compote - lemon zest

## \*black sea bass - lemon scampi sauce

## tilapia - herb oil - pesto cream

## seafood pasta - cavatappi - shrimp - scallops

## \*paella - fresh seafood - saffron rice

*land*

## beef medallions - choice of

maple bourbon glaze

au poivre - black pepper - shallot brandy

cabernet demi - mushrooms

## \*hangar steak - chimichurri

## flank steak - cabernet demi

## \*filet mignon - red wine demi - onion confit

## mesquite grilled flank steak - chimichurri

## \*short rib - slow braised - red wine demi

## beef bourguignon - pearl onion - mushrooms

## \*sirloin - fig balsamic agrodolce

## carving board - choice of

peppered top round of beef - slow roasted

\*prime rib of beef

\*mustard crusted beef tenderloin

beef served w/ horseradish - onion confit - mustard cream

side of salmon - lemon aioli - basil relish

*earth*

## ravioli - browned sage butter - choice of

mushroom, butternut squash, pumpkin (seasonal)

heirloom tomato tart - onion - goat cheese

roasted chickpeas/veggies - miso polenta

tortellini - pesto cream - squash - zucchini

bowtie - asiago - sun-dried tomato cream

vegan ratatouille stuffed pepper -

red pepper coulis (served plated only)

\*chana masala - basmati rice - naan





# SIDES

## salads

\*burrata caprese (plated) - organic heirloom tomatoes, evoo, cracked pepper, basil

house bundle (plated) - mixed greens - radish - julienne carrots - teardrop tomato - cucumber ribbon - champagne vinaigrette

local market salad - mixed greens - chef's selection of local fruit and vegetables - champagne mimosa vinaigrette

chef salad - green leaf - tomato - cucumber julienne carrots - sharp cheddar - red onion pistachios - balsamic vinaigrette

mixed berry - spring greens - strawberry dried cranberry - feta cheese - kale - sliced almonds lemon honey vinaigrette

market - mixed greens - mandarins - green apples - tomatoes - toasted almonds - sweet ginger vinaigrette

wedge caesar - parmesan - romaine - croutons - creamy caesar dressing

red oak leaf - pomegranate - shaved manchego - pear - pecans - cider vinaigrette

## starch

lemon fingerling potatoes, oregano  
\*rainbow fingerling potatoes, white truffle/parmesan/rosemary  
garlic mashed potatoes

crispy roasted baby potatoes - fresh herbs - evoo  
scalloped potatoes  
jasmine rice

spanish rice - roasted tomato - cilantro - lime  
orzo - spinach - feta  
mac n cheese

couscous - golden raisins - pine nuts  
wild rice - cranberries - pecans  
risotto - bacon - parmesan  
shirin polo  
papa a la huancaína

## Vegetil

asparagus - lemon - parmesan  
green beans - garlic - lemon  
green beans - maple bacon

haricot verts - caramelized vidalia onion  
baby carrots & cauliflower - thyme roasted  
\*heirloom carrots - honey glaze (plated)

broccoli and cauliflower au gratin  
squash & zucchini wheels - garlic - parm  
roasted seasonal vegetable melange  
broccolini - olive oil - garlic





# PLATED DINNER

Offer your guests a choice of entree or give them a sampling of two different entrees paired with our delicious fresh made side dishes.

Our team is happy to customize your dinner options to fit your taste.

*Single entree*

## CHICKEN

chicken porcini, mushroom jus, bacon asiago risotto, sauteed swiss chard

chicken roulade with mushroom and broccoli, bechamel, garlic potato mash

frenched chicken, honey dijon, lemon fingerling potatoes, bundled haricot verts

## SEAFOOD

\*seared day boat scallops, smoked gouda grits, baby corn relish

fresh atlantic salmon, apple cider glaze, asparagus bundled in yellow squash ring, confetti orzo

\*miso glazed chilean sea bass, jasmine rice, broccolini, sesame oil

## VEGETARIAN

linguini pasta cappe sante, asparagus, tomato, artichoke, mushroom, tomato sauce, white wine

vegan portobello napoleon, roasted tomato, sweet potato, onion, kale, zucchini, bell peppers, marinara

*Single entree*

## BEEF

beef medallions, sherry wine demi, baby potatoes, heirloom carrots, honey butter

\*braised beef short rib, whipped potatoes, herb roasted root vegetables

\*filet mignon, pomegranate port wine demi, dauphinoise potatoes, roasted vegetables

*Duo entree*

\*bacon wrapped prime top sirloin and seared scallops, smoked tomato jam, pan jus, champagne beurre blanc, potato gratin, haricot vert in carrot ribbon

\*petite filet and roasted chicken thigh, pomegranate port, dijon shallot cream, roasted garlic mashed potatoes, asparagus bundled in yellow squash ring

atlantic salmon and truffle porcini chicken, lemon garlic sauce, capers, truffle mushroom jus, lemon asparagus orzo





# DINNER STATIONS

Chef attended stations offer a unique interactive experience and promotes mingling.

Food is prepared to order & served piping hot by one of our fabulous station chefs!

## *tuscan pasta bar*

linguini and penne pastas - parmesan alfredo -  
fresh basil marinara - mushrooms - baby spinach -  
sun-dried tomato - garlic - olive oil - artichoke hearts -  
bell peppers - spanish onion - italian sausage -  
bay shrimp - chicken breast

## *spanish paella*

fresh seafood paella  
chicken and chorizo paella  
vegetarian paella  
displayed in traditional spanish paella pans

## *stir fry station*

fried rice- lomein noodles- sesame ginger beef and  
chicken - hoisin sauce - broccoli - water chestnuts -  
bamboo shoots - baby corn - mung bean sprouts -  
snow peas -bok choy - take out boxes - chopstix

## *new england raw bar*

jumbo shrimp cocktail - fresh blue point oysters -  
ginger mignonette - cocktail sauce  
- colombian ceviche - jonah crab claws -  
lighted ice bath

## *taco bar*

grilled flour and corn tortillas - beef barbacoa -  
pork carnitas - chopped chicken - lettuce -  
pico de gallo - fresno chilies - pepper jack -  
cotija cheese - guacamole - cilantro lime crema

## *\*cheese wheel risotto bar*

wild mushroom risotto - fresh herb risotto -  
2 giant parmigiano reggiano cheese wheels  
- shaved parmesan - fabulous presentation!

## *grill my cheese please*

cheddar - American - provolone - brie - pears -  
ham - pesto - apple butter

## *sweet & salty fry bar*

fresh cut fries - funnel cake fries - seasoned  
ketchup - queso - mayo - bacon crisps - strawberry  
syrup - chocolate syrup - powdered sugar





# LATE NIGHT SNACKS

Leave a lasting impression on your guests - a fun snack to end the night and avoid the fast food stop or midnight call to room service!!

*your dough is my dough*

**pick 2 mini pizzas - margherita - pepperoni  
italian sausage - veggie - mushroom/onion**

*chicken and waffle sliders*

**fried chicken - maple syrup - waffle "bread"**

*gourmet popcorn bar*

**assorted flavors - decorative boxes**

*knot tied*

**gourmet pretzel station - crab dip - queso  
sweet dip - honey mustard - nutella**

*hot & cold*

**hot salty fries - bamboo cones -  
cold vanilla and chocolate mini milkshakes**

*nacho average  story*

**tortilla chips - queso - pico de gallo - guacamole -  
black beans - sour cream - jalapeño - red onion  
choose 1 - ground beef - chicken - carnitas**

*holy donut waff batman!*

**assorted yeast donuts, GDC peg donut wall, peg donut  
holders, custom acrylic signage, kraft donut favor bags**



# BEVERAGES

Bar support packages and services available - you supply the desired libations!!

*mixer bar*

**your choice of 2 mocktails/teas/lemonades with beverage  
dispenser, coke, sprite, ginger ale, diet coke, bottled water,  
tonic water, club soda, orange and cranberry juices, sour  
mix, margarita mix, butters, simple syrup, napkins, stirrers**

*coffee & tea service*

**coffee, decaf, tea, coffee samovars,  
splenda, sugar, half and half, napkins, stirrers**

*refreshment station*

**self serve station with your choice of 3  
mocktails/teas/lemonade, ice water with  
lemon and lime, cups or mason jars, straws,  
beverage dispensers, ice, napkins**

**ice service and bar equipment available**