

CELEBRATIONS



EVENTS



THE  
OAKLANDER  
HOTEL

AUTOGRAPH COLLECTION®  
HOTELS

## CATERING MENUS



## A STEP ABOVE

As the doors open on the tenth floor, you are greeted with breathtaking views of Oakland and an impressive yet warm welcome for your guests. The Oaklander's and event spaces are situated high above the hustle and bustle of Fifth Avenue in a stunning setting, unlike any other in the city. Sweeping views, delicious details, and impeccable service are just the beginning.

Toasting with guests has never been tastier with food and drink provided by The Oaklander's modern brasserie, Spirits & Tales. With locally sourced menus and a cleverly crafted bar program, Spirits & Tales custom special events offerings will appeal to every palate and personality.

The Oaklander's expert event team is at your service to expertly manage your event details so that you can attend to the business at hand. With our Meeting Service App (MSA), our banquet team is always just a text away during your event here at The Oaklander.



# BUFFET BREAKFASTS

Breakfast Buffets served with KLVN Coffee & Decaffeinated Coffee, RISHI Organic Tea Selection, Accompaniments, and a selection of Fresh Juices. Additional beverages available.

## S&T Continental | \$26

Assorted Breads & Pastries, Jams & Butters  
Housemade Granola & Yogurt  
Whole & Sliced Fruit

## The Oaklander Breakfast Buffet | \$34

Scrambled Cage-Free Eggs

Choose One:

Breakfast Potatoes

Clarion River Root Vegetable Hash

Choose One:

Smoked Applewood Bacon

Breakfast Sausage

Goetta

Kielbasa

Sourdough & Whole Grain Toast

*(Gluten Free Bread available upon request)*

House Made Seasonal Jams & Butter

Fresh Sliced Fruit & Berries

## Charles Breakfast Buffet | \$38

Scrambled Cage-Free Eggs

Choose One:

French Toast

Pancakes

Both with Paul Family Farms Maple Syrup

Choose One:

Breakfast Potatoes

Clarion River Root Vegetable Hash

Choose One:

Smoked Applewood Bacon

Breakfast Sausage

Goetta

Kielbasa

Sourdough & Whole Grain Toast

*(Guten Free Bread available upon request)*

Fresh Sliced Fruit & Berries

# BREAKFAST ENHANCEMENTS

- Chef Attended Omelet Station | \$16 per person + Chef Attendant Fee \$125 GF, Veg
- Scrambled Eggs with Fine Herb | \$9 per person GF, Veg
- Applewood Smoked Bacon | \$8 per person GF
- House Breakfast Sausage or Goetta or Kielbasa | \$8 per person GF without Goetta
- Steel Cut Oatmeal With Seeds, Nuts, Honey, Dried Fruit | \$8 per person GF, Veg, V
- French Toast with Seasonal Accompaniments and Spiced Whipped Cream | \$12 per person Veg, V
- Pancakes with Paul Family Farms Maple Syrup | \$12 per person Veg, V
- Greek Yogurt Bowls with House Made Granola | \$7 per person GF, Veg, (can be made vegan)
- House Seedy Granola Bars | \$5 per person GF, Veg, V
- Clarion River Organics Root & Tuber Farm Hash | \$6 per person GF, Veg (can be made vegan)
- Potato Hash with Herbs, Shallot, Garlic | \$6 per person GF, Veg (can be made vegan)
- Roasted Yams with Cardamom, Chili & Yogurt Sauce | \$6 per person GF, Veg (can be made vegan)
- Sliced Fruit & Berries | \$9 per person GF, Veg, V
- Citrus Cured Salmon, HB Egg, Capers, Crème Fraiche, Pickled Red Onion, Shallot & Crepes | \$14 per person GF
- Bacon, Egg and Cheese Sandwiches on Potato Bun | \$10 per person
- House Made Maple & Almond Granola | \$5 per person GF, Veg, V
- House Scones, Muffins, Pastries & Breakfast Breads | \$36 per dozen Veg, V

## Beverages

Artisanal KLVN Coffee: Regular & Decaf | \$65 per gallon

Assortment of RISHI Organic Hot Teas | \$65 per gallon

Orange, Apple, Cranberry Juice | \$45 per gallon

Bottled Juice | \$5 each

Lemonade or Iced Tea | \$45 per gallon

Still or Sparkling Bottled Water | \$4 each

Bottomless Mimosa | \$20 per person

Bottomless Classic Bloody Mary | \$20 per person



# BREAKS

---

Breaks are available in the AM & PM.

## Tree Hugger Break | \$16 *Vegetarian, Vegan options*

Fresh Juice, House Made Granola, Chia Yogurt, Whole Fruit, Health Shots, Protein Bars

## The Sweet & Scandalous Schenley Break | \$16 *Vegetarian, Vegan options*

Assorted Cookies & Dessert Bars, Candied Nuts, Schenley Trail Mix, Potato Chips, Popcorn

## Savory Break | \$16 *Vegetarian, Vegan options*

Cheese Spreads, Hummus, Pickled Vegetables, Crackers & Baguette

## Toast Break | \$18 *GF, Vegetarian, Vegan options*

Toasted & Fresh Baguette, Salt Cod Spread, Nduja Spread, Spiced Squash Spread, Cashew Cheese, Goat Rodeo Goat Cheese Spread, Seasonal Compote & Chutney

## Forbes Field Break | \$18 *Vegetarian, Vegan options*

Two Varieties of Local Craft Beer, Pittsburgh Pretzels with Pimento Cheese

## Cocktail 101 | \$20 + \$125 Instructor Fee

Pick a spirit and take a guided tour on classic cocktails: Choose Gin, Bourbon, Vodka or Tequila  
Served with appropriate mixers, garnishes & housemade bar snacks



# BREAKS

---

## ALL DAY BEVERAGE PACKAGES

Packages priced for 8 hours of beverage service

### *Option One | \$14*

Regular & Decaf KLVN Coffee, RISHI Organic Tea Selection, Iced Water

### *Option Two | \$17*

Regular & Decaf KLVN Coffee, RISHI Organic Tea Selection, Bottled Water

### *Option Three | \$20*

Regular & Decaf KLVN Coffee, RISHI Organic Tea Selection, Assorted Soft Drinks, Bottled Water

### *Option Four | \$24*

Regular & Decaf KLVN Coffee, RISHI Organic Tea Selection, Assorted Soft Drinks, Bottled Still & Sparkling Water

## ENHANCEMENTS

- Artisanal KLVN Coffee: Regular & Decaf | \$65 per gallon
- Assortment of RISHI Organic Hot Teas | \$65 per gallon
- Orange, Apple, Cranberry Juices | \$45 per gallon
- Bottled Juices | \$5 each
- Kombucha | \$8 each
- Coconut Water | \$8 each
- Still & Sparkling Bottled Water | \$4 Each
- Lemonade or Iced Tea | \$45 per gallon
- Assorted Sodas | \$4 each
- Red Ribbon Sodas: Ginger Beer, Root Beer | \$6 each



# THE WORKING LUNCH

## DELI SANDWICH BOXED LUNCHES | \$28

Select one salad and up to three sandwiches, served with choice of bagged snack & whole fruit.

## DELI SANDWICH BUFFET | \$42

Select choice of two salads, two sandwiches, assorted bagged snacks & one dessert.

### SALADS

#### *Beans, Greens and Grains*

Mixed Greens, Chickpeas, Kidney Bean, Quinoa, Wheat Berry, Walnut, Herb Vinaigrette **Veg, V, GF**

#### *Nicoise Salad*

Spinach, Frisee, New Potato, HB Egg, Haricot Vert, Anchovy Breadcrumbs, Lemon Parsley Vinaigrette

#### *Farm Greens Salad*

Shaved Radish, Fennel, Aged Parmesan, Shallot-Sherry Vinaigrette **Veg, GF (can be V)**

#### *Roasted Vegetable Salad*

Chopped Kale, Seasonal Vegetables Roasted with Seeds, Apple-Turmeric Vinaigrette **Veg, V, GF**

### SANDWICHES

*All sandwiches are served on a challah bun*

#### *Jambon-Beurre Sandwich*

Serrano Ham, Comte Cheese, Rosemary Apple Mostarda, Kraut, Curry Butter **Veg, V**

#### *Pastrami Turkey BLT*

Sliced Pastrami Seasoned Turkey Breast, Gruyere, Arugula, Bacon, Tomato Jam

#### *Roasted Squash Sandwich*

Roasted Butternut Squash, Red Wine Date Cheese, Spinach, Red Onion, Tomato Aioli

#### *Lots of Greens*

Big Hearty Greens, Radish, Tomato, Cucumber, Olive Hummus, Sprouts, Sunflower Seed Pesto



# THE WORKING LUNCH

## MORE SANDWICHES

*All sandwiches are served on a challah bun*

### *Chicken Caesar Sandwich*

Grilled Chicken Breast, Frisee Lettuce, Roasted Poblano, Parmesan, Lemony Caesar Dressing

### *Pan Bagnat Tuna Sandwich*

Poached Tuna, Tomato, Lettuce, Pickled Red Onion, HB Egg, Black Olive Anchovy Aioli

### *Roast Beast*

Roast Beef, Horseradish Aioli, House Pickles, Caramelized Onion, Cheddar

### *Vinegar BBQ Pulled Pork*

Pulled Pork, S&T Vinegar Sauce, Carrot Slaw, Lettuce, Tomato Aioli

## Whole Fruit Selection | *Choose 1*

Apple | Banana | Orange

## Snack Selection | *Choose 1*

Plain Kettle Chip Jalapeno | Kettle Chip | BBQ Kettle Chip  
Salt & Vinegar Kettle Chip | Pretzels

## Enhancements | *\$3 per person*

Seeded Dark Chocolate Chip Cookie  
Lemon Vanilla Oatmeal Cookie  
Salted Caramel Brownie *(can be made vegan)*

## DESSERT (Deli Sandwich Buffet Only) | *Choose 1*

Ricotta Lavender Pound Cake  
Chocolatey Salted Caramel Brownies  
Pistachio Lemon Bars with  
Thyme Meringue





# PLATED LUNCH

Plated Lunches include assorted Mediterra Bakehouse rolls & butter, freshly brewed iced tea, artisanal KLVN coffee: regular & decaf, & RISHI organic tea service.

Choose one soup or salad, one entrée & one dessert.

If multiple entrées are selected, the highest entrée price prevails for all choices.

## SOUP

*Tuscan Minestrone* Veg, GF

*Potato Leek* Veg, GF

*Spiced Carrot & Butternut Squash* Veg, GF

*Wild Mushroom* Veg, GF

*Farm Greens Salad*, Yogurt Veg, GF

## SALADS

(All salads can be made vegan with substitutions)

*Frisee Caesar*

Frisee Lettuce, Red Onion, Parmesan, Brioche Breadcrumbs, Lemony Caesar Dressing Veg

*Mixed Farm Greens*

Shaved Radish, Fennel, Aged Parmesan, Shallot Oil-Sherry Vinaigrette Veg, GF (can be V)

*Beet Nicoise*

Spinach, Frisee, New Potato, Olive, Beets, Haricot Vert, Anchovy Breadcrumbs, Lemon-Parsley Vinaigrette

*Kale & Roasted Cauliflower*

Crispy Chickpeas, Herbs, Goat Rodeo Goat Cheese, Sesame, Apple-Turmeric Dressing Veg, GF

*Winter Spinach Salad*

Spinach, Roasted Eggplant, Squash, Cherry Tomato, Feta, Walnut, Honey Garlic Dressing Veg, GF



# PLATED LUNCH

---

Entrée : Tier 1 | \$40

---

## *Mushroom & Quinoa Fritter*

Fried Mushroom and Quinoa Fritter, Pomme Puree, Celery Marmalade, Farm Greens **Veg**

## *Roasted Chicken Breast*

Brined and Roasted Chicken Breast, Honeyed Yam, Confit Shallot, Arugula, Romesco **GF**

## *Orrecchiette*

Broccolini, Roasted Garlic, Chili and Pecorino **Veg, V**

## DESSERTS

---

## *Bittersweet Chocolate Cake*

Dark Chocolate Ganache, Vanilla Bean Crème Anglaise, Chamomile (can be made vegan)

## *Lemon Ricotta Pound Cake*

Honey Toasted Almond Caramel, Lemon Ricotta Crème

Entrée : Tier 2 | \$50

---

## *Braised Short Rib*

Ravigote, Carrot, Onion, Pickled Celery, Dijon Mustard, Rosemary Jus, **GF**

## *Salmon*

Spiced Lentils, Romesco, Wilted Bok Choy, Toasted Almond **GF**

## *8 oz Bavette*

Grilled Scallion Chimichurri, Smoky Fingerling Potatoes, Shallot Mushroom Confit **GF**

## *PB&J Cake*

Rich Peanut Butter Mousse, Fig Jam filling, Honey Cake, Candied Peanuts

## *Warm Date Bread Pudding*

Caramel, Roasted Apple, Ginger Sour Crème



# BUFFET LUNCH

Buffet Lunches includes assorted Mediterra Bakehouse rolls & butter, freshly brewed iced tea, artisanal KLVN coffee: regular & decaf, & RISHI organic tea service.

Choose one soup, one salad, two entrées & one dessert.  
If any entrée from Tier II is selected, Tier II pricing prevails.

## SOUP

*Tuscan Minestrone* Veg, GF

*Potato Leek* Veg, GF

*Spiced Carrot  
& Butternut Squash* Veg, GF

*Wild Mushroom* Veg, GF

*Farm Greens Salad, Yogurt* Veg, GF

## SALADS

(All salads can be made vegan with substitutions)

### *Frisee Caesar*

Frisee Lettuce, Red Onion, Parmesan, Brioche  
Breadcrumbs, Lemony Caesar Dressing Veg

### *Mixed Farm Greens*

Shaved Radish, Fennel, Aged Parmesan,  
Shallot Oil-Sherry Vinaigrette Veg, GF (can be V)

### *Beet Nicoise*

Spinach, Frisee, New Potato, Olive, Beets, Haricot  
Vert, Anchovy Breadcrumbs, Lemon-Parsley  
Vinaigrette

### *Kale & Roasted Cauliflower*

Crispy Chickpeas, Herbs, Goat Rodeo Goat Cheese,  
Sesame, Apple-Turmeric Dressing Veg, GF

### *Winter Spinach Salad*

Spinach, Roasted Eggplant, Squash, Cherry Tomato,  
Feta, Walnut, Honey Garlic Dressing Veg, GF

# BUFFET LUNCH

---

Entrée : Tier 1 | \$50

---

## *Mushroom & Quinoa Fritter*

Fried Mushroom & Quinoa Fritter, Pomme Puree, Celery Marmalade, Farm Greens **Veg**

## *Roasted Chicken Breast*

Brined & Roasted Chicken Breast, Honeyed Yam, Confit Shallot, Arugula, Romesco **GF**

## *Orrecchiette*

Broccolini, Roasted Garlic, Chili and Pecorino **Veg, V**

Entrée : Tier 2 | \$60

---

## *Fish Stew*

Mahi & Cod, Onion, Fennel, Sweet Potato, Chickpeas in a Curry Coconut Broth, served with White Herb Rice **GF**

## *Beef Bourignon*

Red Wine Braised Beef Short Rib, Carrot, Pearl Onion, Mushroom, Mashed Potatoes **GF**

## *Salmon*

Grilled Scallion Chimichurri, Smoky Fingerling Potatoes, Mushroom Shallot Confit **GF**

## *Hanger Steak*

Grilled Scallion Chimichurri, Smoky Fingerling Potatoes, Mushroom Shallot Confit **GF**

## DESSERTS

---

## *Bittersweet Chocolate Cake*

Dark Chocolate Ganache, Vanilla Bean Crème Anglaise, Chamomile **(can be made vegan)**

## *Lemon Ricotta Pound Cake*

Honey Toasted Almond Caramel, Lemon Ricotta Creme

## *PB&J Cake*

Rich Peanut Butter Mousse, Fig Jam Filling, Honey Cake, Candied Peanuts

## *Warm Date Bread Pudding*

Caramel, Roasted Apple, Ginger Sour Crème



# RECEPTION :: HOR D'EOUVRES

Choose four passed hors d'oeuvres – served for up to 1 hour | \$22 per guest.

Add two more for an additional \$12 per guest.

Items can also be ordered individually at \$4 per piece.

## COLD CANAPES

### *Beef Tartare*

Smokey Oyster Aioli, Cornichon, Horseradish Gremolata

### *Serrano Ham*

Comte Cheese, Celery Marmalade

### *Poached Shrimp*

Lemon Shallot Compote, Pickled Fennel **GF**

### *Citrus Cured Salmon*

Saffron Crème Fraiche, Trout Roe

### *Goat Rodeo Goat Cheese*

Squash-Apricot Relish **Veg**

### *Chicken Liver Mousse*

Rosemary Financier

### *Black Pepper Ricotta*

Olive Tapenade, Lime Pickled Anchovy **Veg**

### *Cashew Cheese, Radish*

Citrus Thyme Jam **Veg, V**

### *Vadouvan Vegetables*

Carrot Cumin Cream Cheese **Veg**

## HOT CANAPES

### *Duck Confit*

Cherry Rosemary Compote

### *Pork Belly*

Tomato Jam, Arugula

### *Sesame Chicken Confit*

Parmesan, Romesco

### *Clam & Chorizo Stuffing*

Walnut Pistou

### *Fried Pommies Anna Bites*

Crema, Bacon, Chive

### *Fish & Shrimp Cake*

Pistou, Pickled Jalapeno Beans

### *Tarragon Grilled Shrimp*

Citrus Aioli

### *Roasty Caraway Carrots*

Mole, Honeyed Peanut **Veg**

### *Mushroom & Leek Ragout* **Veg**

# RECEPTION :: APPETIZER STATIONS

Stations are served for one hour. Priced per guest .

## Artisanal Meat & Cheese | \$28 *gluten free options*

International and Local Cheese & Meats: Capocollo, Bresaola, Prosciutto, Sopressata, Mortadella, Nduja Blue Cheese, Sharp Cheddar, Goat Cheese, Camembert, Aged Beemster Gouda, served with Pickled Vegetables, Mostarda, Jam, Mustard, Baguette, Crackers

## The Garden | \$18 *vegetarian, vegan, gluten free options*

Seasonal Raw, Roasted and Pickled Vegetables: Carrots, Celery, Radish, Fennel, Cauliflower, Broccoli, Potatoes, Haricot Vert, Peppers, Cucumber, Tomato, served with a variety of Aioli

## Breads & Dips | \$16 *vegetarian, vegan, gluten free options*

Assorted Breads, Baguette, Crackers, Socca & Toast Points  
Grilled Scallion Chimichurri, Black Olive and Anchovy Aioli, Red Wine Date Cheese, Dukkah, Lime Yogurt Dip, Harissa Hummus, Truffle Rosemary Squash Dip, Sweet & Sour Beet Lemon Dip

## Raw Bar | \$MP *gluten free options*

Oysters on the Half Shell, Raw Clams, Chilled Jumbo Shrimp, Vadouvan Peel & Eat Shrimp, Marinated Mussels, Crab Claws, with accompaniments including Horseradish, Spicy Cocktail Sauce, Champagne Mignonette, Lemon

Available Enhancements: Lobster Tails \$MP; Langoustine \$MP

## The Sandwich Stop | \$26 *vegetarian, vegan, gluten free options*

Burger Slider with Comte Cheese, Arugula, Fries and Garlic Aioli  
Mini BLT Tea Sandwich  
Cured Salmon & Saffron Crème Fraiche Tea Sandwich  
Goat Rodeo Goat Cheese, Roasted Butternut Squash on Seasoned Profiteroles



## RECEPTION :: DESSERT STATIONS

---

Stations are served for one hour. Priced per guest.

### Mignardise – Petit Four | \$18

Variety of Mini Desserts, Stationed and Passed

### Candy Table | \$16

Variety of Candy

### Pittsburgh Cookie Table | \$30 per dozen

Seeded Dark Chocolate Chip Cookies, Almond Butter Cookies, Thumbprints, Rosemary Cocoa Nib Shortbread, Snickerdoodle



# DINNER BUFFET

Dinner Buffets includes assorted Mediterra Bakehouse rolls & butter or seasoned biscuits, freshly brewed iced tea, artisanal KLVN coffee: regular & decaf, & RISHI organic tea service.

Choose two salads or one soup/one salad, two entrées, two sides & one dessert.  
If any entrée from Tier II is selected, Tier II pricing prevails.

## SOUP

*Tuscan Minestrone* Veg, GF

*Potato Leek* Veg, GF

*Spiced Carrot & Butternut Squash* Veg, GF

*Wild Mushroom* Veg, GF

*Farm Greens Salad*, Yogurt Veg, GF

## SALADS

(All salads can be made vegan with substitutions)

*Frisee Caesar*

Frisee Lettuce, Red Onion, Parmesan, Brioche  
Breadcrumbs, Lemony Caesar Dressing Veg

*Mixed Farm Greens*

Shaved Radish, Fennel, Aged Parmesan,  
Shallot Oil-Sherry Vinaigrette Veg, GF (can be V)

*Beet Nicoise*

Spinach, Frisee, New Potato, Olive, Beets, Haricot  
Vert, Anchovy Breadcrumbs, Lemon-Parsley  
Vinaigrette

*Kale & Roasted Cauliflower*

Crispy Chickpeas, Herbs, Goat Rodeo Goat Cheese,  
Sesame, Apple-Turmeric Dressing Veg, GF

*Winter Spinach Salad*

Spinach, Roasted Eggplant, Squash, Cherry Tomato,  
Feta, Walnut, Honey Garlic Dressing Veg, GF





# DINNER BUFFET

---

Entrée :: Tier 1 | \$70

---

## *Roasted Chicken*

Charmoula, Coconut Turmeric Potatoes, Arugula GF

## *Fish Stew*

Cod & Mahi Mahi, Garlic, Ginger, Fennel, Carrot Sweet Potato, cooked in a Curry Coconut Sauce GF

## *Orrecchiette*

Beurre Noisette, Oyster Mushroom, Fennel, Arugula, Black Pepper Ricotta Veg

Entrée :: Tier 2 | \$85

---

## *Cabbage Roll*

Mushroom Buckwheat Filling, Tomato-Pepper Sauce, Sour Cream, Sprouted Grains and Nutmeg V, Veg, GF

## *Pan Seared Market Fish*

Sauce Verge, New Potatoes, Citrus Frisee Salad GF

## *Beef Bourignon*

Red Wine Braised Beef Short Rib, Carrot, Pearl Onion, Mushroom, Mashed Potatoes GF

Entrée :: Tier 3 | \$95

---

## *Salmon*

Lentils, Romesco, Bok Choy, Almond GF

## *Canela Braised Lamb Shoulder*

Horseradish Gremolata, Carrot, Celery, Onion

## *Grilled Flank Steak*

Button Mushroom, Braised Radicchio Cippolini, Lemon-Shallot Compote GF

# DINNER BUFFET

---

## SIDES

---

### *Potatoes*

Crispy Fingerling Potatoes, Celery, Fennel, Herbs, Paprika Aioli **Veg, V, GF**

### *Roasted Cauliflower*

Lemon, Black Pepper, Pecorino, Sage Walnut Pistou **Veg, V, GF**

### *Chickpea Ratatouille*

Carrot, Tomato, Kale, Yogurt & Harissa **Veg, GF**

### *Cast Iron Carrots*

Brown Butter, Rosemary, Cumin **Veg, GF**

### *Sauteed Haricot Vert*

Hallot Confit, Preserved Lemon **Veg, V, GF**

### *Roasted Yams*

Scallion, Espelette, Lime Yogurt, Honey **Veg, GF**

### *Pomme Puree*

Parmesan, Roasted Garlic, Black Pepper, Thyme **Veg, GF**

### *Collard Green Gratin*

Baked au Gratin with Parmesan **Veg, GF**

### *Grilled Broccolini*

Romesco, Almond, Herbs **Veg, GF**

## DESSERT

---

### *Bittersweet Chocolate Cake*

Dark Chocolate Ganache, Vanilla Bean Crème Anglaise, Chamomile **(can be made vegan)**

### *Lemon Ricotta Pound Cake*

Honey Toasted Almond Caramel, Lemon Ricotta Crème

### *PB&J Cake*

Rich Peanut Butter Mousse, Fig Jam Filling, Honey Cake, Candied Peanuts

### *Warm Date Bread Pudding*

Caramel, Roasted Apple, Ginger Sour Crème



# PLATED DINNER

Plated Dinners include assorted Mediterra Bakehouse rolls & butter or seasoned biscuits, freshly brewed iced tea, artisanal KLVN coffee: regular & decaf, & RISHI organic tea service.

Choose one soup or salad, one entrée & one dessert. Appetizer selection available.  
If multiple entrées are selected, the highest entrée price prevails for all choices.

## SOUP

*Tuscan Minestrone* Veg, GF

*Potato Leek* Veg, GF

*Spiced Carrot  
& Butternut Squash* Veg, GF

*Wild Mushroom* Veg, GF

*Farm Greens Salad*, Yogurt Veg, GF

## SALADS

(All salads can be made vegan with substitutions)

*Frisee Caesar*

Frisee Lettuce, Red Onion, Parmesan, Brioche  
Breadcrumbs, Lemony Caesar Dressing Veg

*Mixed Farm Greens*

Shaved Radish, Fennel, Aged Parmesan,  
Shallot Oil-Sherry Vinaigrette Veg, GF (can be V)

*Beet Nicoise*

Spinach, Frisee, New Potato, Olive, Beets, Haricot  
Vert, Anchovy Breadcrumbs, Lemon-Parsley  
Vinaigrette

*Kale & Roasted Cauliflower*

Crispy Chickpeas, Herbs, Goat Rodeo Goat Cheese,  
Sesame, Apple-Turmeric Dressing Veg, GF

*Winter Spinach Salad*

Spinach, Roasted Eggplant, Squash, Cherry Tomato,  
Feta, Walnut, Honey Garlic Dressing Veg, GF



# PLATED DINNER

---

Entrée :: Tier 1 | \$55

---

## *Market Fish*

Sauce Vierge, Tomato Shallot Confit GF

## *Roasted Chicken*

Charmoula, Coconut Turmeric Potatoes, Arugula GF

## *Orrecchiette*

Beurre Noisette, Oyster Mushroom, Fennel, Arugula, Black Pepper Ricotta Veg

## *Marinated Flank Steak*

Grilled Scallion Chimichurri, Fingerling Potatoes, Onion Veg

Entrée :: Tier 2 | \$70

---

## *Cabbage Roll*

Mushroom Buckwheat Filling, Tomato-Pepper Sauce, Sour Cream, Sprouted Grains and Nutmeg V, Veg, GF

## *Salmon*

Lentils, Romesco, Bok Choy, Almond GF

## *Pork Chop*

Vinegar Barbeque Glaze, Spiced Kraut GF

## *Grilled Bavette*

Button Mushroom, Braised Radicchio, Lemon-Shallot Compote GF

Entrée :: Tier 3 | \$85

---

## *Scallops*

Coquilles Saint-Jacques, Mushroom, Gruyere, Breadcrumb V, Veg, GF

## *Roasted Truffle Chicken*

Button Mushroom, Onion, New Potato, Herb Chicken Jus GF

## *Canela Braised Lamb Shoulder*

Horseradish Gremolata, Carrot, Celery, Onion

## *NY Strip Steak*

Pomme Puree, Roasted Garlic & Shallot, Lemon-Shallot Compote GF



# PLATED DINNER

---

## DESSERT

---

### *Bittersweet Chocolate Cake*

Dark Chocolate Ganache, Vanilla Bean Crème Anglaise, Chamomile (can be made vegan)

### *Lemon Ricotta Pound Cake*

Honey Toasted Almond Caramel, Lemon Ricotta Crème

### *PB&J Cake*

Rich Peanut Butter Mousse, Fig Jam Filling, Honey Cake, Candied Peanuts

### *Warm Date Bread Pudding*

Caramel, Roasted Apple, Ginger Sour Crème

## APPETIZER

---

### *Shrimp Cocktail | \$18*

Cocktail Sauce, Lemon GF

### *Roasted Beets & Black Pepper Ricotta | \$12*

Sweet & Sour Roasted Beets, House Ricotta, Arugula, Orange Gremolata GF

### *Rosemary Risotto | \$12*

Pork Belly, Apricot, Squash GF

### *Marinated Crab & Quinoa | \$16*

Bonito Pimenton Aioli, Citrus GF



# BAR PACKAGES

---

## Tier 1 | House Bar Package

---

\$20 for the First Hour; \$12 for each Additional Hour

### SPIRITS

Absolut  
 Beefeater  
 Canadian Club  
 Cruzan Rum  
 Famous Grouse  
 Sauza Silver

### CORDIALS

Di Saronna Amaretto  
 Luxardo

### WINE

Cardiff Chardonnay  
 Proverb Cabernet Sauvignon

### CHAMPAGNE

Pol Clement, Brut Blanc de Blanc NV

### BEER (select two)

Bud	Coors Light
Miller Lite	Rhinegeist Bubbles
Corona	East End Big Hop

## Cash Bar Pricing:

---

SPIRITS | \$7

CORDIALS | \$5

WINE/CHAMPAGNE | \$8

DOMESTIC BEER | \$5

CRAFT BEER | \$6

# BAR PACKAGES

## Tier 2 | Upgraded Bar Package

\$24 for the First Hour; \$14 for each Additional Hour

### SPIRITS

Titos  
 Tanqueray  
 Cruzan  
 Hornitos Silver  
 Famous Grouse  
 Jim Beam  
 Old Overholt Rye  
 Sailor Jerry Spiced Rum

### CORDIALS

Bailey's Irish Cream  
 Kahlua  
 Cointreau

### WINE

Chardonnay  
 Cabernet  
 Sauvignon Blanc  
 Malbec

### CHAMPAGNE

Pol Clement, Brut Blanc de Blanc NV

### BEER (select two)

Bud	Rhinegeist Bubbles
Miller Lite	East End Big Hop
Corona	Victory Prima Pils
Coors Light	Troeg's Perpetual IPA

## Cash Bar Pricing:

SPIRITS | \$8  
 CORDIALS | \$7  
 WINE/CHAMPAGNE | \$9  
 DOMESTIC BEER | \$5  
 CRAFT BEER | \$6



# BAR PACKAGES

## Tier 3 | Top Shelf Bar Package

\$26 for the First Hour; \$16 for each Additional Hour

### SPIRITS

Grey Goose  
Bacardi  
Smith & Cross  
Maker's Mark Bourbon  
Knob Creek  
Auchentoshan Classic Scotch  
Plymouth Gin  
Milagros Silver

### CORDIALS

Bailey's Irish Cream  
Kahlua  
Cointreau

### WINE

Chardonnay  
Cabernet  
Sauvignon Blanc  
Malbec

### CHAMPAGNE

Pol Clement, Brut Blanc de Blanc NV

### BEER (select two)

Bud	East End Big Hop
Miller Lite	Victory Prima Pils
Corona	Troeg's Perpetual IPA
Coors Light	North Country Firehouse Red
Rhine Geist Bubbles	

## Cash Bar Pricing:

SPIRITS | \$10

CORDIALS | \$7

WINE/CHAMPAGNE | \$10

DOMESTIC BEER | \$5

CRAFT BEER | \$6





# BAR PACKAGES

---

## Local Spirits Package

---

\$26 for the First Hour ; \$16 for each Additional Hour

### SPIRITS

Boyd & Blair  
Bly Rum  
Maggie's Farm Rum  
Wigle Pennsylvania Bourbon  
Old Overholt Rye  
Quantum Gin  
Milagros Silver

### CORDIALS

Bailey's Irish Cream  
Kahlua  
Cointreau

### WINE

Chardonnay  
Cabernet  
Merlot  
Sauvignon Blanc  
Malbec

### CHAMPAGNE

Pol Clement, Brut Blanc de Blanc NV

### BEER (select two)

Bud	East End Big Hop
Miller Lite	Victory Prima Pils
Corona	Troeg's Perpetual IPA
Coors Light	North Country Firehouse Red
Rhine Geist Bubbles	

## Cash Bar Pricing:

---

SPIRITS | \$10

CORDIALS | \$7

WINE/CHAMPAGNE | \$10

DOMESTIC BEER | \$5

CRAFT BEER | \$6



# BAR PACKAGES

---

## Upgrades

---

### MARTINI BAR

\$8 per person

Includes three Stolichnaya Flavors,  
and Two Handcrafted Martinis

### COGNAC

Additional Per Person

HENNESSY VS | \$3

COURVOISIER VSOP | \$5

REMY MARTIN VSOP | \$7

D-USSE VSOP | \$10