

Bluebird Package \$190 per guest

choice of 2 passed appetizers, 1 salad, 2 entrees, and 2 sides

Black Diamond Package ++ \$225 per guest

choice of 2 passed appetizers, 1 stationary appetizer, 2 salads, 2 entrees, and 2 sides

Expert Terrain Package +++ \$265 per guest

choice of 2 passed appetizers, 2 stationary appetizer, 2 salads, 3 entrees, and 3 sides

Passed Appetizers

Bites

Fresh Corn Elote en Vaso (v)
queso fresco, cilantro, chili
Pulled Smoked Chicken
lavash, romesco
Tuna Tartare Boats
endive, soy sauce pearls, crispy shallots
Arancini (v)
smoked broccoli rabe pesto, mozzarella
Brie and Walnut Tarte (v) ++
green apple mostarda
Duck Confit Tarte ++
pickled red onion, duck cherry demi
Scallop Ceviche ++
green chili, corn chip

Skewers

Caprese (v)
heirloom tomato, mozzarella, basil, fig glaze
Bourbon Bacon
bourbon candied bacon
Smoked Sirloin
marinated quail egg, pickled veg

Crostini

Arugula pesto, roasted tomato, mozzarella (v)
Short rib, caramelized onion, gruyere
Smoked eggplant, tahini, scallion (v)
Wood fired salmon salad, herbs, capers ++
Local mushrooms, garlic, creme fraiche (v) ++

Stationary Appetizers ++

Fondue
sourdough bread, green apple, cornichons
add wood fired sausage, grilled shrimp,
and brussels sprouts +6 per person
Cheese and Charcuterie
assorted cured meats, cheeses, and pickles
Jerk Octopus
lavash, pineapple pico de gallo
Sashimi Platter +++
Ora King Salmon, Hawaiian Ahi Tuna
house ponzu, lemon aioli, chimichurri
Oak Charred Filet Mignon +++
baby gem lettuce wraps, horseradish cream,
candied jalapeño

Salads

Winter Salad
arugula, prosciutto, seasonal fruit, roasted tomato,
parmesan, walnut vinaigrette
Hi Lo Salad (v)
mixed greens, rhubarb vinaigrette, kale chips, beets, endive,
smoked seasonal squash, crumbled goat cheese
Mediterranean Chopped Salad (v)
cucumber, tomato, red onion, kalamata olive, fresh herbs,
olive oil and lemon
Basic Greens Salad (v)
artisan lettuce, fresh herbs, sherry shallot vinaigrette

Entrees

Slow Roasted Pork Ragu
tomato, rigatoni, pecorino romano
Herb Crusted Salmon
panko, fresh herbs, lemon cream
Seasonal Ravioli (v)
mushroom sage cream
Smoked Chicken Thighs
tangy bbq sauce
Veal Saltimbocca ++
prosciutto, sage, white wine sauce
Lion's Mane Mushroom Patties (v) ++
citrus ginger marinade
Blackened Grouper ++
grilled pineapple salsa
Roasted Pasture Raised Chicken ++
herbes de provence, citrus and butter
Tomato Braised Beef Short Rib +++
bone in short rib, gremolata
Shrimp and Crab Scampi +++
garlic, white wine, linguine
Duck Confit Lasagna +++
bechamel, local mushrooms, truffle
Jerk Spiced Acorn Squash (v) +++
coconut cauliflower puree, crispy leeks, cauliflower

Sides

Grilled Asparagus (v)
Roasted Root Vegetables with Gremolata (v)
Grilled King Oyster Mushrooms (v)
Sweet Potato Hash (v)
Patatas Bravas (v)
Roasted Skin On Mashed Potatoes (v)
Basmati and Herb Pilaf (v)
Charred Brussels with Bacon and Dates

Carving Station

choice of one of our local angus
beef or pork options
charred on our wood fired grill
+\$12 per guest
minimum 50 guests

Beef Tenderloin
Prime Rib
30-day Dry Aged Striploin
Pork Tenderloin
served with an assortment
of house made sauces

For the Kiddos

\$25

Entrees

Chicken Tenders

Meatballs
in Marinara

Buttered Noodles

French Fries

+ tax
+ 23% service charge
+ 3% KLV

menu subject to change
per seasonal availability

