



SEATED DINNER
60 per person

FIRST COURSE

choose three

SEA SCALLOP

morel mushroom, english peas, mint sauce

SAUTÉED GNOCCHI

fresh mozzarella, portobello mushroom, smoked beet sauce

TIGER SHRIMP

brown butter hollandaise, petite salad

OYSTERS ROCKEFELLER

spinach bacon, béarnaise glaze

SHORT RIBS

fennel puree, beech mushrooms, fried leeks

WALDORF SALAD

blue cheese, candied walnut

LOBSTER BISQUE

leek, tarragon

SECOND COURSE

choose three

SKUNA BAY SALMON

anna potatoes, hen of the woods mushroom, baby bok choy

BRANZINO

asparagus, heart of palm, orange blossom vinaigrette

YELLOW FIN TUNA

black rice, shiitake mushroom, citrus soy sauce

DRY AGED NY STRIP STEAK

mashed potato, carrots & turnips, brown ale sauce

CENTER CUT PORK CHOP

parmesan polenta, broccoli rabe, slow roasted tomato

ROAST CHICKEN

ricotta dumplings, spinach, black truffle sauce

DESSERT

CHOCOLATE TRUFFLE CAKE

CRÈME BRÛLÉE

DINNER EVENT MENUS

Served Monday through Friday 5:00 PM

Served Saturday and Sunday 6:00 PM

**ALL MENUS INCLUDE:
REGULAR COFFEE,
HARNEY & SONS TEA, SODA**

**PRICING IS EXCLUSIVE OF:
8.875% TAX
20% GRATUITY**

**DISH COMPONENTS VARY BASED ON
SEASONAL AVAILIBTY**



BUFFET MENU

65 per person

HALF HOUR PASSED HORS D'OEUVRES

choose three

- PIZZETTA MARGHERITA**
 - MUSHROOM AND PARMESAN TARTLET**
 - MINI CHEESEBURGER**
 - HAM AND CHEESE CROQUETTE**
 - CHORIZO BROCHETTE**
 - DEVILED EGG WITH SMOKED PAPRIKA**
 - CURRY CHICKEN BRIOCHE FINGER SANDWICH**
 - SMOKED SALMON LATKE WITH CRÈME FRAÎCHE**
 - CRAB SALAD ON CUCUMBER**
 - GRILLED SHRIMP WITH SPICY HERB SAUCE**
 - GRILLED ZUCCHINI & PEPPER SKEWERS**
 - WHITE BEAN BRUSCHETTA**
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SALAD

choose one

- WALDORF**
blue cheese, candied walnut
- RUBY & GOLD BEET**
hazelnuts, baby greens, shallot vinaigrette
- LYONNAISE**
frisee, watercress, bacon vinaigrette
- PEAR & ENDIVE**
delicate squash, maple vinaigrette (seasonal)
- SUGAR SNAP PEA**
bell peppers, garlic chips, sherry vinaigrette

PASTA, RICE OR POTATO

choose one

- PENNE WITH MUSHROOMS & PINE NUTS**
- MACARONI WITH GRUYERE & PARMESAN SAUCE**
- ROASTED RED POTATOES**
- POTATO & LEEK GRATIN**
- WHITE CHEDDAR POLENTA**

PROTEIN

choose three

- GRILLED TUNA**
green beans, roasted tomato
- BASS WITH BABY BOK CHOY**
miso, shiitake
- SKUNA BAY SALMON**
curried cauliflower
- SEARED SCALLOPS**
vanilla turnip, lemon confit
- ROSEMARY CHICKEN**
artichoke hearts, olives
- STUFFED PORK LOIN**
stone fruit, broccoli rabe
- ROAST TURKEY**
herb stuffing, baby squash, foie gras sauce
- GRILLED HANGER STEAK (+6)**
béarnaise, watercress

DESSERT

- CHOCOLATE POT DE CRÈME**
- ASSORTED COOKIE TOWERS**



SEATED DINNER
80 per person

FIRST (choose three)

SEARED SCALLOPS

purple potato, saffron-orange sauce

SHRIMP RISOTTO

pancetta, asparagus, fava beans

LOBSTER SALAD

heart of palm, mango curry-lime vinaigrette

TRIO OF TARTARES

salmon – apple, horseradish

tuna – cucumber, ponzu

beef – caper, cornichon

SUGAR SNAP PEAS & PROSCIUTTO SALAD

boston lettuce, red onion, yogurt

BEETS & SMOKED GOAT CHEESE

beech mushroom, pistachio, basil pesto

BEEF SHORT RIB BORSCHT

soft herbs, crème fraîche

SECOND (choose one)

GNOCCHI & MOZZARELLA WITH SHAVED TRUFFLE

SARABETH'S VELVETY CREAM OF TOMATO SOUP

LOBSTER BISQUE

WALDORF SALAD

THIRD (choose three)

PORCINI MUSHROOMS

kale, cranberry beans, manchego cheese, mustard sabayon

HALIBUT

kohlrabi, shiitake mushroom, herb broth

SWORDFISH

red pepper-ginger sauce, broccoli rabe, fennel relish

LOBSTER

sweet corn, shishito pepper, heirloom tomato

LAMB

english pea & mushroom ragù, polenta, black garlic sauce

FILET MIGNON

romanesco cauliflower, potato cake, red wine sauce

DUCK

barley & wild rice pilaf, thumbelina carrots, five spice glaze

DESSERT

choose three

CRÈME BRÛLÉE

SEASONAL TART

WARM BREAD PUDDING

CHOCOLATE TRUFFLE CAKE

FRUIT CRUMB PIE

COOKIE PLATE

CHOCOLATE POT DE CRÈME

SORBET OR GELATO