

### OPTION A \$30<sup>++</sup>

**LUNCH ENTRÉE** | Choice of one served individually

**Beet & Arugula Salad**

Organic Arugula, Roasted Beets, Goat Cheese, Lime Vinaigrette

**Chicken Paillard**

Grilled Thinly Tenderized Chicken Breast, Frisée, Radicchio, Arugula, Extra Virgin Olive Oil, Fresh Lemon Juice and Shaved Parmigiano

**Napa Shrimp Salad**

Colossal Shrimp, Napa Slaw, Baby Kale, Cashews, Scallions, Honey-Lime Vinaigrette

**Dessert**

Seasonal Crème Brûlée

### OPTION B \$35<sup>++</sup>

**SALAD COURSE**

**Garden Salad**

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

**LUNCH ENTRÉE** | Choice of one

**French-Cut Garlic Herbed Chicken**

Seared French Breast of Chicken, Reserved Pan Jus

**Sole Piccata**

Lemon, Butter, White Wine, Capers

**Pasta Jardinière**

Roasted Seasonal Vegetables, Red Pepper Pesto, Shaved Parmigiano

*Entrées will be accompanied by Chef's selection of seasonal vegetables and starch*

**DESSERT** | Host Choice of One

- Seasonal Crème Brûlée
- Special Occasion Cake

### BEVERAGE OPTIONS

Alcohol packages are not available after 8pm. Only tab or cash bars are available past this time.

**Cash Bar | N/C**

Each individual guest pays for his or her own drinks

**Consumption Bar | P/A**

A tab will be run for alcoholic beverages based on consumption

**Domestic Beer and Wine 22<sup>++</sup>**

Includes Select Draft & Bottled Beers and House Wines by the Glass for Two Hours

**Premium Beer and Wine 35<sup>++</sup>**

Includes Premium Wines by the Glass and Craft Draft Beers for Two Hours

## LUNCH PACKAGES

Available Monday - Saturday 11:30am - 2:00pm

All Packages Include Unlimited Coffee, Tea, and Soft Drinks

### OPTION C \$40<sup>++</sup>

**SALAD COURSE** | Host Choice of One

**Garden Salad**

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

**Caesar Salad**

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

**LUNCH ENTRÉE** | Choice of one

**French-Cut Garlic Herbed Chicken**

Seared French Breast of Chicken, Reserved Pan Jus

**Grilled Swordfish**

Char Broiled Fillet, Saffron-Lemon Emulsion, Parsley Oil

**New York Strip Steak**

Char Broiled, Sherry Peppercorn Sauce

**Seasonal Risotto**

Arborio Rice, Seasonal Vegetables

*Entrées will be accompanied by Chef's selection of seasonal vegetables and starch*

**DESSERT** | Host Choice of One

- Seasonal Crème Brûlée
- Flourless Chocolate Cake with Salted Caramel
- Special Occasion Cake

### OPTION D \$50<sup>++</sup>

**APPETIZERS** | Served family style

**Crispy Calamari**

Lemon Thyme Aioli, Marinara Sauce

**Truffle Flatbread**

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

**SALAD COURSE** | Guest Choice of One

**Garden Salad**

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

**Caesar Salad**

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

**ENTRÉE SELECTIONS** | Guest Choice of One

**Spinach & Fontina Stuffed Chicken**

Pan Seared, Reserved Pan Jus

**Hiddenfjord Salmon**

Pan Seared, Baby Spinach, Roasted Beet Farro, Parsley Oil

**New York Strip Steak**

Char Broiled, Sherry Peppercorn Sauce

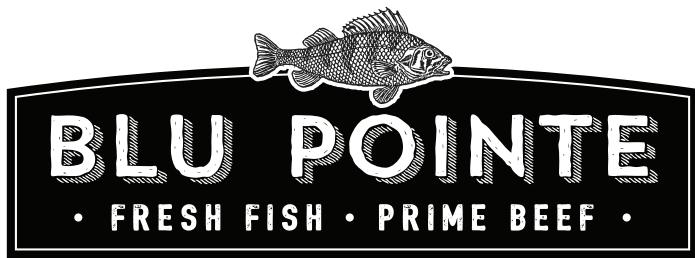
**Seasonal Risotto**

Arborio Rice, Seasonal Vegetables

*Entrées will be accompanied by Chef's selection of seasonal vegetables and starch*

**DESSERT** | Host Choice of One

- Seasonal Crème Brûlée or Flourless Chocolate Cake with Salted Caramel
- Special Occasion Cake



### OPTION A \$45<sup>++</sup>

#### SALAD COURSE

##### Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

#### ENTRÉE SELECTIONS | Guest choice of one

##### French-Cut Garlic Herbed Chicken

Seared French Breast of Chicken, Reserved Pan Jus

##### Pasta Jardinière

Roasted Seasonal Vegetables, Red Pepper Pesto, Shaved Parmigiano

##### Grilled Swordfish

Char Broiled Fillet, Saffron-Lemon Emulsion, Parsley Oil

*Entrees will be accompanied by Chef's selection of seasonal vegetables and starch*

#### DESSERT | Host choice of one

- Seasonal Crème Brûlée
- Special Occasion Cake

### OPTION B \$55<sup>++</sup>

#### APPETIZERS | Served family style

##### Crispy Calamari

Lemon Thyme Aioli, Marinara Sauce

##### Truffle Flatbread

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

#### SALAD COURSE | Host choice of one

##### Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

##### Caesar Salad

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

#### ENTRÉE SELECTIONS | Guest choice of one

##### Spinach & Fontina Stuffed Chicken

Pan Seared, Reserved Pan Jus

##### Hiddenfjord Salmon

Pan-seared, Baby Spinach, Roasted Beet Farro, Saffron-Lemon Emulsion, Parsley Oil

##### New York Strip Steak

Char Broiled, Sherry Peppercorn Sauce

##### Seasonal Risotto

Arborio Rice, Seasonal Vegetables

*Entrees will be accompanied by Chef's selection of seasonal vegetables and starch*

#### DESSERT | Host choice of one

- Seasonal Crème Brûlée
- Flourless Chocolate Cake with Salted Caramel
- Special Occasion Cake

## DINNER PACKAGES

Available Anytime

All Packages Include Unlimited Coffee, Tea, and Soft Drinks

### OPTION C \$75<sup>++</sup>

#### APPETIZERS | Served family style

##### Grilled Calamari

Char Broiled Calamari, Saffron-Lemon Emulsion, Parsley Oil, Capers, Roasted Peppers

##### Roasted Heirloom Beets

Mediterranean Garlic Dip, Rosemary, Extra Virgin Olive Oil

##### Truffle Flatbread

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

##### Shrimp Cocktail

Chilled Colossal Shrimp, Bloody Mary Sauce

#### SALAD COURSE | Guest choice of one

##### Caesar Salad

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

##### Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

#### ENTRÉE SELECTIONS | Guest choice of one

##### Spinach & Fontina Stuffed Chicken

Pan Seared, Reserved Pan Jus

##### Filet Mignon

Char Broiled 8oz USDA Prime Beef Tenderloin, Cabernet Shallot Reduction

##### Red Snapper

Pan Seared Fillet, Saffron-Lemon Emulsion, Parsley Oil

##### Seasonal Risotto

Arborio Rice, Seasonal Vegetables

*Entrees will be accompanied by Chef's selection of seasonal vegetables and starch*

#### DESSERT | Guest choice of one

- Seasonal Crème Brûlée or Flourless Chocolate Cake with Salted Caramel
- Special Occasion Cake

### BEVERAGE OPTIONS

Alcohol packages are not available after 8pm. Only tab or cash bars are available past this time.

#### Cash Bar | N/C

Each individual guest pays for his or her own drinks

#### Consumption Bar | P/A

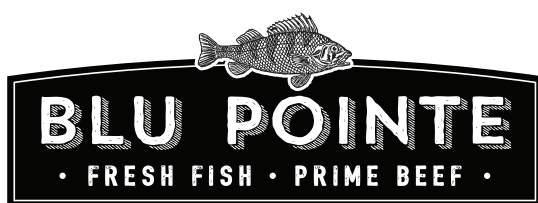
A tab will be run for alcoholic beverages based on consumption

#### Domestic Beer and Wine 22<sup>++</sup>

Includes Select Draft & Bottled Beers and House Wines by the Glass for Two Hours

#### Premium Beer and Wine 35<sup>++</sup>

Includes Premium Wines by the Glass and Craft Draft Beers for Two Hours



# SUNDAY BRUNCH CATERING PACKAGE

**\$37.95<sup>++</sup> PER PERSON**

Available for 2.5 Hours | Includes Coffee, Tea, Soda, and Juices | Choice of Colored Linens | Special Occasion Cake

## BREAKFAST BUFFET

### EGGS BENEDICT AND OMELETS

Made-to-order

### MINI NEW YORK BAGELS

### OMELET STATION

### FRENCH TOAST

### CAST IRON BAKED FRITTATA

### CHICKEN AND WAFFLES

### CORNEBEEF HASH

### ASSORTED BREAKFAST PASTRIES

### NOVA SCOTIA LOX

With Traditional Accompaniments

### YOGURT AND GRANOLA PARFAITS

### SCRAMBLED EGGS

### FRESH FRUIT DISPLAY

### BREAKFAST POTATOES

### APPLEWOOD SMOKED BACON

### BREAKFAST SAUSAGE LINKS

### MINI BELGIAN WAFFLES

Bananas Foster, Fresh Strawberries,  
Warm Maple Syrup, Whipped Cream

## LUNCH BUFFET

### GARDEN SALAD

### GRILLED SUMMER VEGETABLES

### QUINOA SALAD

### BEET AND KALE SALAD

### CHILLED PASTA PRIMAVERA

### PRIME RIB WITH CREAMED HORSE RADISH

### CHEF'S PASTA SELECTION

### PAN-SEARED CHICKEN

### HIDDEN JORD SALMON

### CHILLED SEAFOOD SALAD

### SHRIMP COCKTAIL

### TRUFFLE MAC & CHEESE

### ANGUS CHEESEBURGER SLIDERS

### MASHED POTATOES

### SOUP DU JOUR

### FIG & PROSCIUTTO FLATBREAD

### TRUFFLE FLATBREAD

### CHARCUTERIE BOARD

## DESSERT BUFFET

### MINI VANILLA BEAN CRÈME BRULÉE

### FLOURLESS CHOCOLATE TORTE

### WARM BREAD PUDDING

### KEY LIME MERINGUE

### ASSORTED CHOCOLATE AND FRUIT MOUSSE

### CAFÉ PANNA COTTA

## BEVERAGE OPTIONS

### DELUXE BRUNCH BEVERAGE PACKAGE | 22 Per Person For 2 Hours

Mimosa, Bloody Mary's, Sparkling Wine, White Sangria, Red Sangria,  
Select Draft Beer, Select Bottled Beer, And House Wines By The Glass

*Upgrade To Premium Wines By The Glass And Craft Draft Beers*

*For An Additional 17 Per Person*

### CONSUMPTION BAR | P/A

A tab will be run for alcoholic beverages based on consumption

### CASH BAR | N/C

Each individual guest pays for his or her own drinks

## RAW BAR ENHANCEMENTS

### OYSTERS ON THE HALF SHELL | PA

A Selection of East & West Coast, Riesling Mignonette,  
Bloody Mary Sauce

### LITTLENECK CLAMS | 8 HALF-DOZEN / 14 DOZEN

On The Half-Shell, Bloody Mary Sauce, Lemon-Thyme Aioli

### COLOSSAL SHRIMP COCKTAIL | 5 PER SHRIMP

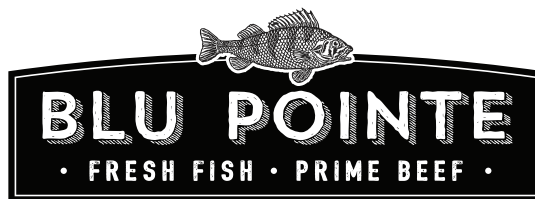
Horseradish, Bloody Mary Sauce

### WHOLE MAINE LOBSTER COCKTAIL | 25 PER LOBSTER

Bloody Mary Sauce, Lemon-Thyme Aioli

### GRAND CHILLED SHELLFISH PLATTER | 20 PER PERSON

Whole Maine Lobster, Four Colossal Shrimp, Eight Clams,  
Eight Oysters, Dozen Marinated Mussels, Bloody Mary Sauce,  
Riesling Mignonette, Lemon-Thyme Aioli



## COCKTAIL PARTY PACKAGE \$95<sup>++</sup>

Two Hour Cocktail Party

Six Hors d' Oeuvres | Choice of Two Stations | Coffee Station and Three Passed Desserts  
Domestic Beer and Wine - Includes Select Draft & Bottled Beers and House Wines by the Glass

75 person minimum in center dining room | 40 person minimum in private dining room | Additional hour add \$10 per person

### HORS D' OEUVRES | CHOICE OF SIX

- Truffle Flatbread - Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula
- Mini Tuna Tartare on Cucumber rounds
- Crispy Asparagus Risotto Croquettes
- Colossal Shrimp Cocktail, Bloody Mary Sauce | 5 per shrimp
- Charbroiled Chicken Skewer, Chimichurri Sauce
- Flash Fried Calamari
- Wild Mushroom, Goat Cheese, Pesto Crostini
- Mini Ham & Brie Panini, Dijon Mustard
- Grilled Calamari, Saffron Olive Oil Emulsion, Roasted Peppers, Capers
- Caprese Skewers, Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic
- Smoked Salmon, Chive Crème Fraiche, Pumpernickel Points
- Chilled Cherry Tomato Gazpacho Shooters
- Colorado Lamb Lollipops | 5.00 per lamb lollipop
- Blue Point Oysters, Riesling Mignonette | 3.00 per oyster
- USDA Prime Beef Crostini with Horseradish Gorgonzola Cream

Denotes Premium Selection. Additional Charge Applies

### COCKTAIL RECEPTION STATION | CHOICE OF TWO

#### CONTEMPORARY AMERICAN

- Prime Beef Sliders, Charcoal Grilled, Spicy Mayo, Caramelized Onions, Gruyère
- Baked "Mac n Cheese" Four Cheese Cream Sauce, Smoked Bacon, Scallions & Toasted Bread Crumbs
- Fig & Prosciutto Flatbread, Fig Jam, Chèvre, Prosciutto, Arugula, Pecorino
- Roasted Beet & Arugula Salad

#### PASTA STATION

- Rigatoni ala Vodka-Sundried Tomatoes, Caramelized Onions, Mushrooms, Vodka Tomato Cream
- Tomato Basil Penne-Marinaded Roma Tomatoes, Torn Basil, Kalamata Olives, Fresh Mozzarella & Garlic Chips

#### MEDITERRANEAN

- Antipasto Display of Fresh Mozzarella, Marinated Roasted Red Peppers, Artichokes & Olive Medley with Rustic Baguettes
- Cured Domestic Meats
- Herb-Couscous Salad
- Vegetable Quinoa Salad
- Roasted Pepper Hummus with Grilled Pita Points

#### CARVING STATION | Choice of 2

- Roasted Pork Loin
- Honey Glazed Ham
- Roasted Turkey Breast
- Filet Mignon

### DESSERT

MINI VANILLA BEAN CRÈME BRULÉE

LEMON MASCARPONE CHEESECAKE

CAFÉ PANNA COTTA

### BEVERAGE ENHANCEMENTS

#### CONSUMPTION BAR | P/A

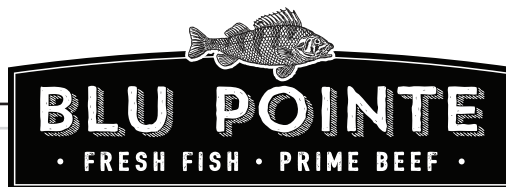
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#### CASH BAR | N/C

Each individual guest pays for his or her own drinks

#### PREMIUM BEER AND WINE | Add \$15 Per Person

Includes Premium Wines by the Glass and Craft Draft Beers for Two Hours



# Premium Dinner Package

Available Anytime | Package Includes Unlimited Coffee, Tea, and Soft Drinks

\$95<sup>++</sup> PER PERSON

## First Course

Served Family Style

### CHILLED SHELLFISH TOWERS

Maine Lobster, Colossal Shrimp, Clams, Oysters, Marinated Mussels, Bloody Mary Sauce, Riesling Mignonette, Lemon-thyme Aioli

## Second Course

Served Family Style

### GRILLED CALAMARI

Char Broiled Calamari, Saffron-Lemon Emulsion,  
Parsley Oil, Capers, Roasted Peppers

### TRUFFLE FLATBREAD

Grilled Naan Bread, Truffle Whipped Ricotta,  
Chevre, Exotic Mushrooms, Baby Arugula

### BURRATA CAPRESE

Organic Tomatoes, Basil, Extra Virgin Olive Oil  
Sea Salt, Cracked Black Pepper

## Salad Course

Guest Choice of One

### CAESAR SALAD

Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

### GARDEN SALAD

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

## Main Course

Guest Choice of One

### DOUBLE-CUT

COLORADO LAMB CHOPS  
USDA Prime, Rosemary Demi-Glace

### FILET MIGNON

Char Broiled 8oz USDA Prime Beef Tenderloin,  
Cabernet Shallot Reduction

### RED SNAPPER

Pan Seared Fillet, Saffron-Lemon Emulsion,  
Parsley Oil

### SPINACH & FONTINA STUFFED CHICKEN

Pan Seared, Reserved Pan Jus

### SEASONAL RISOTTO

Arborio Rice, Seasonal Vegetables

## Dessert

Guest Choice of One

### MILE HIGH CARROT CAKE

Candied Pecans, Cream Cheese Icing

### FLOURLESS CHOCOLATE CAKE

Salted Caramel

### SEASONAL CRÈME BRÛLÉE

Whipped Cream, Fresh Berries

## Beverage Options

Alcohol packages are not available after 8pm. Only tab or cash bars are available past this time.

### CASH BAR | N/C

Each individual guest pays for  
his or her own drinks

### CONSUMPTION BAR | P/A

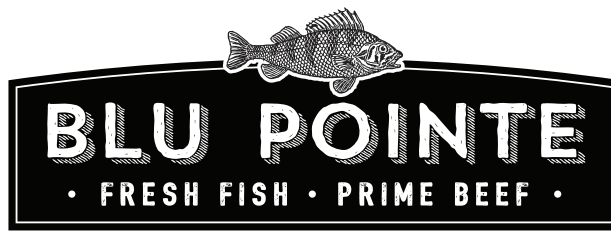
A tab will be run for alcoholic  
beverages based on consumption

### DOMESTIC BEER & WINE | 22<sup>++</sup>

Includes Select Draft & Bottled Beers and  
House Wines by the Glass for Two Hours

### PREMIUM BEER AND WINE | 35<sup>++</sup>

Includes Premium Wines by the Glass  
and Craft Draft Beers for Two Hours



## ALL INCLUSIVE PACKAGES

Available Anytime | Packages Include Unlimited Coffee, Tea, and Soft Drinks

### \$100 ALL INCLUSIVE PACKAGE

#### DOMESTIC BEER AND WINE

Includes Select Draft & Bottled Beers and House Wines by the Glass for Two Hours

#### APPETIZERS | Served family style

##### Crispy Calamari

Lemon Thyme Aioli, Marinara Sauce

##### Truffle Flatbread

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

#### SALAD COURSE | Host choice of one

##### Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

##### Caesar Salad

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

#### ENTRÉE SELECTIONS | Guest choice of one

##### Spinach & Fontina Stuffed Chicken

Pan Seared, Reserved Pan Jus

##### Hiddenfjord Salmon

Pan-Seared, Baby Spinach, Roasted Beet Farro, Saffron-Lemon Emulsion, Parsley Oil

##### New York Strip Steak

Char Broiled, Sherry Peppercorn Sauce

*Entrees will be accompanied by Chef's selection of seasonal vegetables and starch*

#### DESSERT | Host choice of one

- Seasonal Crème Brûlée
- Flourless Chocolate Cake with Salted Caramel

### \$125 ALL INCLUSIVE PACKAGE

#### DOMESTIC BEER AND WINE

Includes Select Draft & Bottled Beers and House Wines by the Glass for Two Hours

#### APPETIZERS | Served family style

##### Grilled Calamari

Char Broiled Calamari, Saffron-Lemon Emulsion, Parsley Oil, Capers, Roasted Peppers

##### Roasted Heirloom Beets

Mediterranean Garlic Dip, Rosemary, Extra Virgin Olive Oil

##### Truffle Flatbread

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

##### Shrimp Cocktail

Chilled Colossal Shrimp, Bloody Mary Sauce

#### SALAD COURSE | Guest choice of one

##### Caesar Salad

Crispy Hearts of Romaine, Caesar Dressing, Shaved Parmigiano, Brioche Croutons

##### Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

#### ENTRÉE SELECTIONS | Guest choice of one

##### Spinach & Fontina Stuffed Chicken

Pan Seared, Reserved Pan Jus

##### Filet Mignon

Char Broiled 8oz USDA Prime Beef Tenderloin, Cabernet Shallot Reduction

##### Red Snapper

Pan Seared Fillet, Saffron-Lemon Emulsion, Parsley Oil

##### Seasonal Risotto

Arborio Rice, Seasonal Vegetables

*Entrees will be accompanied by Chef's selection of seasonal vegetables and starch*

#### DESSERT | Guest choice of one

- Seasonal Crème Brûlée
- Flourless Chocolate Cake with Salted Caramel

### ADDITIONAL BEVERAGE OPTIONS

#### Cash Bar | N/C

Each individual guest pays for his or her own drinks

#### Consumption Bar | P/A

A tab will be run for alcoholic beverages based on consumption