

Yacht 145



SILVER MENUS

Silver Private Plated

Silver Private Buffet

Silver Private Vegetarian Buffet

Silver Private Buffet Brunch

Silver Mix And Mingle Menu

Silver Mix And Mingle Vegetarian Menu

SILVER PRIVATE PLATED MENU

FOR THE TABLE

ASSORTED BREADS AND BUTTER (V)

SALADS (SELECT ONE)

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing

HONEYCRISP APPLE SALAD (V) (G*)

Mixed Greens | Candied Pecans | Feta Cheese | Mandarin Orange Vinaigrette

MAIN	(PRESELECT	CHOICE	BREAST	OF	ONE) (G*)
PAN-SEARED	CHICKEN				
Smashed Fingerling Potatoes Farm Fresh Vegetables Chicken Ju					

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | Lemon Beurre Blanc

LEMON-POACHED WHITEFISH (G*)

Seasonal Vegetables | Red Chermoula | Parsley | Garlic

SEASONAL POTATO GNOCCHI (V) (G*)

Vegetable Succotash | Arugula Pistachio Pesto | Aged Parmesano Reggiano Cheese

DESSERT (SELECT ONE)

OPTION 1: PLATED - PRE-SELECTED CHOICE OF ONE (V) (G*)

New York Cheesecake | Double Chocolate Cake | Mixed Berries and Pineapple *May Contain Nuts

OPTION 2: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May Contain Nuts

OPTION 3: - WEDDING CAKE (V)

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

CHOCOLATE COVERED STRAWBERRIES (V) (G*)

Sold by the dozen, minimum purchase 3 dozen

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian
Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SILVER PRIVATE BUFFET MENU

SALADS (CHOICE OF ONE (ALL SALADS INCLUDE FRESH BREAD AND BUTTER))

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*) (V)

Cucumber | Grape Tomato | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COUSCOUS SALAD (V) (G*)

Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

MAIN (CHOICE OF TWO)

ROASTED LEMON HERB CHICKEN

Bone-In Chicken Breast | Fresh Thyme | Feta Cheese | Chicken Veloute

CARIBBEAN JERK BRAISED PORK (G*)

Plantains | Black Beans | Garlic | Scallions

LEMON-POACHED WHITEFISH (G*)

Red Chermoula | Parsley | Garlic

BAKED ORECCHIETTE PASTA (V)

Parsnip | Ricotta Cheese | Roasted Kale and Sage

ROASTED VEGETABLE FARFALLE (V)

Seasonal Squash and Peppers | Arugula | Marinara | Parmesan Cheese

COMPLEMENTS (INCLUDES FARM FRESH SEASONAL VEGETABLES PLUS CHOICE OF ONE)

SOUR CREAM AND HERB MASHED POTATOES (V) (G*)

ROASTED TRI-COLOR POTATOES (V) (VG) (G*)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (V) (VG)

HARICOT VERTS (G*) (VG) (V)

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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SILVER PRIVATE BUFFET MENU (continued)

DESSERT (SELECT ONE)

OPTION 1: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May contain Nuts

OPTION 2: PLATED - NEW YORK STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: - WEDDING CAKE

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

CHEF'S CARVING STATION (G*)

Hand-Carved Oven Roasted Turkey | Hand-Carved Tri-Tip Sirloin | Hand-Carved Strip Loin, USDA Choice | Hand-Carved Prime Rib

CHOCOLATE COVERED STRAWBERRIES (G*) (V)

Sold by the dozen, Minimum purchase 3 dozen | \$3 per person

FUNNEL CAKES AND MIXED BERRIES STATION (V)

Mascarpone Whipped Cream | Chocolate Whipped Cream | Mini Chocolate Chips | Berry Coulis

CHOCOLATE DIPPING STATION (V)

Pretzels | Coconut Macaroons | Mini Peanut Butter Cookies | Marshmallow Cereal Bites | Strawberries | Pineapple

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SILVER PRIVATE VEGETARIAN BUFFET MENU

Lunch Mon-Fri: \$94 | Lunch Sat: \$99 | Lunch Sun: \$129 | Dinner Mon-Fri: \$204 | Dinner Sat: \$214

STARTER (CHOICE OF ONE (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

FIELD GREENS SALAD (G*) (V)

Grape Tomatoes | Cucumber | Carrot | Ranch and Balsamic Dressings

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

QUINOA SALAD (V) (G*)

Red Peppers | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

MAIN (CHOICE OF TWO)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF ONE)

SOUR CREAM AND CHIVE MASHED POTATOES (G*) (V)

ROASTED RED SKIN POTATOES (G*) (VG) (V)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (VG) (V)

BRUSSEL SPROUTS (G*) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: WEDDING CAKE

Allergens will vary based on selection

ENHANCEMENTS ((DESSERT ENHANCEMENT AVAILABLE FOR ADDITIONAL PURCHASE)

CHOCOLATE COVERED STRAWBERRIES

Sold by the Dozen, Minimum Purchase is 3 Dozen

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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SILVER PRIVATE BUFFET BRUNCH MENU

EARLY RISER

BREAKFAST PASTRIES (V)

Assorted Muffins and Danishes *May Contain Nuts

SCRAMBLED EGGS (G*)

American Cheddar Cheese

BREAKFAST MEATS (G*)

Applewood Smoked Bacon | Pork Sausage Links

BREAKFAST POTATOES (G*) (VG) (V)

Caramelized Onions | Red & Green Bell Peppers

FRENCH TOAST BAKE (G*) (V)

Maple | Cinnamon

LATE RISERS

CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*) (V)

Tomatoes | Cucumbers | Red Onions | Arugula | Feta Cheese | Za'atar Dressing

SUN DRIED TOMATO PASTA SALAD

Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

FARM FRESH SEASONAL VEGETABLES (G*) (V) (VG)

Chef's Seasonal Selection

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN-ROASTED SALMON (G*)

Roasted Bok Choy | Miso Citrus Soy Sauce

HAND CARVED TRI TIP STEAK (G*)

Caramelized Onions | Balsamic Beef Jus

DESSERT

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Deserts | Seasonal Fruit Fresh

OPTION 2: WEDDING CAKE

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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SILVER MIX AND MINGLE MENU

STARTER (CHOICE OF ONE (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

FIELD GREENS SALAD (G*) (V)

Grape Tomatoes | Cucumber | Carrot | Ranch and Balsamic Dressings

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

QUINOA SALAD (V) (G*)

Red Peppers | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

MAIN (CHOICE OF TWO)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF ONE)

SOUR CREAM AND CHIVE MASHED POTATOES (G*) (V)

ROASTED RED SKIN POTATOES (G*) (VG) (V)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (VG) (V)

BRUSSEL SPROUTS (G*) (V)

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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SILVER MIX AND MINGLE MENU (continued)

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DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: WEDDING CAKE

Allergens will vary based on selection

ENHANCEMENTS ((DESSERT ENHANCEMENT AVAILABLE FOR ADDITIONAL PURCHASE))

CHOCOLATE COVERED STRAWBERRIES

Sold by the Dozen, Minimum Purchase is 3 Dozen

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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SILVER MIX AND MINGLE VEGETARIAN MENU

STARTER (CHOICE OF ONE (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

FIELD GREENS SALAD (G*) (V)

Grape Tomatoes | Cucumber | Carrot | Ranch and Balsamic Dressings

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

QUINOA SALAD (V) (G*)

Red Peppers | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

MAIN (CHOICE OF TWO)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF ONE)

SOUR CREAM AND CHIVE MASHED POTATOES (G*) (V)

ROASTED RED SKIN POTATOES (G*) (VG) (V)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (VG) (V)

BRUSSEL SPROUTS (G*) (V)

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SILVER MIX AND MINGLE VEGETARIAN MENU

DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: WEDDING CAKE

Allergens will vary based on selection

ENHANCEMENTS ((DESSERT ENHANCEMENT AVAILABLE FOR ADDITIONAL PURCHASE))

CHOCOLATE COVERED STRAWBERRIES

Sold by the Dozen, Minimum Purchase is 3 Dozen

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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GOLD MENUS

Gold Private Plated

Gold Private Buffet

Gold Private Vegetarian Buffet

Gold Private Brunch Buffet

Gold Mix And Mingle Menu

Gold Mix And Mingle Vegetarian Menu

GOLD PRIVATE PLATED MENU

FOR THE TABLE

ASSORTED BREADS AND BUTTER (V)

SALADS (SELECT ONE)

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing

HONEYCRISP APPLE SALAD (V) (G*)

Mixed Greens | Candied Pecans | Feta Cheese | Mandarin Orange Vinaigrette

GREEK SALAD (V) (G*)

Cucumber | Grape Tomato | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

MAIN (PRESELECT CHOICE OF TWO)

PAN-SEARED CHICKEN BREAST (G*)

Smashed Fingerling Potatoes | Farm Fresh Vegetables | Chicken Ju

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | Lemon Beurre Blanc

ZA'ATAR FLAT IRON STEAK (G*)

Sour Cream and Herb Mashed Potatoes | Seasonal Vegetables | Wild Mushroom Demi-Glace

SEASONAL POTATO GNOCCHI (V) (G*)

Vegetable Succotash | Arugula Pistachio Pesto | Aged Parmesano Reggiano Cheese

DESSERT (SELECT ONE)

OPTION 1: PLATED - PRE-SELECTED CHOICE OF ONE (V) (G*)

New York Cheesecake | Double Chocolate Cake | Mixed Berries and Pineapple *May Contain Nuts

OPTION 2: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May Contain Nuts

OPTION 3: - WEDDING CAKE (V)

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

CHOCOLATE COVERED STRAWBERRIES (V) (G*)

Sold by the dozen, minimum purchase 3 dozen

PLATED: SPANISH 'BASQUE STYLE' CHEESECAKE (V)

Cheesecake Soufflé | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

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GOLD PRIVATE BUFFET MENU

SALADS (CHOICE OF TWO (ALL SALADS INCLUDE FRESH BREAD AND BUTTER))

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*) (V)

Cucumber | Grape Tomato | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COUSCOUS SALAD (V) (G*)

Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

CAPRESE SALAD (V) (G*)

Vine-Ripe Tomatoes | Fresh Mozzarella Cheese | Basil | Balsamic Glaze

MAIN (CHOICE OF THREE)

ROASTED LEMON HERB CHICKEN

Bone-In Chicken Breast | Fresh Thyme | Feta Cheese | Chicken Veloute

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED ATLANTIC SALMON

Miso Citrus Sauce | Roasted Bok Choy

LEMON-POACHED WHITEFISH (G*)

Red Chermoula | Parsley | Garlic

BAKED ORECCHIETTE PASTA (V)

Parsnip | Ricotta Cheese | Roasted Kale and Sage

ROASTED VEGETABLE FARFALLE (V)

Seasonal Squash and Peppers | Arugula | Marinara | Parmesan Cheese

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

CARIBBEAN JERK BRAISED PORK (G*)

Plantains | Black Beans | Garlic | Scallions

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GOLD PRIVATE BUFFET MENU (continued)

COMPLEMENTS (INCLUDES FARM FRESH SEASONAL VEGETABLES PLUS CHOICE OF ONE)

SOUR CREAM AND HERB MASHED POTATOES (V) (G*)

ROASTED TRI-COLOR POTATOES (V) (VG) (G*)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (V) (VG)

HARICOT VERTS (G*) (VG) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May contain Nuts

OPTION 2: PLATED - NEW YORK STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: - WEDDING CAKE

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

CHEF'S CARVING STATION (G*)

Hand-Carved Oven Roasted Turkey | Hand-Carved Tri-Tip Sirloin | Hand-Carved Strip Loin, USDA Choice | Hand-Carved Prime Rib

CHOCOLATE COVERED STRAWBERRIES (G*) (V)

Sold by the dozen, Minimum purchase 3 dozen | \$3 per person

FUNNEL CAKES AND MIXED BERRIES STATION (V)

Mascarpone Whipped Cream | Chocolate Whipped Cream | Mini Chocolate Chips | Berry Coulis

CHOCOLATE DIPPING STATION (V)

Pretzels | Coconut Macaroons | Mini Peanut Butter Cookies | Marshmallow Cereal Bites | Strawberries | Pineapple

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GOLD PRIVATE VEGETARIAN BUFFET MENU

STARTER (CHOICE OF TWO (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

FIELD GREENS SALAD (G*) (V)

Grape Tomatoes | Cucumber | Carrot | Ranch and Balsamic Dressings

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

QUINOA SALAD (V) (G*)

Red Peppers | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

ARTICHOKE CAPRESE SALAD (G*) (V)

Roma Tomatoes | Fresh Mozzarella | Italian Olive Mix | Balsamic Reduction

MAIN (CHOICE OF THREE)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

VEGETABLE WELLINGTON (V)

Farm Fresh Seasonal Vegetables | Mushroom Duxelle | Puff Pastry

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

ROOT VEGETABLE FRICASSE (VG) (V) (G*)

Idaho Potatoes | Carrots | Broccoli | Grape Tomatoes | Cauliflower Coconut Cream Sauce

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GOLD PRIVATE VEGETARIAN BUFFET MENU (continued)

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF ONE)

SOUR CREAM AND CHIVE MASHED POTATOES (G*) (V)

ROASTED RED SKIN POTATOES (G*) (VG) (V)

MUSHROOM RICE PILAF (G*) (V)

ROASTED BROCCOLI (G*) (VG) (V)

BRUSSEL SPROUTS (G*) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: WEDDING CAKE

Allergens will vary based on selection

ENHANCEMENTS ((DESSERT ENHANCEMENT AVAILABLE FOR ADDITIONAL PURCHASE)

CHOCOLATE COVERED STRAWBERRIES

Sold by the Dozen, Minimum Purchase is 3 Dozen

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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GOLD PRIVATE BRUNCH BUFFET MENU

EARLY RISER

BREAKFAST PASTRIES

Assorted Muffins and Danishes | *Contains Nuts

SCOTTISH SMOKED SALMON DISPLAY

Cream Cheese | Shaved Red Onion | Capers | Roma Tomatoes | Bagels

SCRAMBLED EGGS (G*) (V)

American Cheddar Cheese

BREAKFAST MEATS (G*)

Applewood Smoked Bacon | Pork Sausage Links

BREAKFAST POTATOES (V) (G*) (VG)

Caramelized Onions | Sweet Bell Peppers

FRENCH TOAST (V)

Whipped Cream | Maple Syrup

LATE RISERS

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*) (V)

Cucumbers | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Vinaigrette

SUN-DRIED TOMATO PASTA SALAD

Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

BAKED ORECCHIETTE PASTA (V)

Parsnips | Roasted Kale | Ricotta Cheese | Sage

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED SALMON

Roasted Bok Choy | Miso Citrus Soy Sauce

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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GOLD PRIVATE BRUNCH BUFFET MENU (continued)

KID'S STATION

Chicken Tenders and French Fries

HAND CARVED TRI TIP STEAK (G*)

Rosemary Marinade | Caramelized Onions | Balsamic Beef Demi Glace

FARM FRESH SEASONAL VEGETABLES (V) (VG) (G*)

Chef's Seasonal Selection

ENHANCEMENTS (AVAILABLE FOR ADDITIONAL CHARGE)

CHEF'S CARVING STATION

Hand-Carved Strip Loin, USDA Choice \$15, Hand-Carved Turkey Breast \$15, Hand-Carved Prime Rib \$17, Herb-Crusted Beef Tenderloin \$20

DESSERT (CHOICE OF ONE)

OPTION #1 - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fresh Fruit

OPTION # 2 - WEDDING CAKE

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GOLD PRIVATE MIX & MINGLE MENU

STARTER (CHOICE OF FOUR)

SPANAKOPITA (V) BEEF CROSTINI BRUSCHETTA (V)

CRUDITÉ SHOT (V) (G*)

MOZZARELLA CAPRESE SKEWER (G*) (V)

MINI QUICHE

CHEF-CRAFTED HORS D'OUERVES

Allergens may vary

APPETIZERS

CHEESE AND CRUDITÉ DISPLAY (V)

Assortment of Cheeses, Vegetables, and Crackers

SALADS (CHOICE OF TWO)

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing

QUINOA SALAD (G*) (V)

Red Pepper | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

FIELD GREEN SALAD (G*) (V)

Tomatoes | Cucumbers | Carrots | Ranch Dressing and Balsamic Dressing

MAIN (CHOICE OF ONE)

ITALIAN STATION

Lemon Herb Chicken | Pasta Al Forno | Farm Fresh Seasonal Vegetables

MEXICAN STATION

Beef, Chicken and Roasted Vegetable Fajitas | Corn & Flour Tortillas | Spanish Rice | Black Beans | Fire-Roasted Salsa | Salsa Verde | Pico | Cheddar Cheese | Sour Cream

SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GOLD PRIVATE MIX & MINGLE VEGETARIAN MENU

STARTER (CHOICE OF FOUR)

SPANAKOPITA (V)
BEEF CROSTINI
BRUSCHETTA (V)
CRUDITÉ SHOT (V) (G*)
MOZZARELLA CAPRESE SKEWER (G*) (V)
MINI QUICHE

CHEF-CRAFTED HORS D'OUERVES Allergens may vary

APPETIZERS

CHEESE AND CRUDITÉ DISPLAY (V)
Assortment of Cheeses, Vegetables, and Crackers

SALADS (CHOICE OF TWO)

CAESAR SALAD
Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing
QUINOA SALAD (G*) (V)
Red Pepper | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

FIELD GREEN SALAD (G*) (V)
Tomatoes | Cucumbers | Carrots | Ranch Dressing and Balsamic Dressing

MAIN (CHOICE OF ONE)

ITALIAN STATION
Lemon Herb Chicken | Pasta Al Forno | Farm Fresh Seasonal Vegetables

MEXICAN STATION
Beef, Chicken and Roasted Vegetable Fajitas | Corn & Flour Tortillas | Spanish Rice | Black Beans | Fire-Roasted Salsa | Salsa Verde | Pico | Cheddar Cheese | Sour Cream

SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

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PLATINUM MENUS

Platinum Private Plated

Platinum Private Buffet

Platinum Private Vegetarian Buffet

Platinum Mix And Mingle Menu

Platinum Mix And Mingle Vegetarian Menu

Platinum Private Student Buffet

PLATINUM PRIVATE PLATED MENU

FOR THE TABLE

ASSORTED BREADS AND BUTTER (V)

SALADS (SELECT ONE)

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing

BUTTERNUT SQUASH AND KALE SALAD (V) (G*)

Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette

ROASTED VEGETABLE AND GRAINS SALAD (V) (G*) (VG)

Watercress | Quinoa | Cauliflower | Broccoli | Carrot | Sumac Vinaigrette

MAIN (PRESELECT CHOICE OF TWO)

PAN-SEARED CHICKEN BREAST (G*)

Smashed Fingerling Potatoes | Farm Fresh Vegetables | Chicken Ju

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | Lemon Beurre Blanc

ATLANTIC STRIPED BASS

Castelvetrano Olives | Herb Couscous | Asparagus | Fines Herb Vinaigrette

ZA'ATAR FLAT IRON STEAK (G*)

Sour Cream and Herb Mashed Potatoes | Seasonal Vegetables | Wild Mushroom Demi-Glace

SEASONAL POTATO GNOCCHI (V) (G*)

Vegetable Succotash | Arugula Pistachio Pesto | Aged Parmesano Reggiano Cheese

DESSERT (SELECT ONE)

OPTION 1: PLATED - PRE-SELECTED CHOICE OF ONE (V) (G*)

New York Cheesecake | Double Chocolate Cake | Mixed Berries and Pineapple *May Contain Nuts

OPTION 2: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May Contain Nuts

OPTION 3: - WEDDING CAKE (V)

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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PLATINUM PRIVATE PLATED MENU (continued)

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

OLIVE OIL POACHED HALIBUT
Lemon Orzo | Chimichurri

6OZ USDA CHOICE PETIT FILET MIGNON AND PRAWNS (G*)
Sour Cream and Herb Mashed Potatoes | Broccoli | Port Reduction | Shallot Compound Butter

PORTABELLA MUSHROOM RAVIOLI (V)
Caramelized Shallots | Wilted Arugula | Garlic White Wine Sauce

CHOCOLATE COVERED STRAWBERRIES (V) (G*)
Sold by the dozen, minimum purchase 3 dozen

PLATED: SPANISH 'BASQUE STYLE' CHEESECAKE (V)
Cheesecake Soufflé | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

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PLATINUM PRIVATE BUFFET MENU

SALADS (CHOICE OF TWO (ALL SALADS INCLUDE FRESH BREAD AND BUTTER))`

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

CRANBERRY MESCULIN SALAD (G*) (V)

Dried Cranberries | Feta Cheese | Sliced Almonds | Mandarin Orange Vinaigrette

SEASONAL GREENS AND GRAINS (V) (G*) (VG)

Chef Crafted Seasonal Selection

CAPRESE SALAD (V) (G*)

Vine-Ripe Tomatoes | Fresh Mozzarella Cheese | Basil | Balsamic Glaze

BUFFET (CHOICE OF TWO)

ROASTED LEMON HERB CHICKEN

Bone-In Chicken Breast | Fresh Thyme | Feta Cheese | Chicken Veloute

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED ATLANTIC SALMON

Miso Citrus Sauce | Roasted Bok Choy

LEMON-POACHED WHITEFISH (G*)

Red Chermoula | Parsley | Garlic

BAKED ORECCHIETTE PASTA (V)

Parsnip | Ricotta Cheese | Roasted Kale and Sage

ROASTED VEGETABLE FARFALLE (V)

Seasonal Squash and Peppers | Arugula | Marinara | Parmesan Cheese

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

CARIBBEAN JERK BRAISED PORK (G*)

Plantains | Black Beans | Garlic | Scallions

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PLATINUM PRIVATE BUFFET MENU (continued)

MAIN (INCLUDED)

HAND CARVED TRI-TIP SIRLOIN (G*)

Rosemary Marinade | Caramelized Onions | Balsamic Demi-Glace

COMPLEMENTS (INCLUDES FARM FRESH SEASONAL VEGETABLES PLUS CHOICE OF TWO)

SMASHED FINGERLING POTATOES (V) (G*)

ROASTED TRI-COLOR POTATOES (V) (VG) (G*)

MUSHROOM RICE PILAF (G*) (V)

CUMIN ROASTED BABY CARROTS (G*) (V) (VG)

CIDER BRAISED BRUSSEL SPROUTS (G*) (VG) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: BUFFET - SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit *May contain Nuts

OPTION 2: PLATED - NEW YORK STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: - WEDDING CAKE

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

CHEF'S CARVING STATION (G*)

Hand-Carved Oven Roasted Turkey | Hand-Carved Strip Loin, USDA Choice | Hand-Carved Prime Rib | Herb-Crusted Beef Tenderloin

CHOCOLATE COVERED STRAWBERRIES (G*) (V)

Sold by the dozen, Minimum purchase 3 dozen | \$3 per person

FUNNEL CAKES AND MIXED BERRIES STATION (V)

Mascarpone Whipped Cream | Chocolate Whipped Cream | Mini Chocolate Chips | Berry Coulis

CHOCOLATE DIPPING STATION (V)

Pretzels | Coconut Macaroons | Mini Peanut Butter Cookies | Marshmallow Cereal Bites | Strawberries | Pineapple

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PLATINUM PRIVATE VEGETARIAN BUFFET MENU

STARTER (CHOICE OF TWO (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COUS COUS SALAD (V) (VG) (G*)

Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

ARTICHOKE CAPRESE SALAD (G*) (V)

Roma Tomatoes | Fresh Mozzarella | Italian Olive Mix | Balsamic Reduction

ROASTED VEGETABLE AND GRAINS SALAD (G*) (VG) (V)

Watercress | Quinoa | Cauliflower | Broccoli | Carrot | Sumac Vinaigrette

MAIN (CHOICE OF FOUR)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

VEGETABLE WELLINGTON (V)

Farm Fresh Seasonal Vegetables | Mushroom Duxelle | Puff Pastry

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

ROOT VEGETABLE FRICASSE (VG) (V) (G*)

Idaho Potatoes | Carrots | Broccoli | Grape Tomatoes | Cauliflower Coconut Cream Sauce

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PLATINUM PRIVATE VEGETARIAN BUFFET MENU (continued)

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF TWO)

TRUFFLE MASHED POTATOES (G*) (V)
SMASHED FINGERLING POTATOES (G*) (VG) (V)
BASMATI LONG GRAIN RICE BLEND (G*) (VG) (V)
CHARRED BROCCOLINI AND CARROTS (G*) (VG) (V)
CAULIFLOWER STEAK (G*) (VG) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)
Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)
Lemon Mascarpone Cream | Blueberry Compote

OPTION 3: WEDDING CAKE
Allergens will vary based on selection

ENHANCEMENTS ((DESSERT ENHANCEMENT AVAILABLE FOR ADDITIONAL PURCHASE))

CHOCOLATE COVERED STRAWBERRIES (V) (G*)
Sold by the Doze, Minimum Purchase is 3 Dozen

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PLATINUM MIX AND MINGLE MENU

STARTER (CHOICE OF FOUR)

CHEF-CRAFTED HORS D'OUERVES

Spinach & Artichoke Bite (V) | Korean Barbecue Beef Skewer | Bruschetta | Crudit  Shot (G*) (V) | Moroccan Chicken Skewer (G*) | Cajun Salmon Bites (G*) | Shrimp Cocktail (G*) | Vegan Spring Roll (G*) (V) (VG) | Maui Shrimp Spring Roll (N)

APPETIZERS (CHOICE OF ONE)

ARTISAN CHEESE DISPLAY (V)

Grand Cru Reserve | 4-Year aged Cheddar | Buttermilk Bleu | Fontina | Dried Fruits | Assorted Crackers and Crostini

CRUDITE DISPLAY (G*) (V)

Broccoli | Cauliflower | Carrots | Celery | Assorted Pepper and Hummus with Ranch Dressing

MEDITERRANEAN STATION (V)

Roasted Garlic Hummus | Jalape o Cilantro Hummus | Tzatziki | Seasonal Roasted Vegetables | Pita Chips | Naan

SALADS (CHOICE OF TWO)

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Crouton | Traditional Caesar Dressing

QUINOA SALAD (G*) (V)

Red Pepper | Cucumber | Carrot | Spinach | Honey Lime Vinaigrette

STRAWBERRY SPINACH SALAD (G*) (V)

Sliced Almonds | Feta Cheese | Balsamic Dressing

MAIN (CHOICE OF TWO)

CHEF'S CARVING STATION (G*)

Hand-Carved Rosemary Marinated Tri-Tip, USDA Choice | Roasted Tri-Color Potatoes | Balsamic Demi Glace | Caramelized Onions

ITALIAN STATION

Lemon Herb Chicken | Pasta Al Forno | Farm Fresh Seasonal Vegetables

MEXICAN STATION

Beef, Chicken and Roasted Vegetable Fajitas | Corn & Flour Tortillas | Spanish Rice | Black Beans | Fire-Roasted Salsa | Salsa Verde | Pico | Cheddar Cheese | Sour Cream

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PLATINUM MIX AND MINGLE MENU (continued)

ASIAN STATION

Lo Mein Salad | Carrot Ginger Slaw | Honey Sesame Chicken | Beef & Broccoli | Jasmine Rice | Sauteed Vegetables

SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

ENHANCEMENTS (PRICES LISTED BELOW. ADDITIONAL ENTREE SELECTION \$15)

CHEF'S CARVING STATION

Hand-Carved Oven-Roasted Turkey- \$12 | Hand-Carved Prime Rib - \$17 | Herb-Crusted Beef Tenderloin - \$20 | Cedar Planked Salmon Display - \$12

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PLATINUM MIX AND MINGLE VEGETARIAN MENU

STARTER (CHOICE OF TWO (ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER))

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COUS COUS SALAD (V) (VG) (G*)

Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

ARTICHOKE CAPRESE SALAD (G*) (V)

Roma Tomatoes | Fresh Mozzarella | Italian Olive Mix | Balsamic Reduction

ROASTED VEGETABLE AND GRAINS SALAD (G*) (VG) (V)

Watercress | Quinoa | Cauliflower | Broccoli | Carrot | Sumac Vinaigrette

MAIN (CHOICE OF FOUR)

VEGAN MUSHROOM STROGANOFF (VG) (V)

Leeks | Forest Mushrooms | Fresh Thyme

VEGETABLE COCONUT CURRY (VG) (V) (G*)

Seasonal Vegetables, Red Curry, Coconut Milk, Ginger, Thai Basil

VEGETABLE WELLINGTON (V)

Farm Fresh Seasonal Vegetables | Mushroom Duxelle | Puff Pastry

STIR FRY VEGETABLE NOODLES (V)

Carrots | Celery | Green Beans | Sweetened Soy Sauce

PASTA AL FORNO (V)

Alfredo Sauce | Panko Parmesan Crust

PASTA PRIMAVERA WITH SPINACH BASIL PESTO (V)

Penne Pasta | Sautéed Seasonal Vegetables | Blistered Cherry Tomatoes

ROOT VEGETABLE FRICASSE (VG) (V) (G*)

Idaho Potatoes | Carrots | Broccoli | Grape Tomatoes | Cauliflower Coconut Cream Sauce

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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PLATINUM MIX AND MINGLE VEGETARIAN MENU

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES INCLUDED PLUS CHOICE OF TWO)

TRUFFLE MASHED POTATOES (G*) (V)
SMASHED FINGERLING POTATOES (G*) (VG) (V)
BASMATI LONG GRAIN RICE BLEND (G*) (VG) (V)
CHARRED BROCCOLINI AND CARROTS (G*) (VG) (V)
CAULIFLOWER STEAK (G*) (VG) (V)

DESSERT (CHOICE OF ONE)

OPTION 1: SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

OPTION 2: PLATED NY STYLE CHEESECAKE (V)

Lemon Mascarpone Cream | Blueberry Compote

(GF) Gluten-Free (N) Contains Nuts (V) Vegan (VG) Vegetarian

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HORS D'OEUVRES

Silver Tier Pre-select Choice Of 4

Gold Tier Pre-select Choice Of 4

Platinum Tier Pre-select Choice Of 4

Passed A La Carte Hors D'œuvres

Silver Tier

Gold Tier

Platinum Tier

HORS D'OEUVRES

SILVER TIER PRE-SELECT CHOICE OF 4

Beef Crostini

Pear & Blue Cheese Tart

Spanakopita

Mozzarella Caprese Skewer

Crudité Shot

Falafel

OR

Chef Crafted Selections*

*Note: Chefs will create hors d'oeuvre selections based on tier price points. Minimum 1 vegan option

HORS D'OEUVRES

GOLD TIER PRE-SELECT CHOICE OF 4

Shrimp Cocktail

Spinach & Artichoke Bite

Korean Barbeque Beef Skewer

Vegan Spring Rolls

Tandoori Chicken Skewer

Watermelon & Feta Skewer

OR

Chef Crafted Selections*

*Note: Chefs will create hors d'oeuvre selections based on tier price points. Minimum 1 vegan option

HORS D'OEUVRES

PLATINUM TIER PRE-SELECT CHOICE OF 4

Chicken Samosa

Miso Glazed Shrimp

Coconut Shrimp

Raspberry and Brie Filo

Crab Cakes

Beef Wellington

OR

Chef Crafted Selections*

*Note: Chefs will create hors d'oeuvre selections based on tier price points. Minimum 1 vegan option

PASSED A LA CARTE HORS D'OEUVRES (sold per dozen)

Beef Crostini

\$58.91

Pear & Blue Cheese Tart

\$58.91

Spanakopita

\$58.91

Mozzarella Caprese Skewer

\$58.91

Spring Pea Tart

\$58.91

Crudit  Shot

\$58.91

Mini Quiche

\$58.91

Bruschetta

\$58.91

Falafel

\$58.91

Watermelon & Feta Skewer

\$58.91

Spinach & Artichoke Bite

\$65.60

Shrimp Cocktail

\$65.60

Korean Barbeque Beef Skewer

\$65.60

Raspberry and Brie Filo

\$65.60

Vegan Spring Rolls

\$65.60

Tandori Chicken Skewer

\$65.60

Sesame Chicken Skewer

\$65.60

Miso Glazed Shrimp

\$65.60

Coconut Shrimp

\$65.60

Shrimp Spring Rolls

\$65.60

Crab Cakes

\$72.29

Beef Wellington

\$72.29

Bacon Wrapped Scallop

\$72.29



2025 BEVERAGE PACKAGES-NEW YORK AND NEW JERSEY

BEER, WINE, JUICE & SODA PACKAGE

TWO HOUR • \$50.87 | THREE HOUR • \$61.58
DRINK TICKET • \$17.40
INCLUDES THE JUICE & SODA PACKAGE PLUS:

BEER - CIDER - SELTZER

Budweiser, Michelob Ultra, Corona Extra, Stella
Artois, Kona Big Wave, Brooklyn Lager,
Brooklyn Selection, Sam Adams Boston Lager,
Dogfish Head 60 Minute IPA, Angry Orchard
Crisp Apple (GF), Truly Hard Seltzer (GF),
Nutrl Vodka Seltzer (GF), Sun Cruiser Vodka
Iced Tea (GF), N/A Sam Adams Just The Haze,
N/A Michelob Ultra Zero

WINE BY THE GLASS

Canyon Road Sauvignon Blanc, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir William Wycliff
Sparkling Brut

WINE ENHANCEMENTS AVAILABLE UPON
REQUEST

JUICE & SODA PACKAGE

TWO HOUR • \$16.07 | THREE HOUR • \$18.74
DRINK TICKET • \$5.36

NON-ALCOHOLIC

Orange Juice, Cranberry Juice,
Pineapple Juice, Grapefruit Juice, Tomato
Juice, Iced Tea,
Coke, Diet Coke, Sprite, Ginger Ale, Ginger
Beer, Tonic Water,
Still and Sparkling Water

PREMIUM PACKAGE

TWO HOUR • \$60.24 | THREE HOUR • \$73.63
DRINK TICKET • \$20.08
INCLUDES THE BEER, WINE, JUICE & SODA
PACKAGE PLUS:

VODKA

Conciere Vodka, New Amsterdam Vodka, New
Amsterdam Flavored Vodka, Wheatley Craft
Vodka

RUM

Conciere Rum, Mahina Platinum Rum, Mahina
Coconut Rum, Mahina Dark Rum, Soggy Dollar
Island Spiced Rum

GIN

Conciere Gin, Boodles British London Dry Gin

TEQUILA

Conciere Tequila, Jose Cuervo Tradicional
Tequila Blanco, Jose Cuervo Tradicional
Tequila Reposado

WHISKEY

Conciere Whiskey, Nearest Green Tennessee
Whiskey, Proper No. Twelve Irish Whiskey

SCOTCH

Dewar's White Label Blended Scotch

BOURBON

Buffalo Trace Kentucky Straight Bourbon

BRANDY

E&J VS Brandy

CORDIAL

Amaretto, Six & Twenty Carolina Cream, Blue
Curaçao, Kahlua, Melon Liqueur, Peach
Schnapps, Apple Liqueur, Triple Sec, Sweet &
Dry Vermouth

TOP SHELF PACKAGE

TWO HOUR • \$73.63 | THREE HOUR • \$87.02
DRINK TICKET • \$22.76
INCLUDES THE PREMIUM PACKAGE PLUS:

VODKA

Tito's Vodka, Hangar 1 Straight Organic
Vodka, Haku Craft Vodka

GIN

Fid St. London Dry Citrus Gin, Roku
Botanical Gin

TEQUILA

Don Fulano Tequila Blanco, Don Fulano
Tequila Reposado, Bosscal Mezcal Joven

WHISKEY

Uncle Nearest 1884 Whiskey, Pendleton
Original Canadian Whisky

SCOTCH

Dalmore 12 Year Single Malt Scotch,
Glenlivet 12 Year Single Malt Scotch

BOURBON

Horse Soldier Straight Bourbon

COGNAC

Hennessy VS Cognac

CORDIAL

Amaretto di Saronno, Aperol Aperitivo,
Chambord, Grand Marnier,