



THREE COURSE LUNCH OPTIONS

\$45 *per person*

- Choose two first course
- Choose three entrée course selections
- Choose two dessert course

\$55 *per person*

- Choose three first course selections
- Choose three entrée course selections
- Choose two dessert course

HORS D'OEUVRES RECEPTION

Add one hour Hors D'oeuvres reception with the choice of five options to your three course dinner

for \$15 per person

[choose any five Hors D'oeuvres]

COLD HORS D'OEUVRES

Tuna tartare & avocado, served on a wonton chip

Beef tartare crostini, grain mustard aioli

Deviled eggs

Grilled shrimp, dill and lemon remoulade

Crostini with brie, apple and honey

HOT HORS D'OEUVRES

Bacon wrapped scallops, chili oil

Meatball, spicy tomato sauce

Ratatouille tartlet

Truffle arancini, garlic aioli

Crab cake, spicy horseradish cream

Pigs in a blanket, spicy mustard aioli



THREE COURSE DINNER OPTIONS

APPETIZER

- BOSTON LETTUCE** *fresh herbs, crispy shallots, mustard shallot vinaigrette*
- ENDIVE SALAD** *champagne grapes, apples, nicasio valley fromage blanc, sherry vinaigrette*
- ARUGULA SALAD** *sliced poached pears, toasted almonds, crumbled blue cheese, champagne vinaigrette*
- ONION SOUP GRATINEE** *French baguette, gruyère cheese*
- BUTTERNUT SQUASH SOUP** *with toasted pepitas and pumpkin seed oil*

ENTRÉE

- ATLANTIC COD** *potato/chorizo hash, broccolini, grain mustard beurre blanc*
- SEARED SALMON** *flageolet beans, butternut squash, cherry tomatoes, charred broccolini, pickled red onions, kale pesto*
- GREEN CIRCLE ROAST ORGANIC CHICKEN** *hen of the woods mushrooms, brussels sprouts, truffle pommes purée, madeira jus*
- PRIME RIBEYE STEAK FRITES** *prime steak, herb & parmesan french fries ***(substitute Filet option for additional \$8/pp)***
- VEGETABLE QUINOA** *baby romanesco cauliflower, cherry tomatoes, red bell peppers, chickpeas, coconut vadouvan sauce*

DESSERT

- WARM CHOCOLATE CAKE** *chocolate, raspberry, vanilla ice cream*
- CREME BRULEE** *vanilla bean custard, berries*
- RUSTIC APPLE TART** *apples, caramel, puff pastry, vanilla ice cream*
- ICE CREAM OR SORBET**



THREE COURSE DINNER OPTIONS

\$75 *per person*

- Choose two first course
- Choose three entrée course selections
- Choose two dessert course

\$85 *per person*

- Choose three first course selections
- Choose three entrée course selections
- Choose two dessert course

HORS D'OEUVRES RECEPTION

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for \$15 per person

[choose any five Hors D'oeuvres]

COLD HORS D'OEUVRES

Tuna tartare & avocado, served on a wonton chip

Beef tartare crostini, grain mustard aioli

Deviled eggs

Grilled shrimp, dill and lemon remoulade

Crostini with brie, apple and honey

HOT HORS D'OEUVRES

Bacon wrapped scallops, chili oil

Meatball, spicy tomato sauce

Ratatouille tartlet

Truffle arancini, garlic aioli

Crab cake, spicy horseradish cream

Pigs in a blanket, spicy mustard aioli



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APPETIZER

BOSTON LETTUCE *fresh herbs, crispy shallots, mustard shallot vinaigrette*

ENDIVE SALAD *champagne grapes, apples, nicasio valley fromage blanc, sherry vinaigrette*

ARUGULA SALAD *sliced poached pears, toasted almonds, crumbled blue cheese, champagne vinaigrette*

ONION SOUP GRATINEE *French baguette, gruyère cheese*

BUTTERNUT SQUASH SOUP *with toasted pepitas and pumpkin seed oil*

ENTRÉE

ATLANTIC COD *potato/chorizo hash, broccolini, grain mustard beurre blanc*

SEARED SALMON *flageolet beans, butternut squash, cherry tomatoes, charred broccolini, pickled red onions, kale pesto*

GREEN CIRCLE ROAST ORGANIC CHICKEN *hen of the woods mushrooms, brussels sprouts, truffle pommes purée, madeira jus*

PRIME RIBEYE STEAK *prime steak, potato gratin and asparagus ***(substitute Filet option for additional \$8/pp)***

VEGETABLE QUINOA *baby romanesco cauliflower, cherry tomatoes, red bell peppers, chickpeas, coconut vadouvan sauce*

DESSERT

WARM CHOCOLATE CAKE *chocolate, raspberry, vanilla ice cream*

CREME BRULEE *vanilla bean custard, berries*

RUSTIC APPLE TART *apples, caramel, puff pastry, vanilla ice cream*

ICE CREAM OR SORBET