



Hors d'Oeuvres

Seafood

- **Smoked Salmon on Potato Pancakes with Crème Fraiche, Dill, and Capers**-4-
- **Lobster Salad Purses: Lemon Chive Mayonnaise wrapped in a Soft Crepe**-MP-
- **Mini Crab Cakes with Mustard Remoulade**-5-
- **Crispy Coconut Beer Shrimp with Mango Papaya Chutney**-3-
- **Salt Cod Fritter with Aioli**-3-
- **Pan Fried Curried Oysters with Cucumber Sauce**-4.50-
- **Cape Scallops Wrapped in Bacon**-4-*GF
- **Raw Bar Selection: Any Combination of Oysters, Littlenecks and Shrimp Served on Ice with Cocktail Sauce and Mignonette**-MP-

Meat

- **Roasted Beef Tenderloin on Mini Popover with Béarnaise**-4-
- **Prosciutto Wrapped Asparagus: Roasted with Parmesan and Truffle Oil**3-
- **Grilled Chicken Satay with Spicy Peanut sauce**-3-
- **Grilled Chicken Tandoori with Tomato Chutney**-3-
- **Roast Duck Breast on a Savory Corn Pancake with Red Onion Jam**-5-

Vegetarian

- **Tomato Basil Tart: Garden Tomatoes, Basil Oil, and Parmesan**-2.50-
- **Falafel: Crispy Chickpea Fritter, Cucumber Raita, and Micro Greens**-2.50-
- **New Potatoes with Crème Fraiche, Chive, and Caviar**-2.50-
- **Cheese Pakoras: Crispy Cheese and Herb Fritters**-3-
- **Goat Cheese Croustades with Cracked Pepper and Honey**-3-
- **Bruschetta: Garden Tomatoes, Extra Virgin Olive Oil, and Fresh Basil**-2.5-
- **Imported Cheese Board**-MP-

Prices are per piece. Minimums may apply.

October 2016



Small Plates- Flatbreads and Pizzas

Gluten free crust available

The Standard Pizza

Mozzarella and provolone blend
over San-Marzano tomato sauce,
garnished with fresh basil -12-

BNI Pizza

Roasted red peppers, spinach, and
goat cheese, basil oil -16-

“Rucola” Pizza

Mozzarella, tomato, and
roasted eggplant, topped with
arugula salad and parmesan -17-

Grilled Shrimp Pesto Pizza

Grilled shrimp, black olives,
mozzarella, ricotta salata, and
basil pesto (white pizza) -18-

Asparagus and Artichoke Flatbread

Mozzarella and ricotta salata -14-

Margherita Flatbread

Roma tomatoes, Genovese basil, fresh
mozzarella, balsamic reduction -12-

Grilled Pesto Chicken Flatbread

Sweet peppers and goat cheese -13-

Portobello Fines Herbs Flatbread

Caramelized onions -13-

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Additional

Chef Will Hollinger is happy to customize a menu to your taste, dietary needs, allergies and any special requests. Due to the seasonal nature of ingredients, Chef Will may adjust selections and sides as needed. All dishes may be prepared simply with your choice of meat, fish or poultry accompanied by a starch and vegetable.

If more than one selection is required per course, a pre-count may be necessary, along with place cards, which we are happy to supply. If a pre-count is not possible, depending on the size of the guest count, additional charges may apply.

DEPOSIT AND PAYMENT

There are no room charges or administrative fees unless additional services are requested. Events may be subject to a minimum food and beverage sale, for which prices vary with the time of year and the day of the week of your event. When reserving, a non-refundable deposit is required to confirm the date and the event space. A schedule of payments may apply. Any additional charges are due at the completion of the event. Any credit balance will be refunded within two weeks after the function. All deposits are non-refundable and will be credited to the final bill. The service charge is 20% or \$35 per server per hour. Method of payment is limited to checks, cash, money orders and credit cards.