



Hors d'oeuvres

Spoons & Shooters

Shrimp & guacamole
Classic Steak tartar
Salmon rilette, cucumbers
Vichysoise with caviar
Gazpacho Andaluz

Brochettes

Beef tenderloin, peppers, onions
Lamb lollipops, minted yogurt
Grilled shrimp, paprika aioli
Smoked chicken, rosemary, lemon
Marinated tofu, tomatoes, olives

Canapes

Smoked salmon, watercress
Roast beef, horseradish cream
Mini croque madame
Crab beignet, celery remoulade
A.L.T. garlic aioli

Lunch Package A Family Style

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Goat cheese tartine, tomatoes, olives
Mezze Platter
(roasted peppers, hummus, olives and mushrooms)

Entrees

Roasted chicken breast, natural chicken jus
Jail Island salmon, hazelnut butter sauce

Sides

Roasted fingerling potatoes
Haricot vert

Dessert

Assorted pastries from our chef





Lunch Package B Family Style

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Artisanal cheese plate, seasonal condiment
Mezze platter
(roasted peppers, hummus, olives and mushrooms)

Entrees

NY Strip, bordelaise sauce
Jail Island salmon, hazelnut butter sauce
Roasted chicken breast, natural chicken jus

Sides

Pommes Puree
Asparagus

Dessert

Assorted pastries from our chef

Lunch Package C Plated

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Soup du Jour

Entrees

Roasted chicken breast, natural chicken jus
Jail Island salmon, hazelnut butter sauce

Sides

Pommes puree
Jumbo asparagus

Dessert

Rat's chocolate cake
Crème brûlée





Lunch Package D Plated

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Soup du Jour

Entrees

NY Strip, bordelaise sauce
Jail Island salmon, hazelnut butter sauce
Roast chicken, natural jus

Sides

Pommes puree
Jumbo asparagus

Dessert

Rat's chocolate cake
Crème brûlée

Bridal Shower Buffet Package

Mezze platter (roasted peppers, hummus, olives and mushrooms)

Mixed greens with sherry shallot vinaigrette

Choice of 2 Tea sandwiches: smoked salmon with dill cream,
turkey and brie, roast beef and horseradish, or grilled vegetables
with balsamic

Sheet cake
and
Fresh fruit selection





Bus Tour Menu (Tuesday-Friday) (pre order)

Mixed baby greens, sherry shallot vinaigrette

Or

Soup du Jour

Roasted chicken breast, natural chicken jus

Or

Jail Island salmon, hazelnut butter sauce

Pommes purée

Haricot vert

Rat's chocolate cake

Dinner Package A Family Style

Appetizers

Mixed baby greens, sherry shallot vinaigrette

Goat cheese tartine, tomatoes, olives

Mezze platter

Entrees

Roasted chicken, natural jus

Jail Island salmon, hazelnut butter sauce

NY strip steak, sauce bordelaise

Sides

Roasted fingerling potatoes

Haricots verts

Dessert

Assorted pastries from our chef





Dinner Package B Family Style

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Mezze Platter
Artisanal cheese platter

Entrees

Roasted chicken, natural jus
Jail Island salmon, hazelnut butter sauce
Rack of lamb, grape leaves jus

Sides

Roasted fingerling potatoes
Haricots verts

Dessert

Assorted pastries from our chef

Dinner Package C Family Style

Mixed baby greens, sherry shallot vinaigrette
Artisanal Cheese platter
Charcuterie platter

Seared Scallops, Verjus Sauce
Roasted chicken breast, natural chicken jus
Petit filet mignon, bordelaise sauce

Sides

Pommes puree
Jumbo asparagus

Dessert

Assorted pastries from our chef





Dinner Package D Plated

Appetizers

Mixed baby greens, sherry shallot vinaigrette
Soup du Jour

Entrees

Filet mignon, bordelaise sauce
Jails Island Salmon, hazelnut butter sauce
Roast Chicken breast, natural chicken jus

Sides

Pommes puree
Jumbo asparagus
Wild mushrooms

Dessert

Crème brulee
Rat's chocolate cake

Cocktail Reception (2 hours)
Cheese, charcuterie, and mezze display

Choice of 4 hors d' oeuvres

Carving Station

Carving station of roast turkey breast, pork loin
Rack of lamb, or beef tenderloin

Crudo Station

Tuna, hamachi, or fluke

Rawbar

shrimp cocktail, oysters on the half shell, little neck clams, jumbo lump crab

Risotto Station

red wine with smoked duck risotto, asparagus risotto, or
truffled mushroom risotto





Evening Wedding Package

Your choice of 6 butler passed hors d'oeuvres
1 signature cocktail butler passed during the first hour
5 hours of open bar
Champagne toast

First Course

Choice of cheese, charcuterie, or mezze display for each table

Second Course

Mixed baby greens, sherry shallot vinaigrette
or
Soup du Jour

Main Course (choose 3)

Beef tenderloin, sauce bordelaise
Rack of lamb, grape leaves jus
Roast chicken breast, natural chicken jus
Jail Island salmon, hazelnut butter sauce
Seared Scallops, verjus sauce

Sides

Pommes puree
Jumbo asparagus
Wild mushrooms

Wedding cake

Passed chocolates and petit fours

Coffee & tea service

