

PRIVATE EVENTS

SILVER PACKAGE

Includes event coordination, customized menu selections, professional service staff & cake-cutting service. Soft drinks, coffee & tea included.

PASSED HORS D'OEUVRES

Choose three

Mini Crab Cakes
Mini Arancini
Tuna Tartare Nachos
Summer Tomato & Pesto Crostini
Fresh Mozzarella, made live as guests arrive
Shrimp Cocktail Shooters
Chicken Pot Stickers with Ponzu
Goat Cheese-Stuffed Dates with Prosciutto

FAMILY-STYLE STARTERS

Choose three

Fried Local Calamari & Rock Shrimp
Wagyu Meatballs with Ricotta
Griffin Baked Clams
Fresh Mozzarella, Fire-Roasted Peppers, Tomato & Basil
Porcini Mushroom Rice Balls, Truffle Sauce
Prime Beef Sliders
Bacon-Wrapped Scallops
Charcuterie & Artisan Cheese Selection

ENTREE SELECTION

Choose four options - guests select one

CHICKEN

Frenched Chicken Breast
Potato puree, rosemary jus, wild mushrooms & asparagus
Sauteed Lemon Chicken
Roasted vegetables & broccoli
Sauteed Chicken Breast
Wild mushrooms, cabernet demi-glace & haricots verts
Chicken Paillard or Milanese
Baby arugula & Parmigiano Reggiano

FISH

Wild Red Snapper
Lemon, capers, olive oil & grilled vegetables
Pan-Seared Wild Shrimp
Sauteed spinach, beurre blanc & roasted potatoes
Grilled Salmon
Broccolini & lentil vinaigrette
Crab-Stuffed Flounder
Sauteed spinach, beurre blanc & roasted potatoes

MEAT

8oz Filet Mignon
Red wine reduction, truffle butter & roasted potatoes
10oz Grilled Skirt Steak
Chimichurri & fingerling potatoes
10oz New York Strip
Sauteed spinach, fingerling potatoes & cabernet jus

VEGETARIAN

Layered Eggplant
Tomato puree, basil, Parmigiano, fiore di latte & Sicilian olive oil
Grilled Seasonal Vegetables (vegan)
Herb salsa verde
Wild Mushrooms over Creamy Polenta
Herb sauce

DESSERT

Seasonal Dessert Platter
Freshly Brewed Coffee & Tea