

Your Choice Of:

Escargot Tower

Escargot, tomatoes, garlic and olive oil served stacked with crispy Asiago Frico.

Caesar Salad

Romaine lettuce tossed with our traditional Caesar dressing with double smoked bacon, seasoned croutons and garnished with Asiago Frico.

New England Seafood Chowder

Bay scallops, clams, shrimp and an assortment of fish in a cream fish broth with fresh herbs, garlic, potatoes and mixed bell peppers.

Your Choice Of:

Pistachio Crusted Salmon

Pistachio crusted salmon served on a bed of sweet potato wedges and sautéed seasonal vegetables. Finished with a peach and cranberry chutney.

New Orleans Style Jambalaya

Shrimp, chorizo sausage, P.E.I mussels, chicken and rice braised in a Creole lobster broth.

Grilled Jerk Pork Tenderloin

Jerk marinated pork tenderloin, grilled and served with roasted sweet potato wedges and seasonal vegetables. Topped with apricot chutney.

Your Choice Of:

Maple Crème Brule

Served with Chantilly crème and fresh berries.

Filo Wrapped Vanilla Cheesecake

Served warm with vanilla ice cream and a wild blueberry Curacao compote.

\$32 / Person + taxes and gratuities

*** Sorry, no substitutions on party menus ***