

Platinum Package

\$99.00 PER PERSON PLUS BEVERAGE CONSUMPTION, TAX, GRATUITY & ADMINISTRATIVE FEE

HORS D' OEUVRES: (passed butler-style during cocktail hour)

- Chef's selection of three hors d' oeuvres to include one meat, one seafood & one vegetarian option

FIRST COURSE: (choice of one):

- Seasonal Soup
- Seasonal Salad
- Caesar Salad *chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing & potato croutons*)
- House breads (included)

ENTREE CHOICE:

- U.S.D.A. Prime Filet Mignon *buttermilk whipped potatoes, seasonal vegetables, demi-glace*
- Chicken Milanese *marinated tomato, red onion, baby arugula, parmesan reggiano & balsamic reduction*
- Faroe Island Salmon *carrot-ginger puree, farro, apricots, bok choy, black garlic-miso glaze, pepitas*
- Vegetable Campanelle *shallot butter, savoy cabbage, baby potato, roasted wild mushrooms*
- Lamb Loin *parsnip puree, heirloom beans, swiss chard, pickled red onion, spiced jus*
- Pan Seared Scallops *corn sauce, fava beans, charred shallot, pickled fresno chilies, corn salsa*

DESSERT CHOICE:

- Choice of two from our pastry chef's daily selection

BEVERAGES:

- All beverages charged on consumption
- Coffee & tea service during dessert

This menu is subject to change seasonally.

THE FINE PRINT:

- An administrative fee of 4% and an 18% gratuity will be added to your final bill.
- 8.75% NYS sales tax will be added to your final bill.
- We require a final headcount at least one week prior to your event. This is the number of guests we will prepare for, therefore, the number we will charge for.
- Table arrangements will be finalized when your final count is submitted.