



Dinner

Passed Hors d'Oeuvres

Artichoke Fritters

With spiced fig syrup drizzle

Angus Beef Tenderloin & Portobello Brochette

Tender Black Angus Tenderloin is deftly paired up with the meaty Portabella mushroom and napped with a Roquefort cream sauce

Exotic Mushroom Pate

With blackberry sweet onion jam

Fresh Asparagus Wrapped in Smoked Salmon

Fresh young spears steamed lightly and wrapped in Nova Scotia smoked Salmon. Served with a Dijon dill mustard sauce.

Plum Tomato, Mozzarella & Pesto Crostini

Certainly, one of our most popular. Plum tomato, Buffalo mozzarella and pesto crostini with balsamic drizzle.

First Course

Chilled Shrimp Martini

With coconut milk & kefir lime froth

Garnished with tomato, red onion, cilantro served over Wakame salad and garnished with tobiko.

Dinner feature

Long Island Breast of Duck, cherry cola lacquer

Served with a roasted sweet potato croquette, and Hudson Valley foie gras emulsion.

Roasted Fingerling Potatoes

Green Beans & Parisian Carrot Sauté

The Artisan Basket

An assortment of traditional Artisan finger rolls topped with assorted herbs and seeds, Baked fresh to order.

Dessert

Frozen Cherry Mousse, honey tuille & fresh fruit salsa

Peet's Gourmet Coffee & Tea

Regular and Decaf will be available