



Banquette Menu

Hors D' oeuvres

Sold by the dozen **28.00** to **36.00** per dozen.

Mini BLT Sandwiches 30

lemon bacon herb mayo, sliced cherry tomatoes, lettuce on toasted crostini

Chicken Skewers 32

organic herb marinated chicken on skewers

Soup Shooters to Choose From 32

tomato Soup, butternut squash soup, swiss onion soup, wild mushroom soup

Grilled Lamb Lolly Pops 36

grilled new zealand lamb with cranberry mint sauce

Shrimp Cocktail 32

poached in lemon salt and pickling spice served with traditional accompaniments

Perfect Bite Chips and Salsa 28

house made chips, with farm made salsa, guacamole, sour cream

Hand Cut Beef Tartar 36

beef tenderloin, capers, shallots, parsley, french mustard, truffle aioli on crostini

Mini Grilled Cheese Sandwiches 32

portuguese bread, organic butter, your choice of cheese

Crab Filled Fillo Cups 36

fresh crab salad, tarragon, capers, shallots, pickled ginger mayo

Jerked Shrimp with Mango Salsa 34

spicy grilled shrimp on top of fresh mango salsa

Assorted Mini Quiche 32

cheese, vegetables, bacon, ham

Grilled Beef Tenderloin Open Faced Sandwiches 36

CAB Omaha beef, truffle aioli, pickles red onions, fresh herbs on crostini

Pork & Beef Sliders 36

mini buns, your choice of toppings

Fig and Prosciutto 32

fig jam on crostini with prosciutto & cream cheese



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Small Plate & Appetizers

Salads

Signature Tomato, Cucumber & Bread Salad 15

greens, hand torn croutons, goats cheese, croutons, tomato, cucumber red wine vinegar dressing

Organic Beet & Mixed Green Salad 15

citrus segments, goats cheese, toasted pistachios, herb vinaigrette

Arugula & Almond Salad 12

toasted almonds, shaved aged pecorino, pickled red onions, lemon vinaigrette, orange segment

Deconstructed Caesar Salad 12

hand torn croutons, white anchovies, parmesan cheese, creamy caesar dressing, lemon

Roasted Orange and Cranberry Tomato Salad 15

mixed greens, goat cheese, cranberry orange vinaigrette, dried cranberries

Smoked Portabella Mushroom & Fired Red Pepper Salad 15

organic thyme vinaigrette, organic goat cheese

Soups

Tomato Artichoke Soup 10

tomatoes, pecorino cheese, artichokes, fresh herbs

Swiss Onion 12

onions, cream, thyme, swiss cheese

Clam Chowder (New England or Manhattan) 12

creamy or tomato based, served with baked biscuits

Wild Mushroom 10

blend of crimini, oyster and portabella mushrooms, cream & fresh thyme

Creamy Potato leek 10

served with fried leeks and fresh chives

Lobster Bisque 13

classic preparation, garnished with lobster meat



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Small Plates

Brandied Shrimp 14

brandy flamed, jumbo shrimp with basil, onions, tomatoes, crusty bread

Pan Seared Scallops 14

sweet corn puree, basil oil, micro greens

Roasted Portabella Mushroom 14

black eyed pea hummus, fresh mozzarella, garlic aioli, crostini

Pan Seared Yellow Fin Tuna 14

shaved fennel, lemon vinaigrette, cilantro leaves, pickled red onions

Beef Tenderloin Tartar 14

capers, shallots, truffle aioli, french mustard bacon foam crostini

Yellow Fin Tuna Tartar 14

hand cut yellow fin tuna dressed with sesame, soy, ginger, wasabi crème fraise, & avocado cream

Smoked Salmon Plate 14

smoked salmon, lemon herb cream cheese crostini, capers, onions, lemon

Raclette Cheese & Potato Fondue 15

cornichons, roasted fingerling potatoes, crusty bread



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Sides

Marry Me Smashed Potatoes 5

yukon golds, butter, cream, organic chives

Roasted Fingerling Potatoes 5

organic thyme, extra virgin olive oil

Truffle Shoe String Fries 5

truffle oil, grated parmesan, chopped parsley

Steamed Broccoli with Fried Garlic 5

tossed with olive oil & fried garlic

Roasted Cauliflower 5

tossed with garlic, honey & fresh herbs

Honey Cilantro Carrots 5

blanched and tossed with butter, cilantro & a little honey

Twice Baked Potatoes 5

scallions & aged cheddar

Farm Vegetable Medley 5

seasonal vegetables tossed with butter and fresh herbs

Fabulous Asparagus 5

organic butter, salt & pepper

Neil's Basmati Rice 5

Scallions, butter, parsley turmeric, fresh thyme, ginger

Creamy Parsnip Puree 5

silky smooth with butter and cream

Creamed Spinach 5

Smooth, bright & flavorful with a hint of garlic

Pan Seared Wild Mushrooms 5

fresh thyme, garlic & extra virgin olive oil

Roasted Beets 5

organic mint extra virgin olive oil, white balsamic

Balsamic Braised Onions 5

bacon, thyme, balsamic



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Build Your Own Entrees

Braised Short Ribs 34

Pan Seared Halibut 36

Grilled Beef Tenderloin 34

Grilled Rack of Lamb 36

Pan Seared Striped Bass (seasonal) 34

Pan Seared Bay Scallops (Seasonal) 34

Fried Fluke or Flounder 32

Grilled Sword Fish 32

Grilled Thick Cut Pork Chops 30

Grilled Veal Chops 32

Cheesy Tomato Rigatoni 28

Seared Jumbo Bone-in Organic Chicken Breast 32

Mushroom & Sweet Corn Ragout 28

Vegetarian Lasagna 28

Lobster Tails 36

New Zealand Rack of Lamb 34

Fried Chicken 28



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Desserts

Crème Brulee 7

seasonal selections of sauces and garnishes

Fresh Berry or Stone Fruit Crostata 7

vanilla ice cream, mascarpone whipped crème

Brioche Bread Pudding 8

house made brioche, salted caramel ice cream, figs & honey compote, hazelnuts

Individual Flourless Chocolate Cake 8

chocolate ganache, mascarpone whipped cream

Mini Raspberry Black Forest Cakes 7

sweetened cream , fresh raspberries, chocolate sponge cake, chambord syrup

Profiteroles 7

ice cream, seasonal sauces and or compotes

Selection of Sorbets and Ice Creams 6

seasonal sauces

Assorted Artisanal Cheese Plate 11

hand selected cheeses, crostini, crackers, honey & pine nuts

Cranberry Macadamia Nut tart 8

vanilla ice cream, raspberry glaze

Root Beer or Cream Soda Floats 8

spiced caramel lace cookie