

HOR'DOURVES & TAPAS

FIG & GOAT CHEESE PIZZETTA. Caramelized Onions, Balsamic Reduction, White Truffle Oil. *8 Pieces for \$12*

CHICKEN & SWEET POTATO SAMOSA. Golden Raisins, Cashews, Citrus Tea Dipping. *\$1.75*

SPAGHETTI SQUASH FRITTERS. Tomato & Cheese Fondue. *\$1.75*

CLASSIC STUFFED MUSHROOMS. Vegetarian Stuffing. *\$1.5*

GRILLED FORREST MUSHROOM BRUSHCETTA. Brie, White Truffle Oil, Thyme. *\$1.75*

STUFFED RISOTTO BALLS. Fresh Mozzarella, Peas, Prosciutto, Roasted Red Pepper Aioli. *\$1.5*

BUTTERNUT SQUASH-APPLE SOUP SHOOTERS. Almond Brittle *\$1.75*

PIGS IN A BLANKET. Spicy Mustard. *\$1.5*

CHICKEN OR SHRIMP & AVOCADO SPRING ROLLS. Orange Hyssop Dipping. *\$2.00*

CHOWDER STUFFED CLAMS. Apple Wood Smoked Bacon, Yukon Gold Potato Cream. *\$1.75 1 Dozen Minimum.*

BAKED OYSTER. Citrus-Parsley Crust, Caper Butter. *\$2.00 1 Dozen Minimum.*

JUMBO LUMP CRAB & AVOCADO PUFFS. Garden Chili Aioli.* *\$2.50*

HOUSE SMOKED SALMON. Crispy Zucchini Blini, Topeka Cream Fraiche. *\$2.50*

SUSHI ROLLS. Spicy Tuna, Avocado, Shrimp Tempura, Salmon & Cucumber, Vegetable Maki* *\$2.00*

AHI TUNA MEATBALLS. Pine Nuts, Parsley & Lemon, Marinara Dipping.* *\$3.00*

WASABI PEA CRUSTED AHI TUNA WONTON. Lemongrass Ginger Sauce.* *\$2.75*

FILET OF BEEF. Crispy Shiitake's, Rosemary Focaccia, Peppercorn-Horseradish Cream.* *\$2.75*

BRAISED SHORT RIB. Olive Crustini, Truffle Pecorino.* *\$2.50*

DUCK CONFIT WONTON. Root Vegetables, Golden Raisin, Plum Dipping.* *\$2.5*

SWEET POTATO, PULLED PORK CREPE. Garden Habanero Dipping. *\$2.00*

**Minimum of 20 Pieces*

SLIDERS

MINI GOURMET
SANDWICH PLATTERS

5 OZ. KOBE BEEF BURGER. Brioche, Lettuce, Tomato, Pickles, Chipotle Ketchup, Cheese. \$45 PER DOZEN

LAVENDER-HONEY GLAZED HAM. Brioche, Brie Cheese, Strawberry Preserves. \$45 PER DOZEN

BRAISED BBQ BRISKET. Sour Dough, Apple Wood Smoked Bacon, Caramelized Onions. \$48 PER DOZEN

"THE CUBAN." Ciabatta, Pulled Pork, Ham, Swiss Cheese, Crispy Pickles, Sweet & Spicy Mustard. \$45 PER DOZEN

TURKEY PANINI. Focaccia, Roasted Peppers, Fresh Mozzarella, Spinach, Lemon-Pesto Aioli. \$45 PER DOZEN

STATIONARY PLATTERS

SMALL • UP TO 10 PEOPLE
LARGE • UP TO 20 PEOPLE

TROPICAL FRUIT PLATTER. Pineapple, Cantaloupe, Honeydew, Mango, Organic Grapes, Kiwi, Figs, Raspberries. \$45 • \$85

FRUIT & CHEESE PLATTER. Assorted Domestic & Imported Cheeses served with Crustini and Flat Breads. \$65 • \$130

ASSORTED GOURMET SANDWICH PLATTER. Turkey Ciabatta Panini, "The Joey," "Grandpa's," Autumn Chicken Salad Pita, Grilled Vegetable Burrito and more! \$64 • \$128

"THE JOEY" SANDWICH PLATTER. Crispy Chicken Cutlet, Arugula, Balsamic Vinegar, Provolone Cheese, Pesto Mayonnaise \$68 • \$136

BURRITO LOCO PLATTER. BBQ Chicken, Vegetarian, Braised Pork or Steak, Cheese, Pico De Gallo, Sour Cream. \$70 • \$140

ASSORTED GRILLED VEGETABLE PLATTER. Zucchini, Squash, Red Onion, Asparagus, Peppers, Potatoes, Fennel, Toasted Garlic Balsamic Vinaigrette. \$55 • \$110

FRESH VEGETABLE CRUDITÉ. Carrots, Peppers, Celery, Zucchini, Yellow Squash, Asparagus, Radish, Broccoli, Cauliflower, Horseradish-Peppercorn Sauce or Scallion Roasted Onion Sauce \$38 • \$75

THE ANTIPASTO PLATTER. Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Sweet & Hot Cherry Peppers, Semolina Bread. \$58 • \$116

BAKED BRIE PLATTER. Crispy Phyllo Crust, Toasted Almonds,

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STATIONARY PLATTERS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

Champagne Lingonberry Sauce, Grilled Flatbreads, Apple Chips. \$48 • \$96

POACHED JUMBO SHRIMP COCKTAIL. Fresh Horseradish Sauce, Lemon. (2.5 Lbs.) \$82 • (5 Lbs.) \$164

ASSORTED SUSHI PLATTER. Spicy Tuna, Avocado, Shrimp Tempura, Salmon & Cucumber, Vegetable Maki. (30 Pieces) \$60 • (60 Pieces) \$120

HOUSE SMOKED SALMON & TROUT PLATTER. Avocado Cream Cheese, Pickled Vegetables, Pumpnickel & Flatbreads. \$65 • \$164

CHILLED SEAFOOD RAW BAR. Lobster, Oysters, King Crab Leg, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Muscles, Horseradish Cocktail, Minuette, Lemon Caper Aioli. MARKET PRICE

SALADS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

MIXED ORGANIC BABY GREEN SALAD. Chic Peas, Shaved Fennel, Red Onion, House Pickled Vegetables, Whole Wheat Croutons, Herb Vinaigrette. \$38 • \$76

SOBA NOODLE SALAD. Marinated Asian Vegetables, Avocado & Toasted Cashews in a Citrus-Ginger Vinaigrette. \$48 • \$96

"MOM'S" 7-LAYER SALAD. Organic Baby Greens, Peas, Bacon, Egg, Tomato, Vermont Cheddar, Whole Wheat Croutons, Creamy Avocado Dressing. \$40 • \$80

SPINACH & RADICCHIO SALAD. Artichoke Hearts, Olives, Roasted Peppers, Gorgonzola, Garlic Croutons, Creamy Parmesan Dressing. \$38 • \$76

ARUGULA & POACHED PEAR SALAD. Lolla Rosa, Candied Walnuts, Gorgonzola Cheese, Brioche Croutons, Lavender Raspberry Vinaigrette. \$40 • \$80

FRISSEE & LOLLA ROSA SALAD. Preserved Plums, Toasted Almonds, Feta Cheese, Smoked Bacon, Sherry Vinaigrette. \$40 • \$80

AUTUMN CHICKEN SALAD. Apples, Walnuts, Craisins, Butterhead Lettuce. \$45 • \$90

ROASTED BEET SALAD. Ricotta Salada, Hard Boiled Egg, Red Onion, Tarragon Dressing. \$40 • \$80

TUSCAN PASTA SALAD. White Beans, Baby Spinach, Roasted Peppers, Shaved Pecorino, Herb Vinaigrette. \$38 • \$76

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SALADS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

YUKON GOLD POTATO SALAD. Hard Boiled Egg, Celery, Onion, Creamy Dill Pickle Dressing. \$35 • \$70

ISRAELI COUS COUS SALAD. Roasted Butternut Squash, Parsnip, Currants, Balsamic Vinaigrette. \$40 • \$80

CHILLED SEAFOOD SALAD. Shrimp, Lobster, Scallops, Calamari, Olive Oil Poached Cod, Olives, Roast Peppers, Shaved Fennel, Celery, Red Wine Vinaigrette. *MARKET PRICE*

SIDES

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

FALL VEGETABLE MEDLEY. Butternut Squash, Cauliflower, Sugar Snap Peas, Broccoli, Rosemary Brown Butter. \$35 • \$52.50

“MOM’S FAMOUS BROCCOLI CASSEROLE.” Fresh Baked Creamy Broccoli, Walnut Crust. \$38 • \$76

NUT CRUSTED GREEN BEANS. Cranberry Chutney. \$40 • \$60

ROASTED SEASONAL ROOT VEGETABLES. Parsnips, Rutabaga, Turnips, Carrots, Extra Virgin Olive Oil, Garlic & Rosemary \$38 • \$57

AUTUMN BRAISED CABBAGE. Apples, Smoked Bacon, Yukon Gold Potatoes. \$35 • \$52.50

BRAISED BRUSSELS SPROUTS. Pancetta, Sweet Balsamic Glaze \$40 • \$60

SAUTEED BROCCOLI RABE. Extra Virgin Olive Oil, Toasted Garlic, Chili Pepper Flakes (Sausage Available). \$38 • \$57

ROASTED SPAGHETTI SQUASH. Organic Plum Tomato Sauce, Shaved Del Posto Cheese. \$35 • \$52.50

UNCLE JOE’S POTATOES. Mozzarella & Parsley Crust \$38 • \$57

MAPLE WHIPPED SWEET POTATO PIE. Nutmeg, Marshmallow Crispy’s. 8” Pie • \$20

BAKED SWEET POTATO POLENTA. Smoked Mozzarella, Pesto, Caramelized Onions, Reggiano, Plum Tomato Sauce. \$38 • \$57

APPLE SAGE STUFFING. Garlic Croutons, Turkey Broth, Softened Carrots, Celery, Onion. \$35 • \$52.50

ITALIAN SAUSAGE STUFFING. Sweet or Spicy Sausage, Garlic Croutons, Basil Parmesan, Turkey Broth. \$38 • \$57

FORBIDDEN RICE PILAF. Basmati, Red Thai, Roasted Butternut Squash, Almonds, Currants. \$35 • \$52.50



SIDES

1/2 PAN • UP TO 10 PEOPLE

3/4 PAN • UP TO 20 PEOPLE

LOCAL FORREST MUSHROOM RISOTTO. Lemon Thyme, Shaved Black Truffle Pecorino. \$45 • \$67.50

BUTTERNUT SQUASH RISOTTO. Sage-Nutmeg Butter, Parmesan Reggiano. \$40 • \$60

STUFFED ARTICHOKEs. Fresh Breadcrumbs, Pine Nuts, Pecorino, Olive Oil, Lemon. *MARKET PRICE*

SHRIMP AND ARTICHOKE FRITTATA. Spinach, Onions, Pancetta, Ricotta Cheese, Basil. 10" Frittata (8 Servings) \$38

PASTA

1/2 PAN • UP TO 10 PEOPLE

3/4 PAN • UP TO 20 PEOPLE

SPAGHETTI AGLIO E OLIO. Extra Virgin Olive Oil, Toasted Garlic Slivers, Olives, Walnuts, Parsley, Shaved Reggiano. \$35 • \$52.50

HOMEMADE MANICOTTI. Fresh Ricotta, Mozzarella, Tomato Béchamel, Grated Reggiano. \$14 (2 PER ORDER)

PENNE VODKA AL FORNO. Fresh Mozzarella, Meatballs, Ricotta, Pecorino. \$52 • \$78

"BEST LASAGNA EVER." Prosciutto, Peas, Hard Boiled Egg, Mozzarella, Bolognese. \$55 • \$87

GRANDPA'S MACARONI PIE. Italian Cheese, Peas, Sopressata, Basil, Tomato Sauce. 10" Pie (8 PIECES) \$35

CHICKEN

ALL-NATURAL, FREE-RANGE
BELL N' EVANS

CHICKEN FRANCESE. Sauteed Spinach or Broccoli Rabe, Oven-Dried Tomatoes, Lemon Butter Sauce. \$12 PER ORDER

STUFFED CHICKEN BREAST. Forrest Mushrooms, Bel Paese, Pancetta, Marsala Wine Sauce. \$14 PER ORDER

FIRE ROASTED ROSEMARY LEMON CHICKEN. Red Wine Shallot Vinaigrette. \$12 PER ORDER (HALF CHICKEN)

CHICKEN PARMESAN. Joey Chicken Cutlet, Marinara, Fresh Mozzarella, Pecorino, Fresh Basil. \$12.50 PER ORDER

"ANNIE'S CHICKEN." Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes. \$13 PER ORDER (HALF CHICKEN)

STUFFED CORNISH GAME HEN. Dried Fruit Stuffing, Rustic Pan Jus. \$13 PER HEN

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TURKEY

ORGANIC AVAILABLE

WHOLE ROASTED TURKEY. Gravy, Apple Cranberry Chutney.
\$5.50 PER LB.

SAGE ROASTED TURKEY BREAST. Gravy, Apple Cranberry Chutney. \$8.75 PER LB.

STUFFED TURKEY BREAST. Corn Bread, Fall Vegetable Dressing, Natural Gravy. \$13.00 PER ORDER

DRY RUB SMOKY TURKEY BREAST. BBQ Gravy. \$8.75 PER Lb.

BEEF

GRASS FED PRIME
CUTS AVAILABLE

POTATO ROSEMARY CRUSTED FILET MIGNON. Fresh Horseradish Peppercorn Cream. \$25 PER ORDER

GARLIC & HERB STUDDER BEEF ROAST. Natural Jus (Rib Eye or Sirloin)
\$20 PER ORDER

BRAISED BONELESS SHORT RIBS. Caramelized Onion Balsamic Reduction. \$18 PER ORDER

BBQ KOBE MEATLOAF. Peppers, Onions, Mango BBQ
\$14 PER ORDER

FLANK STEAK BRACCIOLE. Lemon Parsley Bread Crumbs, Pine Nuts, Salsa Verde. \$15 PER ORDER

PORK

ALL NATURAL,
FREE-RANGE,
NO ANTIBIOTICS
OR HORMONES.

PRIME PORK AVAILABLE

LAVENDER HONEY GLAZED FRESH HAM. Creole Mustard, Brioche Buns. \$8.99 PER Lb.

SHALLOT HERB ROASTED PORK LOIN. Onion Jus. \$10.00 PER ORDER

APPLE WOOD BACON AND SAGE WRAPPED PORK LOIN.
Onion Jus. \$14.00 PER ORDER

BONE IN PRIME PORK ROAST. Maple Mustard Herb Rub, Cabernet Reduction. \$20.00 PER ORDER

CRISPY SEARED PORK CHOPS. Cranberry Apple Chutney Braised Pork Shanks, Fennel Lima Bean Ragout.
\$13.00 PER ORDER

BRAISED PORK BRACCIOLE. Pine Nuts, Raisins, Balsamic Onion Reduction. \$13.00 PER ORDER

MANGO BBQ SPARE RIBS. 1/2 Rack \$12.00

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LAMB

IMPORTED OR DOMESTIC

PRICES BASED ON
NEW ZEALAND LAMB

PISTACHIO CRUSTED LAMB CHOPS. Moroccan Mint Tea Sauce.
1/2 Rack \$38

BONELESS LEG OF LAMB ROAST. Fresh Rosemary, Garlic, Parsley,
Anise, Extra Virgin Olive Oil, Rustic Gravy. *MARKET PRICE*

FENNEL DUSTED LAMB LOIN. Sweet Shallot Marsala Sauce.
MARKET PRICE

PESCE

HOLIDAY SPECIALTY
SEAFOOD ITEMS AVAILABLE
UPON REQUEST. CAVIAR,
LOBSTER, BACALA, OCTOPUS
& ITALIAN SEVEN FISHES

TALAPIA PICCATA. Sauteed Spinach, Preserved Lemon,
Caper Berry Sauce. \$11 PER ORDER

PINE NUT PARSLEY CRUSTED SWORDFISH. Warm Tomato Red Wine
Vinaigrette. \$16 PER ORDER

THAI BASIL CITRUS CRUSTED WILD SALMON. Coconut Red Curry Sauce.
\$14 PER ORDER

WASABI PEA CRUSTED AHI TUNA. Lemon Grass Ginger Tea.
MARKET PRICE

JUMBO LUMP CRAB & AVOCADO CAKE. Pico De Gallo,
Arbo Chili Aioli. \$18 PER ORDER

MONKFISH OSSO BUCO. Crispy Pancetta, Fennel, Tomato Red
Wine Sauce. \$15 PER ORDER

STUFFED SHRIMP SCAMPI. Jumbo Lump Crab, Garlic Lemon
Butter Sauce. \$25 • 5 PER ORDER

FOR THE KIDS

1/2 PAN (8-10 PEOPLE) •
3/4 PAN (UP TO 20 PEOPLE)

FISHY STICKS \$38 • \$76

MAC 'N CHEESE \$35 • 52.50

BAKED ZITI \$38 • \$57

CHICKY FINGERS WITH HONEY MUSTARD \$35 • \$52.50

CHICKEN PARMESAN \$38 • \$57