'A MINIMUM OF 72 HOURS' NOTICE IS REQUIRED FOR ALL ORDERS. PRICING IS BASED ON 10 GUESTS AND MAY ONLY BE INCREASED IN MULTIPLES OF 10'

APPETIZERS

CHARCUTERIE & CHEESE BOARD — appropriate accoutrements 100

SAUSAGE & FONTINA STUFFED MUSHROOMS — 50

WOOD FIRED HERB ROASTED SHRIMP COCKTAIL — tarragon & caper aioli 100

BAKED OYSTERS — pancetta, kale & parmesan 100

CLAMS CASINO — shallot, garlic, pepper butter, bacon 80

SEASONAL BRUSCHETTA — PA

SALADS

CAESAR SALAD — romaine, croutons, shaved parmesan 75

ROASTED BEETS — pistachio, goat cheese, aged balsamic vinegar 90

BABY SPINACH SALAD — Roasted pear, candied pecan, gorgonzola cheese, maple mustard vinaigrette 95

BABY ARUGULA — shaved parmesan, lemon honey vinaigrette 70

ENTRÉES

RED WINE BRAISED BEEF SHORT RIB — gremolata 300

BEEF BRACIOLE — stuffed with piquillo peppers, manchego cheese, orange zest, parsley & garlic, tomato & pimenton sauce 300

CHICKEN BALLONTINE — sausage, golden raisin, & pine nut stuffing, wild mushroom marsala 275

PERUVIAN STYLE ROTISSERIE CHICKEN — aji verde 225

BASQUE STYLE ROTISSERIE CHICKEN — piperade 225

PORCHETTA — traditional seasoning, natural jus 250

COUNTRY STYLE LASAGNA — tomato braised beef, pork & veal, bechamel sauce, mozzarella & parmesan 275

BAKED STUFFED LOBSTER — shrimp & crab stuffing, angry scampi sauce PA

SIDES

HORSERADISH & BACON MASHED POTATOES — 75

BASIL & MASCARPONE POLENTA — 60

ROASTED POTATOES — garlic, olive oil, herbs 65

CHARRED CARROTS — honey, pistachio 80

SAUTÉED BROCCOLINI — garlic, olive oil, chili flake, parmesan 70

ROASTED BRUSSEL SPROUTS — apple, bacon, mustard 75

RISOTTO — cacio e pepe 70

DESSERTS

ORANGE & OLIVE OIL CAKE — gran manier marinated berries, whipped cream 100

CANNOLI — classic or pistachio 70

LEMON ICE BOX PIE — whipped cream, lemon zest 80

TIRAMISU — 90