



3 Course Prix Fixe Menu
\$75 per person, plus 8.875% sales tax, 19% gratuity, and 4% Admin Fee
***Soft Drinks & Coffee/Tea Service Not Included**
(Please see beverage options below)

Starters

Choose 1 from the following:

New Leaf Salad - cherry tomatoes, radish, cucumber, vegetables, balsamic dressing

Vermont Salad - apple, goat cheese, maple candied bacon, balsamic vinaigrette

Grains and Greens – arugula and crunchy vegetables over quinoa

Entrees

Choose 3 from the following:

Branzino - heirloom tomatoes, arugula, red quinoa

French Cut Chicken – sauteed spinach, fingerling potatoes, au jus

Slow Roasted Beef Short Rib – sweet potato puree, sauteed haircots verts

Roasted Vegetable Risotto - parmesan, white wine reduction

Filet Mignon (\$8 supplement pp) - Organic Grain Salad, Asparagus, Red Wine Reduction

Dessert

Choose 1 from the following:

Cheesecake

Carrot Cake

Chocolate Mousse Cake

Beverage Options:

- 1) 3 Hour Standard Open Bar: \$45.00 per person, plus tax & service. Includes standard spirits, selected red and white wine, beer, and soft drinks
- 2) Soft Drinks & Coffee/Tea Service: \$4.00 per person, plus tax & service
- 3) All drinks added to a separate check
- 4) Guests pay for their own consumption

Additions

45 Minutes- 4 Passed Hors d'oeuvres: \$30.00 per person, plus tax & service

Private Dining Room - 45 Guest Minimum (Limited space, no dancing or DJ space available)

Full Restaurant Buyout - 100 Guest Minimum + \$6,500.00 Site Fee

Private Patio Space - 75 Guest Minimum + \$3,500.00 Site Fee