

# PREMIUM APPS

## -Salmon Puffs (Signature)

smoked Salmon on Phyllo Cup filled with creamy Dill Dip,  
topped with hard-boiled Quail Egg and Fresh Dill

## -Ahi Tuna Bite

minced fresh Tuna along with Scallions and Daikon on a Cucumber Cup  
tossed with Wasabi aioli, and topped with crisp Lotus Root Chip

## -Peking Duck Toastie

Ravioli stuffed with tender Peking Duck, and lightly Fried to crisp,  
topped with sweet & zesty Plum compote

## -Bulgogi Slider

lean strips of Sirloin doused with Korean BBQ sauce,  
served on a soft Rice Bun and topped with Kimchi slaw

## -Goat Cheesecake

creamy and savory Goat Cheesecake on Shallot Crust,  
topped with crispy Prosciutto and Fresh Figs with Balsamic glaze

## -Horsey Steak Tartlet

grilled tender Flank Steak on buttery Tart Shell  
filled with zesty Horseradish aioli and Tomato Shallot Jam

## -Thai Basil Pinwheel

tender Skirt Steak stuffed with fragrant Thai Basil Pesto,  
blended with Macadamia nuts and Chive cream

## -Yuzu Scallope

fresh Scallop in tangy Yuzu Sake marinade,  
topped with homemade Yuzu Caviar and Watercress Salad

## -Medi Duo

crisp Falafel and/or Lamb Kofta on soft Pita,  
stuffed with Feta, Tzatziki, Sprouts, and pickled Shallots

## -Abalone Ceviche

fresh Abalone along with roasted Red Pepper, Jicama, and Jalapeno,  
tossed with Mojito

## -Char Siu Pork Wellington

chopped with Chinese BBQ Pork Loin with Duck Sausage,  
blended with Mushroom, Chestnut, and Egg, and wrapped in buttery Pastry dough





# TRADITIONAL APPS

## -Endive Boat

fresh Endive filled with creamy Blue Cheese Dressing,  
topped with toasted Walnut, dry Cranberries, and Blue Cheese Crumbles

## -Buffalo Meatballs

ground Chicken Meatballs doused with Buffalo sauce,  
served on top of crispy Mozzarella Square and also served with Ranch

## -Elote Jalapeno Poppers

halved fresh Jalapeno filled with creamy Elote Dip,  
wrapped with smoky Bacon and baked to a crisp

## -Beet Ricotta Hummus

roasted Beets blended with Ricotta & Tahini,  
topped with tangy Beet Relish

## -Caprese Cannoli

crisp Cannoli Shell filled with creamy Basil whipped Mascarpone Creme,  
topped with Tomato Shallot Jam

## -Cordon Blue Bite

tender Chicken stuffed with Gruyere and wrapped with Prosciutto,  
dusted with Parm Panko Crust and fried to crisp

## -Chicken Stay

Lemongrass-infused Chicken in Skewer,  
served with creamy Peanut dip along with chopped Peanuts & Cilantro

## -Brie Pocket

creamy Brie wrapped in homemade Pastry dough,  
topped with sweet & tangy Apricot Chutney

## -Antipasto Skewer

skewered with marinated Artichoke, Hearts of Pam, and Roasted Red Pepper,  
also, with cubes of Mozzarella and Salami

## -Mascarpone Potato Tartlet

whipped creamy Potato and Mascarpone on a buttery Tart Shell,  
topped with crispy Bacon, Chives, and aged Cheddar





# BRUNCH, SALAD, SIDES

## BRUNCH

-Corn Beef Hash Nest

crisp Hash Nest filled with aged Corn Beef along with Peppers & Onions,  
topped with Poached Egg

-Banana Foster French Toast Casserole

fluffy Brioche dipped in creamy French Toast Batter with a hint of Banana and  
baked,  
topped with Bruleed Banana and Caramel drizzle

-Frico Polenta Bite

crisp Parmesan Cup filled with cream Polenta cake,  
topped with Mushroom Fennel Ragout

-Crepe Duet

Fruity-seasonal Fruit Compote and Fresh Whipped Cream  
Savory-Pancetta & Seasonal Veggie doused with Mornay sauce

-Marrow Benedict

roasted and Bruleed Bone Marrow with Limoncello Hollandaise,  
topped with poached Quail Eggs and Watercress Salad

## SALAD

-Beet Tower

roasted and stacked Golden & Red Beets with Herb Goat Cheese,  
topped with charred Citrus Vinaigrette and micro Arugula

-Steakhouse Chop

chopped fresh Iceberg Lettuce with crispy Prosciutto, Blue Cheese Crumbles,  
and Tomato Shallot Jam,  
served with creamy Blue Cheese dressing

-Asian Cobb

mix of Napa Cabbage Greens with Daikon, candied Dates, & pickled Ginger,  
served with Ginger Miso Vinaigrette

-Greek

fresh mix of Greens with Heirloom Tomato, Cucumber, and Olives,  
served with Feta Vinaigrette

## SIDES

-Cauliflower Mash

creamy Cauliflower Mash infused  
with Celery Root and Shallots

-Brioche Stuffing

buttery Brioche crouton along  
with Pancetta, Cheese Curds, and  
roasted Red Pepper,  
smothered with Mornay sauce

-Polenta Souffle

made from scratch fluffy and  
creamy Polenta Soufflé with  
Taleggio,  
Served with tangy Citrus  
Gastrique

-Bacon Brussels

braised Pork Belly with Brussels  
in Ginger Soy glaze,  
topped with crisp Pork Bell Bits

-Wild Rice Casserole

Wild Rice tossed with creamy  
Mushroom Ragu along with a  
Medley of Mushroom,  
topped with crisp Shallot  
Crumbles



# PREMIUM ENTREES

## -Galbi Steak

slow braised bone in Korean BBQ Short Rib on Chestnut puree,  
served with roasted Garlic Purple Rice and Watermelon Rind Kimchi slaw

## -Butternut Cornish Hen \*(Plated Only)

slow-roasted Cornish Hen doused with Brown Sage Butter,  
served with Butternut Squash Gnocchi and Root Veggie Hash

## -Orange Miso Sea Bass

fresh seared Sea Bass topped with tangy Orange Miso glaze,  
served with forbidden Balck Rice and Ginger Scallion Bok Choy

## -Surf & Turf

grilled Ancho Chile rubbed Filet topped with a dollop of Chimichurri compound Butter,  
along Scallops with Mojito Pico, served with Cilantro Rice and Mexican Succotash

## -Osso Bucco

slow braised Veal Shank smothered with tangy Tomato Ragu,  
served with creamy Porcini Risotto and Garlic Lemon Herb Asparagus

# TRADITIONAL ENTREES

## -Chicken Marsala

lean Chicken doused with creamy Marsala sauce along with a medley of Mushrooms,  
served with Linguine and Garlic Knots

## -Salmon Florentine

grilled fresh Lemon Herb Atlantic Salmon,  
served with creamy Spinach Au Gratin and roasted Marble Potatoes

## -Apricot Brisket

slow roasted Coffee Red Chile Rub Brisket topped with sweet & zesty Apricot Chutney,  
served with Cassava Mash and Bhindi Masala (Indian-style Okra)

## -Turkey Roulade

lean Turkey stuffed with Brioche Goat Cheese Stuffing,  
doused with Mornay sauce, and Served with Lemon Garlic Broccolini

## -Flat Iron Steak

grilled Flat Iron Steak with Demi-Glace,  
served with Stuffed Potato Gratin and Seasonal Veggie Sautee



# Dessert Menu

-Earl Gray Lavender Creme Brulee  
creamy Creme Brulee infused with Earl Gray Tea with a hint of Lavender,  
torched with Lavender Glass crust

-Bailey Quatro Leche  
the ultimate Tres Leche Cake with Bailey Liquor along Tres Leche Creme,  
topped with

-Strawberry Basil Shortcake  
fluffy Biscuit doused with Strawberry Lime Compote,  
topped with fresh Basil infused Whip Cream

-Japanese Matcha Cheesecake  
fluffy and jiggly Japanese Cheesecake infused with Matcha,  
topped with Red Bean compote

-Carrot L'Orange Parfait  
tender spiced Cake blended with shredded Carrots & Raisin,  
layered with Sweet Cream, tangy Orange Gel, and Walnut Crumble Crust

-Port Pear Tartlet  
made from scratch buttery Tartlet shell filled with creamy Creme Patisserie,  
Topped with Port Wine poached Pear with Almond Gastrique

-Cannoli Duet  
all made from scratch Shells to Filling:  
Vanilla Shell with Ricotta-infused Pistachio Liquor  
Chocolate Shell with Ricotta infused with Chambord

-Rose Raspberry Cheesecake  
creamy and aromatic Cheesecake infused with Rosewater,  
topped with Raspberry Ganache and White Chocolate Truffle

-Black Forest Parfait  
decadent Dark Chocolate Cake,  
layered with fresh Cherry Compote and Vanilla Anglaise

-Cowboy Tartlet  
buttery Tart shell filled with Caramel-infused Anglaise,  
topped with Candied Nuts and Chocolate Chips