

Catering

PASSED APPETIZERS

BRIE CHEESE AND RASPBERRY

Baked in Feuille de Brick

MINI BEEF WELLINGTON

with Mushroom Duxelle in a French-style Puff Pastry

BUTTERMILK-FRIED LOBSTER TAIL LOLLIPOPS

with Jack Daniels Honey Glaze

TOFU LOLLIPOPS

Balsamic Agrodolce

SALADS

BABY SPINACH AND RAINBOW CHARD SALAD

with Dried Georgia Peaches, Watermelon & Lime Radishes, Sweet Potato Chips, and White Pomegranate-Tupelo Honey Vinaigrette

KALE AND ARUGULA VARIATION

White Balsamic Vinegar, Olive Oil, and Micro Basils

MAINS

SMOKED MUSHROOM RIGATONI

Basil Pesto, Calabrian Chili, and Bread Crumbs

PISTACHIO-CRUSTED FILLET OF ATLANTIC GROUPE

on Melted Baby Leek Ragout in Champagne Sauce with Horseradish Cream and Cabernet Shallot Jus

OVEN-ROASTED BEEF TENDERLOIN

with Horseradish Cream and Cabernet Shallot Jus

SIDES

LADYHAWKE MACARONI & CHEESE

Flavored with White Truffle Oil

SEASONAL VEGETABLE SAUTÉ

Baby Beets, Rutabaga, Carrots, Brussels Sprouts, Kohlrabi, and Celeriac

HEIRLOOM MASHED POTATOES

with Caramelized Onions and Gruyere

BROWN BUTTER-SAUTÉED BRUSSELS SPROUTS

with House-Cured Prosciutto and Marjoram

THIS IS JUST A TASTE

of what our award-winning culinary team can prepare.

Our Seasonal (for receptions) and Themed (for rehearsal dinners) menus include vegetarian, dairy-free, and gluten-free options. Our team is happy to discuss any dietary accommodations that you or your guests may require.

Stationed

Starting at \$95++/person

Plated

Starting at \$125++/person

Prices are subject to a 20% service charge and 7% sales tax. Food and Beverage minimums are \$7,500 on Fridays and Sundays; \$10,000 on Saturdays and holidays; and \$3,500 on non-holiday Mondays-Thursdays (not including taxes, fees, and gratuity). Prices and selections may be subject to change without notice. Labor/Staffing Fee is not included in the above pricing.