



Private Gourmet Menu Options

FULL MEAL

(FAMILY-STYLE \$55 PER PERSON
OR PLATED \$65 PER PERSON):

- Assortment of Artisan Meats and Cheeses
- Chef Specialty Salad [choice of]:
 - Arugula, Gorgonzola, Walnut & Cranberry w/Balsamic Vinaigrette
 - Arugula, Goat Cheese, Roasted Grapes, Citrus Red Onions w/Balsamic Vinaigrette
- Rustic Pasta served w/choice of sauce:
 - Pesto w/Chicken & Sun Dried Tomatoes
 - Skirt Steak Ragout Sauce
 - Pancetta & Mushroom cream sauce
- Chicken w/Tomato & Shallot Cream Sauce w/Fresh Green Beans sautéed in almonds & garlic
[*additional entrees to the right]
- Coffee & Tea Station
- Fresh Bread & Specialty Butter

[Chef's Seasonal Dessert can be added for an additional \$5 per person]

ITALIAN TAPAS BUFFET: (\$35 PER PERSON)

- Selection of Artisan Cheeses and Meats
- Chef Specialty Salad [choice of]:
 - Arugula, Gorgonzola, Walnut & Cranberry w/Balsamic Vinaigrette
 - Arugula, Goat Cheese, Roasted Grapes, Citrus Red Onions w/Balsamic Vinaigrette
- Assortment of tapas & crostini (*select 3 from Tapas & Crostini list)
- Rustic Pasta served w/choice of sauce:
 - Pesto w/Chicken & Sun Dried Tomatoes
 - Skirt Steak Ragout Sauce
 - Pancetta & Mushroom Cream Sauce
- Coffee & Tea Station
- Fresh Bread & Specialty Butter

[Chef's Seasonal Dessert can be added for an additional \$5 per person]

CHEESE, MEAT, HUMMUS & TABOULI PLATTERS:

(\$25.00 PER PERSON) *not offered after 5pm

- Various Artisan Cheese & Meat Platters served w/Crackers
- Tuscan Tabouli & Hummus Served w/Homemade Pita Chips
- Coffee & Tea Station

[Chef's Seasonal Dessert can be added for an additional \$5 per person]

CHEESE & MEAT PLATTERS:

(\$20.00 PER PERSON) *not offered after 5pm

- Various Artisan Cheese & Meat Platters served w/Crackers
- Coffee & Tea Station

[Chef's Seasonal Dessert can be added for an additional \$5 per person]

*ADDITIONAL ENTREES:

(OPTIONAL, PRICE BASED ON MARKET AVAILABILITY)

- Lemon peel, Garlic & Rosemary Hanger Steak (*one temp-med)
- Red Wine Flank Steak Braciola wrapped w/Gorgonzola, Mint and Roasted Grapes
- Chimichuri Lamb w/tzaziki sauce (yogurt, cucumber, dill)
- Crab, Shallot & Gouda Stuffed Roasted Red Pepper

*ADDITIONAL SIDES (\$6.50 PER PERSON)

- 3 Cheese Risotto (recommended w/skirt steak braciola)
- Cilantro-Lime Risotto
- Polenta w/Sun-dried Tomato & Gorgonzola (recommended w/lamb)
- Southwest Orzo (Black beans, Roasted Red Peppers & Smoked Gouda)
- Balsamic-blanching Radicchio w/Sun-dried tomatoes & pine nuts (recommended w/hanger steak)

*TAPAS AND CROSTINI (\$5 PER PERSON)

- Mozzarella & Sun Dried Tomato Marinade
- Red Onion Citrus Marmalade w/Goat Cheese
- Eggplant & Roasted Red Pepper Tapenade
- Mediterranean Olive & Feta Bruscetta
- Roasted Red Pepper, Toasted Walnut & Pomegranate Molasses Tapenade
- Traditional Tomato Bruscetta
- Traditional Caprese (Tomato, Mozzarella and Basil) w/ Balsamic Glaze
- Rosemary Cannellini Croquettes
- Petite Asiago Stuffed Potatoes

*ADD A GOURMET TASTING EXPERIENCE TO YOUR MENU CHOICE FOR \$20 PER PERSON. INCLUDES SAMPLING OF 15 OF OUR WINES.

**ADDITIONAL ITEMS AVAILABLE BASED ON SEASON. CONTACT CHEF AT 973.823.9463 FOR SEASONAL SPECIALS.

***PRICES PER PERSON DO NOT INCLUDE TAX AND GRATUITY.

Prices as of 3/15/2012