

Events

at



JAN 2023



COCKTAIL SERVICE

Arancini with Marinara

Oysters

Sliders

Finger Sandwiches

Mushroom Toast with Brie

Falafel with Red Pepper Hummus Dip

Meatballs with Marinara

Ahi Tuna with Kimchi Mayo on Wonton Chips

Summer Rolls with Peanut Sauce

Breaded Coconut Shrimp

Bruschetta

Scallop with Charred Green Onion Relish

prices vary on availability





PLATTERS

Fruit Platter

\$40 (12-14 people)

Seasonal Fruits and Berries

Crudite

\$40 (12-14 people)

Vegetables served with Dip (Chef's Choice)

Pastry

\$40 (12-14 people)

Cinnamon Buns, Pain du Chocolat, Cookies

Cheese and Charcuterie

\$65 (8-10 people) OR \$120 (18-20 people)

Served with Pickles, Condiments, and Crackers

Prices and Menu are subject to change without notice





ADD ONS

Coffee & Tea Service \$2.50/person

**Add Chocolate Terrine, Sticky Toffee Pudding, Creme
Brulee \$2.50/person**

**Plating Fee (Cake, Cupcakes, Donuts) \$2.50/person
If wanting us to plate and serve items listed
\$5/person**

**Please note all cakes, cupcakes, or donuts *must* come from a
commercial bakery.**

**Wanting to bring your own wine? We do charge a
\$40/bottle corkage fee**

Prices and Menu are subject to change without notice





LUNCH A

ENTREES

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, or
Veggie Burger

Served with guest's choice of:

Green Salad or Fries

\$18

LUNCH B

FIRST COURSE

Seasonal Soup or Green Salad

ENTREES

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, or
Veggie Burger

Served with guest's choice of:

Green Salad or Fries

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit and
Whipped Cream

Coffee & Tea Service

\$28





LUNCH C

FIRST COURSE

Seasonal Soup or Green Salad

ENTREES

7oz Sirloin Steak, Roasted Chicken, Arctic Char, or
Cherry Tomato Tagliatelle

Proteins Served with

Green Salad, Fingerling Potatoes, Seasonal Vegetables

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and
Whipped Cream

OR

Sticky Toffee Pudding with Miso Caramel and Whipped
Cream

Coffee & Tea Service

\$38





DINNER A

ENTREES

7oz Sirloin Steak, Roasted Chicken, Arctic Char, or

Cherry Tomato Tagliatelle

Proteins Served with

Green Salad, Fingerling Potatoes, Seasonal Vegetables

Coffee & Tea Service

\$28

DINNER B

FIRST COURSE

Seasonal Soup or Green Salad

ENTREES

Steak, Roasted Chicken, Arctic Char, or Cherry Tomato

Tagliatelle

Proteins Served with

Green Salad, Fingerling Potatoes, Seasonal Vegetables

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and

Whipped Cream

OR

Sticky Toffee Pudding with Miso Caramel and Whipped

Cream

Coffee & Tea Service

\$38





DINNER C

FIRST COURSE

Seasonal Soup or Green Salad or Mushroom Brie
Puff Pastry

ENTREES

Ribeye Steak served with Hollandaise, Gratin and Seasonal Vegetables

OR

Roasted Chicken with Mushroom Gravy served with Gratin
and Seasonal Vegetables

OR

Arctic Char with Caper Brown Butter served with Gratin
and Seasonal Vegetables

OR

Fresh Cherry Tomato and Rapini Tagliatelle

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and
Whipped Cream

OR

Sticky Toffee Pudding with Miso Caramel and Whipped
Cream

OR

Crème Brûlée
Coffee & Tea Service

\$55





BRUNCH

BUFFET STYLE

Scrambled Eggs

Waffles with fruit and whipped cream

Rye toast

Bacon

Sausages

Homefries

INCLUDED DRINKS

Coffee & Tea

Juice & Soda

\$25/person

DRINK PACKAGES

Mimosas

3 bottles of sparkling wine served with orange juice

\$200

Caesars

Bottomless caesars

\$22/person

