



DEITY
EVENTS

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DINNER

SALADS

CITRUS SALAD- GF* NF* DF*
fennel, frisée, oranges, champagne vinaigrette

BEET SALAD- GF* NF*
mesclun greens, roasted beets, goat cheese, balsamic

MOZARELLA SALAD- GF* NF*
wild arugula, heirloom tomato, mozzarella, basil, balsamic

VEGETARIAN CAESAR SALAD- NF*
romaine, parmesan, croutons, anchovy-less vinaigrette

SIDE DISHES

BRUSSELL SPROUTS- GF* NF* DF*
sautéed, garlic, salt and pepper

GREEN BEANS- GF* NF* DF*
white balsamic, citrus, crispy garlic

SAUTEED BROCCOLI - GF* NF* DF*
roasted red peppers, drizzled balsamic glaze

MUSHROOM SUCCOTASH- GF* NF* DF*
edamame, corn, mushrooms, white wine velouté

ORZO PILAF- GF* NF* DF*
seasonal garden vegetables

ROASTED FINGERLING POTATOES- GF* NF*
truffled creme fraiche, chives, rosemary

GARLIC MASHED POTATOES- GF* NF*
yukons, chives, vermont butter

MAC & CHEESE- NF*
conchiglie pasta, blend of cheeses, bread crumbs

ENTREES

FISH

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SEARED YELLOW FIN TUNA- GF* NF* DF*
"everything" spice, eel sauce

TALAPIA A LA PLANCHA- GF* NF* DF*
citrus, herbs, white wine sauce

POACHED SALMON- GF* NF*
fine herbs, cream sauce

RED MEAT

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BEEF SHORTRIBS- GF* NF* DF*
red wine jus, rosemary, parsley

N.Y. STRIP- GF* NF*
horseradish cream, beef jus, herbs

FILET MIGNON- GF* NF* DF*
beef jus, herbs

CHICKEN

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FRESH HERB CHICKEN- GF* NF* DF*
herb marinated chicken breasts

BBQ CHICKEN- GF* NF* DF*
tangy smoked sauce, crispy onions

VEGETARIAN

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VEGETABLE WELLINGTON NF*
puff pastry

PAN SEARED TOFU GF* NF* DF*
seasonal vegetable medley