

*The Following Menus are Full Service
Seated Selections and Require On Site Staff*

First Course

- *Grilled Asparagus, red onion & feta cheese with a citrus vinaigrette*
- *White & green asparagus, roasted red beets, goat cheese & mache salad with aged balsamic*
- *Handmade fresh mozzarella, vine ripened tomato, baby arugala, basil oil & balsamic reduction*
- *Maryland style crab cake with Cajun remoulade & chive oil*
- *Wild & domestic mushroom, roasted Roma tomato on garlic crostini*
- *Orecchiette with prosciutto, peas in a creamy Parmesan sauce*
- *Orange glazed jumbo shrimp, avocado-papaya salad in a citrus beurre blanc*
- *Ahi tuna tartar, fried rock shrimp, crème fraiche, Japanese caviar & sweet and sour Thai noodle salad*
- *Gateau of grilled vegetable, mozzarella di bufala, sun dried tomato aioli & aged Balsamic*
- *Scallop ceviche, tender baby greens, cilantro-lime dressing*

Soup Course

- *Shrimp bisque*
- *Butternut squash bisque*

- *German potato soup*
- *Creamy spinach & oyster soup*
- *Sweet potato & smoked chili bisque*
- *Black bean & avocado soup*
- *Maine lobster broth & smoked tomato chutney*
- *Vodka spiked gazpacho*
- *Crab & roasted corn chowder*
- *Littleneck clam chowder, New England style*

Salad Courses

- *Spinach & strawberry salad with a sweet sesame dressing*
- *Arugala, endive, radicchio with a lemon thyme dressing*
- *Romaine spears, shaved Parmesan and Caesar dressing*
- *Avocado, Roma tomato & red onion with a citrus vinaigrette*
- *Artichoke heart & lobster salad with oak leaf & frisee, champagne-Dijon vinaigrette*
- *Cobb salad, tender baby greens, avocado, smoked bacon, aged cheddar, buttermilk ranch dressing*
- *Baby spinach, smoked bacon & grilled portabello salad, lemon-Dijon vinaigrette*

Main Entrée Courses

- *Porcini mushroom ravioli, asparagus, red pepper, thyme & white truffle cream*
- *Farfalle with black olives, wild mushrooms & creamy leek sauce*
- *Honey glazed salmon, wilted greens, scallion mashed potato with a whole grain mustard beurre blanc*
- *Crab stuffed shrimp, scallion mashed potato with lemon beurre blanc*
- *Roasted Sea Bass, beluga lentils, lobster, carrot & coriander nage*
- *Panko crusted swordfish, garlic-sesame spinach, lemongrass beurre blanc*
- *Grilled basil pesto chicken, Tuscan roasted vegetables, roasted garlic mashed potatoes*
- *Sautéed chicken breast, garlic baby spinach, fresh mozzarella & chardonnay sauce*
- *Grilled chicken paillard, baby arugala, grape tomato, fresh mozzarella in a balsamic reduction Herb roasted Frenched chicken breast, truffle mashed potatoes & broccolini*
- *Roasted Long Island breast of Duck, pumpkin ravioli in a caramel cognac cream*
- *Grilled Black Angus filet mignon, truffle potato gratin, asparagus, porcini mushroom & foie gras demi-glace*

Surf & Turf

- *Grilled Black Angus filet mignon, truffle potato gratin, porcini mushroom & foie gras demi-glace paired with crab stuffed shrimp & lemon beurre blanc*