

# Private Event Menu

## Dinner Option #1

\$55 per person, family style or buffet style

### SALADS (choose 2 family style or plated individually)

CARBOY CAESAR

roasted garlic parmigiano dressing

MUSHROOM GNOCCHI SALAD

truffled herb dressing, crispy potato gnocchi

BEETS AND ARUGULA

citrus, toasted hazelnuts, shaved pecorino, mint

BABY SPINACH SALAD

goat cheese, apples, toasted pumpkin seeds, cider vinaigrette

PANZANELLA SALAD

crusty bread, cucumber, red onion, tomato, fresh mozzarella, basil, balsamic

### ENTRÉE (choose 2)

EGGPLANT LASAGNETTE

layers of roasted eggplant with pesto, whipped ricotta, charred roma tomatoes

PAN ROASTED CHICKEN BREAST

confit garlic, thyme jus

GRILLED PETIT FILET OF BEEF

rosemary demi glace, crispy pickled red onions

GRILLED SALMON

lemon beurre blanc, tomato- pine nut relish

SLOW ROASTED PORK LOIN

mustard roasted stone fruits, rosemary pan sauce

BRAISED BEEF SHORTRIB

gremolata, red wine jus

### SIDES (choose 2)

RICOTTA CAVATELLI pancetta, peas, pecorino, black pepper

HEIRLOOM SOFT POLENTA parmesan, mascarpone, fresh herb butter

WARM CRISPY POTATO SALAD roasted red peppers, olives, red onions, cherry tomatoes, capers, arugula

ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH toasted walnuts, whole grain mustard

TEMPURA ARTICHOKE & GIGANTE BEANS black truffle, lemon, parsley

HERB ROASTED FINGERLING POTATOES

### DESSERT (choose 1)

CRÈME BRULEE, CHOCOLATE POT DE CRÈME, NUTELLA PANNA COTTA, BISCOTTI, TRUFFLE

# Private Event Menu

## Dinner Option #2 - \$65 per person, family style or buffet style

### SALADS (choose 2 family style or plated individually)

#### CARBOY CAESAR

roasted garlic parmigiano dressing

#### MUSHROOM GNOCCHI SALAD

truffled herb dressing, crispy potato gnocchi

#### BEETS AND ARUGULA

citrus, toasted hazelnuts, shaved pecorino, mint

#### BABY SPINACH SALAD

goat cheese, apples, toasted pumpkin seeds, cider vinaigrette

#### PANZANELLA SALAD

crusty bread, cucumber, red onion, tomato, fresh mozzarella, basil, balsamic

### ENTRÉE (choose 3)

#### EGGPLANT LASAGNETTE

layers of roasted eggplant with pesto, whipped ricotta, charred roma tomatoes

#### PAN ROASTED CHICKEN BREAST

confit garlic, thyme jus

#### GRILLED PETIT FILET OF BEEF

rosemary demi glace, crispy pickled red onions

#### GRILLED SALMON

lemon beurre blanc, tomato- pine nut relish

#### SLOW ROASTED PORK LOIN

mustard roasted stone fruits, rosemary pan sauce

#### BRAISED BEEF SHORTRIB

gremolata, red wine jus

### SIDES (choose 3)

RICOTTA CAVATELLI pancetta, peas, pecorino, black pepper

HEIRLOOM SOFT POLENTA parmesan, mascarpone, fresh herb butter

WARM CRISPY POTATO SALAD roasted red peppers, olives, red onions, cherry tomatoes, capers, arugula

ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH toasted walnuts, whole grain mustard

TEMPURA ARTICHOKE & GIGANTE BEANS black truffle, lemon, parsley

HERB ROASTED FINGERLING POTATOES

### DESSERT (choose 2)

CRÈME BRULEE, CHOCOLATE POT DE CRÈME, NUTELLA PANNA COTTA, BISCOTTI, TRUFFLE