

BUFFET OFFERINGS

\$85++ per person*

PROTEINS

Choose Two

Roasted Chicken Breast

Braised Beef Short Rib

Grilled Pork Chops

Steak Gremolata *Market Price

Seared Duck Breast

Market Seafood (*Shellfish, Crustaceans, Mollusks, Cephalopods*) *Market Price

SIDES

Choose Two

Roasted Garlic Fingerling Potatoes, Pecorino, Fresh Herbs

Seasonal & Local Produce, Fennel Pollen, Brown Butter Honey

Smoked Gouda Mac & Cheese, Focaccia Breadcrumbs, Scallion

Local and Seasonal Domestique Salad, House Vinaigrette, Garlic Croutons

House Made Pasta, Heirloom Tomatoes, Green Basil

Wild Mushroom Risotto, Grana Padano

Sweet Potato Hash, Peppers, Onions, Fresh Herbs

Ancient Grains, Citrus Vinaigrette, Pickled & Raw Vegetables

Rosemary Gratin Potatoes, Smoked Provolone, Lemon Olive Oil

BREADS

Choose One

Cornbread, Honey Butter

Yeast Rolls, Smoked Sea Salt

Herbed Focaccia

Ciabatta, Olive Oil & Herbs



HOUSE MADE SAUCE

Choose One Per Protein

Chimichurri

White Wine Garlic

Lemon Emulsion

Red Wine Jus





THE FRIENDS TABLE EXPERIENCE

The Friends Table Experience is a popular dining style we've designed to allow guests more options and variety than the traditional a la carte dining. We pride ourselves on bringing you local and seasonal ingredients where product availability is not always known until the week of your dinner. We carefully create the menu around your specific dietary restrictions, allergies and food preferences. Accommodates 15 or more guests.

An example of what you can expect on your Friend's Table Experience if you were to choose the five course option would be,

First Course, Hors d'Oeuvres

Second Course, Soup or Salad

Third Course, Small Plate

Fourth Course, Entrée (always two types of meat and 2 types of sides)

Fifth Course, Dessert (typically plated individually)

Pricing:

Three Course Option, \$85++ per person plus tax and service charge

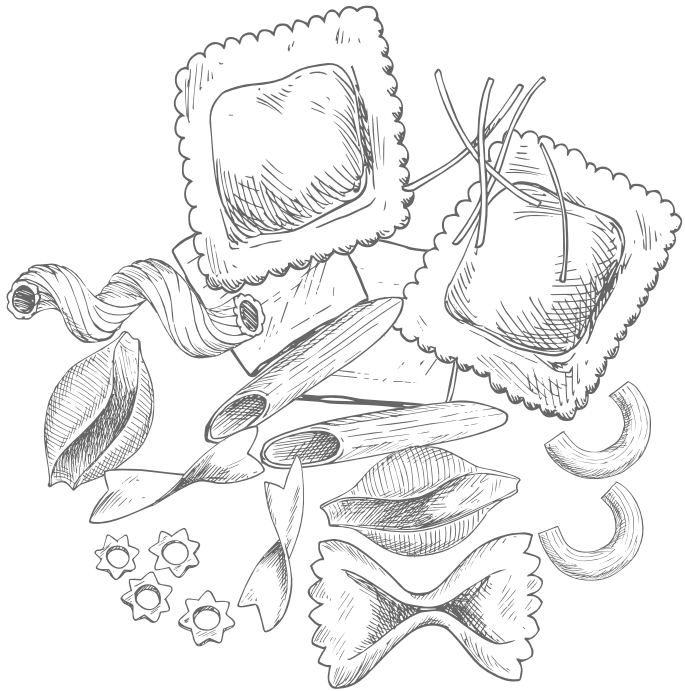
Four Course Option, \$105++ per person plus tax and service charge

Five Course Option, \$125++ per person plus tax and service charge

**Please note that our Friends Table Experience must be booked at least 3 weeks in advance to allow Chef Haydn ample time to create your unique menu*

**All dietary restrictions and allergies must be received at least one week prior to your event to ensure our Chef can accommodate you and your guest's needs.*

We also offer the option of adding wine pairings to any or all courses at a rate of \$20/person per course. These wines are selected from our Reserve List and Library to compliment your dining experience.



INDIVIDUALLY PLATED

An elevated dining experience tailored to each guest, our Individually Plated Dinner option offers the refinement and presentation of a multi-course meal designed just for your event. We highlight the best of local and seasonal ingredients, often sourced just days before your gathering to ensure peak freshness and flavor. Each plate is thoughtfully curated to accommodate your guests' dietary restrictions, allergies, and preferences, creating a personalized and memorable culinary journey. Perfect for gatherings of 15 or more guests seeking a sophisticated and personalized dining experience.

Pricing:

Three Course Option: \$95++ per person plus tax and service charge

Four Course Option: \$115++ per person plus tax and service charge

Five Course Option: \$135++ per person plus tax and service charge

We also offer the option of adding wine pairings to any or all courses at a rate of \$20/person per course. These wines are selected from our Reserve List and Library to compliment your dining experience.

**The Individually Plated Experience is available Tuesday - Friday*

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restaurant
café / bar