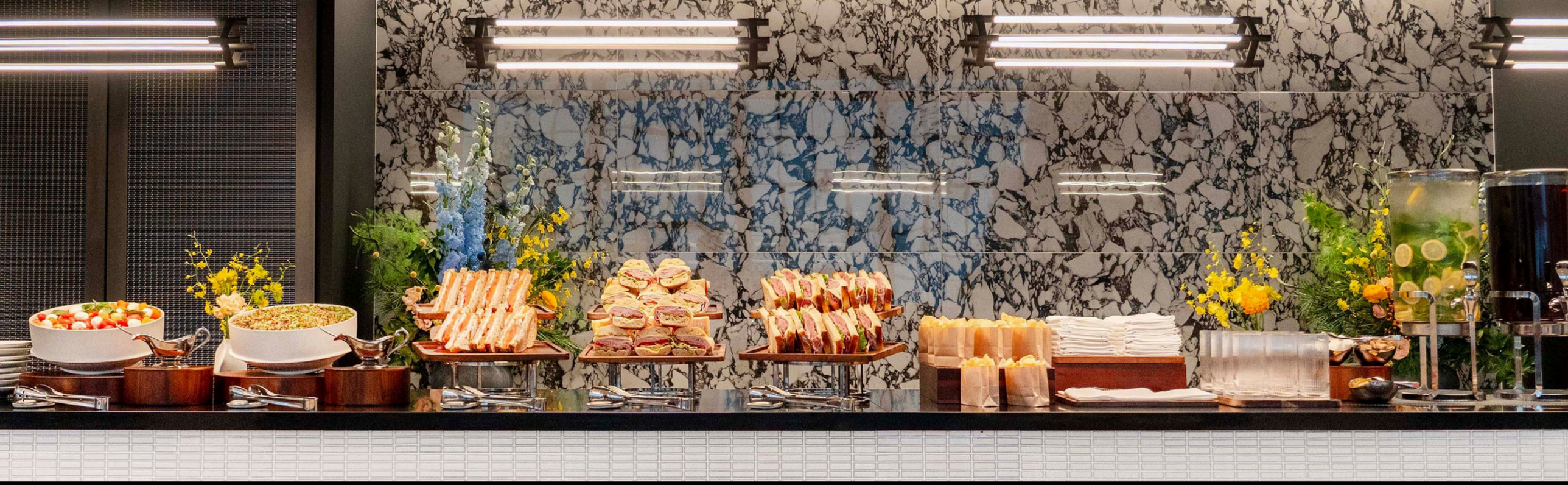

LEVEL TEN

CATERING

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24-Hour Notice	30

Allergens: Allergens used as ingredients in our menu items are listed beneath the item description. Please note that we use most major allergens including peanuts, tree nuts, wheat, egg, milk, Crustacean shellfish, soy, sesame, and fish in our kitchens. Due to this, we cannot guarantee that our food is completely free of any allergen. Therefore, if you have an allergy, you may be at risk of an allergic reaction. Even if you order foods that you are not allergic to, individual foods may come in contact with one another during preparation which is not reflected on our allergy notation. Although efforts are made to avoid cross-contact of allergens, we do not guarantee that cross-contact with allergens will not occur. Before placing your order, please inform our team if anyone in your party has a food allergy.

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Immunocompromised individuals and those particularly susceptible to foodborne illness should avoid eating raw or undercooked meats, poultry, seafood, shellfish, or eggs.

LEVEL TEN



AMENITY & BREAKS

AMENITY & BREAKS

AMENITY SERVICES

SMALL ROOM BEVERAGE AMENITY — $35/PP

Caffe Vergnano Regular Coffee & Decaf
Hot water for selection of House of Waris teas
Herb & Fruit Infused Water
Hildon still & sparkling water

BOARD ROOM BEVERAGE AMENITY — $45/PP

Caffe Vergnano Regular Coffee & Decaf
Hot Water for selection of House of Waris teas
Assorted soda
Coca-Cola, Diet, Sprite
Herb & Fruit Infused Water
Hildon still & sparkling water

LARGE ROOM BEVERAGE AMENITY (40 GUESTS+) — $50/PP

Caffe Vergnano Regular Coffee & Decaf
Hot Water for selection of
House of Waris teas
Herb & Fruit Infused Water
Hildon still & sparkling water

BREAKS

BARS — $32/PP

Nut & seed protein
Toasted mixed nuts & seeds with honey
**Allergens: Peanuts, Tree Nuts*

Coconut & date
Shredded coconut & dates

Seasonal market fruit
Peak-season sliced fruit

COOKIES — $26/PP

Chocolate chip
Butter, brown sugar, & chocolate chips
**Allergens: Gluten, Eggs, Milk*

Spiced oat & raisin
Oats, raisins, cinnamon, & brown sugar
**Allergens: Gluten, Eggs, Milk*

Raspberry shortbread round
Almond, raspberry jam & powdered sugar
**Allergens: Gluten, Eggs, Tree Nuts, Milk*

SWEETS — $30/PP

Coconut macaroons
Shredded coconut, egg white, vanilla
**Allergens: Eggs, Milk*

Kettle corn
Salty & sweet popcorn
**Allergens: Milk*

Almond butter cocoa cups
Almond butter in a dark chocolate shell
**Allergens: Tree Nuts, Peanuts, Milk*

MEDITERRANEAN — $32/PP

Chickpeas
Crisped chickpeas, sea salt

Seeded crackers
Flax, sesame, sunflower, herbs
**Allergens: Gluten*

Mixed & spiced nuts
Almonds, cashews, paprika bread
**Allergens: Tree Nuts, Peanuts, Gluten*

Hummus
Chickpea puree, seasonal vegetables

SALTED — $28/PP

Nori crisps
Seaweed, sesame oil & salt
**Allergens: Sesame*

Kale chips
Baked kale, olive oil & sea salt

Wasabi peas
Green peas & wasabi

Chips, guacamole & salsa
Stone-ground corn chips, fresh avocado, fire roasted tomato salsa

AMENITY & BREAKS

SNACK PLATTERS

CURED & CULTURED — $40/PP

Fromage platter
Toasted almonds, membrillo,
dried stone fruit, peak season
**Allergens: Milk, Tree Nuts*

Charcuterie platter
Cornichons, cocktail onions,
stone ground mustard

MEDITERRANEAN — $36/PP

Choice of One Mezze:
Nordic
Vasterbotten dill cheese, sweet pickled peppers
& Nordic shrimp salad
**Allergens: Milk, Shellfish, Eggs*

Greek
Artichokes, marinated feta & roasted red peppers
**Allergens: Milk*

Italian
Mozzarella, pepperoncini & Italian olives
**Allergens: Milk*

Spanish
Marcona almonds, manchego & piquillo peppers
**Allergens: Milk, Tree Nuts*

Mezze includes:
Marinated olives Herb-infused Mediterranean
olive medley
Pickled vegetables Crisp, house-pickled variety
Seeded crackers Toasted crisps with whole seeds
**Allergens: Gluten*

HEALTHY CHOICE — $28/PP

Plantain chips
Lightly fried until crisp & golden

Vegetable crudité platter
Vegetables, onion dip, green goddess
dressing
**Allergens: Milk*

Seasonal market fruit

ENHANCEMENTS

ADDITIONAL SNACK BREAK ITEM — $10/PP
Choose a singular item from any snack break
to add onto your current selection

BERRY BOWL — $12/PP
With seasonal berries

SEASONAL MARKET FRUIT — $10/PP
Peak-season sliced fruit

HUMMUS — $13/PP
With pita chips & crudité
**Allergens: Gluten*

BABA GHANOUSH & TZATZIKI — $17/PP
With pita chips
**Allergens: Gluten*

CHARCUTERIE — $19/PP
Seasonal rotation of three meats,
and whole grain mustard

FROMAGE — $21/PP
Seasonal rotation of three cheeses with
membrillo and dried stone fruit
**Allergens: Milk*

VEGETABLE CRUDITE STATION — $12/PP
With onion dip & green goddess dressing
**Allergens: Milk*

CHOCOLATE COVERED STRAWBERRIES — $24/PP
Milk, dark and white chocolate covered assortment
**Allergens: Milk*

SHRIMP COCKTAIL PLATTER — $23/PP
With tartar and cocktail sauce
**Allergens: Shellfish*

BEVERAGE ENHANCEMENTS

HILLDON STILL & SPARKLING WATERS — $11/PP
Glass bottled mineral water

Coca-Cola FAMILY ASSORTMENT — $10/PP
Regular, Diet & Sprite

PRESSED JUICE STATION — $16/PP
Chef's house-pressed selection of seasonal
red, green & orange juices

SMOOTHIE STATION — $18/PP
Chef's trio of seasonal smoothies

ICED COFFEE STATION — $12/PP
Build your own iced coffee with flavor enhancements


Avocado Toast
Gluten | Eggs | Milk
Cherry Scone
Gluten | Eggs | Milk
Blueberry Muffin
Lemon Bundt
Gluten | Eggs | Milk
Raspberry Jam

BREAKFAST

BREAKFAST

SIGNATURE SELECTIONS

MORNING STANDARD — $40/PP

Cherry scone
House-made with dried cherries
**Allergens: Gluten, Eggs, Milk*

Blueberry muffin
House-made with wild blueberries
**Allergens: Gluten, Eggs, Milk*

Lemon bundt
Lemon glaze
**Allergens: Gluten, Eggs, Milk*

Croissant
Crisp buttery pastry
**Allergens: Gluten, Eggs, Milk*

Seasonal market fruit
Peak-season sliced fruit

CONTINENTIAL BREAKFAST — $50/PP

Lemon bundt
Lemon glaze
**Allergens: Gluten, Eggs, Milk*

Croissant
Crisp buttery pastry
**Allergens: Gluten, Eggs, Milk*

Bagel station
Assorted bagels with whipped spreads
**Allergens: Gluten, Eggs, Milk*

Yogurt parfait
Greek yogurt, toasted granola, berries
**Allergens: Milk*

Seasonal market fruit
Peak-season sliced fruit

HEALTHY BREAKFAST — $55/PP

Yogurt parfait
Greek yogurt, toasted granola, berries
**Allergens: Milk*

Avocado toast
Hand-smashed avocado, artisan bread, citrus oil finish
**Allergens: Gluten*

Latte overnight oats
Cold steeped oats, espresso infusion, almond milk
**Allergens: Gluten, Tree Nuts, Milk*

Seasonal market fruit
Peak-season sliced fruit

BREAKFAST GRAB & GO — $35/PP

Includes:
Hash browns
*Allergens: Soy
Seasonal market fruit

Choice of two prepared sandwiches:

Bacon, egg & cheese
Smoked bacon, melted cheddar, brioche
**Allergens: Gluten, Eggs, Milk*

Smoked turkey, egg & gouda
Turkey, egg, gouda
**Allergens: Gluten, Eggs, Milk*

Spinach, frittata & gouda (VEG)
Egg, market spinach, gouda
**Allergens: Gluten, Eggs, Milk*

Truffle egg salad & lettuce (VEG) +$3/PP
Egg, truffle, crisp greens
**Allergens: Gluten, Eggs, Milk*

Lox, cream cheese & cucumber +$6/PP
Nova lox, whipped cream cheese, cucumber
**Allergens: Fish, Milk*

CLASSIC AMERICAN BREAKFAST — $70/PP

Includes:
Assorted toast **Allergens: Gluten*
Seasonal market fruit

Sourdough pancakes
Griddled stack
**Allergens: Gluten, Eggs, Milk*

Traditional scrambled eggs
Soft scramble
**Allergens: Eggs, Milk*

Applewood smoked bacon
Crispy smoked bacon

Breakfast potatoes
Roasted & seasoned

BREAKFAST

CHOOSE YOUR OWN

CHOOSE YOUR OWN BREAKFAST — **$75/PP**

Includes: **Assorted toast** *Allergens: Gluten, **Seasonal market fruit**

Choose Two:

Sourdough pancakes
Griddled stack
**Allergens: Gluten, Eggs, Milk*

Buttermilk waffle
Crisp buttermilk
**Allergens: Gluten, Eggs, Milk*

Challah French toast
Grilled challah bread
**Allergens: Gluten, Eggs, Milk*

Churro French toast +$3/PP
Cinnamon-crusted
**Allergens: Gluten, Eggs, Milk*

Ricotta lemon pancakes +$3/PP
Citrus ricotta blend
**Allergens: Gluten, Eggs, Milk*

Traditional scrambled eggs
Soft scramble
**Allergens: Eggs, Milk*

Mediterranean scrambled
Herbs & tomato
**Allergens: Eggs, Milk*

Sunny side Fried egg & runny yolk
**Allergens: Eggs, Milk*

Egg & cheese frittata
Baked egg & cheese
**Allergens: Eggs, Milk*

Soft poached
Poached, runny center
**Allergens: Eggs, Milk*

Mini omelets
Folded
**Allergens: Eggs, Milk*

Hard boiled
Boiled, firm yolk
**Allergens: Eggs*

Egg shakshuka +$5/PP
Eggs in spiced tomato
**Allergens: Milk*

Choose Two:

Applewood bacon
Crisp smoked pork

Breakfast sausage
Pork sausage links

Turkey sausage +$3/PP
Grilled links

Virginia ham
Sliced & cured

Breakfast potatoes
Roasted & seasoned

Hash browns
Shredded & griddled
**Allergens: Soy*

Sweet potato hash
Cubed with peppers
**Allergens: Soy*

Quinoa
Steamed tri-color

ENHANCEMENTS

LOX EXPERIENCE — **$18/PP**
Smoked Salmon, cucumbers, crostini & mini bagels
**Allergens: Gluten, Eggs, Milk, Fish*

THE BAGEL BAR — **$19/PP**
A trio of freshly baked bagels, served with whipped cream cheeses, cultured butter & artisanal jams
**Allergens: Gluten, Eggs, Milk*

HARVEST OAT STATION — **$13/PP**
A hearty oatmeal station with traditional toppings, including: brown sugar, cinnamon, dried fruits, nuts & honey
**Allergens: Eggs, Milk, Peanuts, Tree Nuts*

FRENCH VANILLA CHIA PUDDING — **$12/PP**
Smooth chia pudding topped with bananas, cashews and a drizzle of barrel aged maple syrup
**Allergens: Milk, Tree Nuts*

TROPICAL YOGURT PARFAIT — **$13/PP**
Creamy tropical inspired yogurt with mango, kiwi & shredded coconut
**Allergens: Milk, Peanuts, Tree Nuts*

MORNING PASTRY — **$13/PP**
An assortment of artisanal pastries featuring house-made cherry scones, house-made blueberry muffins & glazed lemon bundt cake
**Allergens: Gluten, Eggs, Milk*

COLD PRESSED JUICES — **$14/PP**
Chef's selection of three house made cold pressed juices

BREAKFAST

PLATED

PLATED MORNING EXPERIENCE **$90/PP**

Upon arrival, guests will be presented a menu consisting of three dishes featured below to choose one from.

Includes:
Caffe Vergnano coffee
Selection of House of Waris teas
Fresh squeezed juices
Assorted toasts
**Allergens: Gluten*
Peak season sliced fruit

Choose Three:

The golden stack
Griddled, served with Vermont maple syrup & a medley of seasonal berries
**Allergens: Gluten, Eggs, Milk*

Garden omelet
Mini omelet with aged cheese & crisp broccoli, plated with breakfast potatoes & Applewood-smoked bacon
**Allergens: Eggs, Milk*

Challah confiture
Thick-cut Challah, served with Vermont maple syrup & blueberry confiture
**Allergens: Gluten, Eggs, Milk*

Sunny side standard
Sunny-side eggs, paired with country ham & crisp hash brown potatoes
**Allergens: Eggs, Milk, Soy*

Heritage plate
A classic toad in the hole griddled slice of toast with an egg cooked into the center, served alongside turkey sausage & vine-ripened tomato
**Allergens: Gluten, Eggs, Milk*

Mediterranean morning
Soft-scrambled eggs with Mediterranean herbs & feta, served with spiced sweet potato hash & a mix of seasonal greens
**Allergens: Soy, Eggs, Milk*

Leaf & vine
Scrambled egg whites with spinach & vine-ripened tomato
**Allergens: Gluten, Eggs, Milk*





LUNCH

LUNCH

SIGNATURE SANDWICH & SALAD

Includes: **House-made kettle chips, Herb & fruit infused water, Fresh brewed iced tea, Assorted soda: Coca-Cola, Diet & Sprite**

$75/PP

Choose Two:

Caesar salad
Romaine, garlic bread croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Eggs, Milk, Fish*

Cobb salad
Mixed greens, chicken, bacon, avocado, bleu cheese & hard-boiled egg
**Allergens: Eggs, Milk*

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil leaves, olive oil, sea salt
**Allergens: Milk*

Kale
Black & green kale, smashed avocado, pumpkin seed, sunflower seed, smoked chipotle dressing
**Allergens: Milk*

Root & kale
Shredded carrots, garbanzo beans, green kale, scallions & cumin honey dressing

Greek
Heirloom tomatoes, Persian cucumbers, Kalamata olives, feta cheese, oregano
**Allergens: Milk*

Quinoa
Steamed quinoa, sweet potato, shishito, baby arugula, champagne vinaigrette

Orzo
Orzo pasta, roasted bell peppers, eggplant, basil, Parmigiano Reggiano
**Allergens: Gluten, Milk*

Golden Couscous
Pearled couscous, fennel, celery, carrots, golden raisins, parsley
**Allergens: Gluten*

Fregola
Toasted fregola, sliced almonds dried currants & dill
**Allergens: Gluten, Tree Nut*

Choose Three:

Jambon beurre
On French baguette
**Allergens: Gluten, Eggs, Milk*

Turkey Club
Turkey bacon, avocado, gem lettuce & vine ripened tomatoes
**Allergens: Gluten, Eggs, Milk*

Smoked turkey & Swiss
Avocado, butter lettuce, & black pepper ranch
**Allergens: Gluten, Eggs, Milk*

Roast beef
Irish cheddar, shallots, bibb lettuce, tomato & house sauce
**Allergens: Gluten, Eggs, Milk*

Neuske's thick cut B.L.T.
Heirloom tomato & gem lettuce
**Allergens: Gluten, Eggs, Milk*

Chicken Caesar wrap
Romaine, parmesan & lemon anchovy
**Allergens: Gluten, Eggs, Milk, Fish*

Salmon gravlax
Sliced cucumbers, sour cream, capers & dill
**Allergens: Gluten, Eggs, Milk, Fish*

Tuna salad
Celery, shallots, gem lettuce & aioli
**Allergens: Gluten, Eggs, Milk, Fish*

Lobster roll + $3/PP
Maine Lobster with herb-dulse emulsion & pickled cucumbers on potato bun
**Allergens: Gluten, Eggs, Milk, Shellfish*

Portobello mushroom
Pickled turnip and Okinomi sauce
**Allergens: Gluten, Eggs*

Roasted vegetable wrap
Zucchini, squash, red onion, eggplant, harissa & hummus
**Allergens: Gluten*

LUNCH

SIGNATURE HOT LUNCH

Includes: **House-made kettle chips, Herb & fruit infused water, Fresh brewed iced tea, Assorted soda: Coca-Cola, Diet & Sprite**

$80/PP

Choose Two:

Caesar salad
Romaine, garlic bread croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Eggs, Milk, Fish*

Cobb salad
Mixed greens, chicken, bacon, avocado, bleu cheese & hard-boiled egg
**Allergens: Eggs, Milk*

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil leaves, olive oil, sea salt
**Allergens: Milk*

Kale
Black & green kale, smashed avocado, pumpkin seed, sunflower seed, smoked chipotle dressing
**Allergens: Milk*

Root & kale
Shredded carrots, garbanzo beans, green kale, scallions & cumin honey dressing

Greek
Heirloom tomatoes, Persian cucumbers, Kalamata olives, feta cheese, oregano
**Allergens: Milk*

Quinoa
Steamed quinoa, sweet potato, shishito, baby arugula, champagne vinaigrette

Orzo
Orzo pasta, roasted bell peppers, eggplant, basil, Parmigiano Reggiano
**Allergens: Gluten, Milk*

Golden Couscous
Pearled couscous, fennel, celery, carrots, golden raisins, parsley
**Allergens: Gluten*

Fregola
Toasted fregola, sliced almonds dried currants & dill
**Allergens: Gluten, Tree Nut*

Choose Three:

Cauliflower steak
Herb oil & citrus
**Allergens: Allium*

Roasted leeks
Sauce romesco & olive oil croutons
**Allergens: Allium, Peanuts, Tree Nuts*

Walnut stuffed portobello
Truffle emulsion

Impossible meatballs
Mushroom gravy
**Allergens: Tree Nuts*

Butter roasted chicken
Herb butter, garlic & pan juices
**Allergens: Milk*

Braised tarragon chicken
White wine, tarragon, shallots

Rotisserie chicken
Slow-roasted, herbs & jus

Breaded cutlet chicken
Crispy panko, lemon, parsley
**Allergens: Gluten, Egg*

Hanger steak chimichurri
Grilled hanger, herb chimichurri
**Allergens: Allium*

Maître D' sirloin
Seared 8oz sirloin, Maître d' butter
**Allergens: Milk*

Steak Diane filet
8oz filet, mustard, cognac
**Allergens: Allium*

Short ribs bordelaise +$6/PP
Braised short ribs, red wine
**Allergens: Gluten, Milk, Allium*

Sweet soy glazed salmon
Glazed filet, sweet soy reduction
**Allergens: Soy, Fish*

Herb panade Icelandic cod
Cod, herbs, breadcrumbs
**Allergens: Gluten, Fish, Milk*

Cajun shrimp
Blackened 8-10 shrimp, herb & garlic seasoning
**Allergens: Shellfish, Allium*

Chilean sea bass
Sea bass filet with green herb salsa
**Allergens: Fish, Allium*

Seared branzino
Artichokes, white wine, green olives
**Allergens: Fish, Allium*

LUNCH

SIGNATURE HOT LUNCH, CONTINUED

Choose Two:

Rice pilaf
Rice, onion, stock
**Allergens: Allium*

Mixed quinoa
Red-white quinoa

Cilantro rice
Cilantro lime rice

Toasted farro
Farro, oil, sea salt
**Allergens: Gluten*

Ginger scallion rice
Ginger, scallion, jasmine
**Allergens: Allium*

Puree
Potato, butter, cream
**Allergens: Milk*

Gratin
Potato, cheese, cream
**Allergens: Milk*

Roasted
Potato, oil, sea salt

French fries
Hand cut, potato, sea salt
**Allergens: Soy*

Sauteed spinach garlic
Spinach, garlic, oil
**Allergens: Allium*

Green asparagus
Asparagus, oil, sea salt

Roasted broccoli
Oil & sea salt

Haricot verts
Beans, water, sea salt

Rainbow roasted cauliflower
Oil & sea salt

Mixed carrots
Carrots, oil, sea salt

Coconut butternut squash
Squash, coconut milk
**Allergens: Nut*

Minted english peas
Peas, mint, oil

Black eyed peas
Peas, caramelized onion
**Allergens: Allium*

Braised garbanzo with spinach
Garbanzo, spinach, onion
**Allergens: Allium*



LUNCH

PLATED

PLATED MIDDAY EXPERIENCE

$125/PP

Upon arrival, guests will be presented a menu consisting of two first course choices & three entree choices featured below to order from. Guests will be able to order one of each course for themselves.

Includes:
Caffe Vergnano coffee
Selection of House of Waris teas
Assorted Soda: Coca Cola, Diet & Sprite

Choose Two:

Caesar salad
Romaine, garlic bread croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Milk, Eggs, Fish*

Beets
Raw & roasted beets, citrus segments, goat cheese crumble, mixed greens & vincotto dressing
**Allergens: Milk*

Root & kale
Shredded carrots, garbanzo beans, kale, scallions & cumin honey dressing

Salmon cucumber crudo
Salmon tartare, lime, mustard seed, Persian cucumber
**Allergens: Fish*

Smoked chicken
Vol-au-vent puff pastry filled with roasted chicken, herb cream sauce
**Allergens: Gluten, Milk, Egg*

Choose Three:

Mushroom
Stuffed portobello mushroom, walnut stuffing, truffle emulsion, gem lettuce
**Allergens: Tree Nuts, Gluten*

"Meatballs"
Plant-based protein & herb meatballs, mushroom gravy, pickled red onion, chive potatoes
**Allergens: Soy*

Cod
Herb crusted Icelandic cod, onion soubise, persillade
**Allergens: Fish*

Shrimp
Vietnamese Cajun-spiced 8/10 shrimp, charred broccoli, rice pilaf
**Allergens: Shellfish*

Rotisserie chicken
Herb rotisserie chicken, asparagus, roasted potatoes, natural pan jus

Crispy chicken
Breaded chicken breast, haricots verts, salsa verde
**Allergens: Egg, Gluten, Allium*

Steak frites
Hanger steak, chimichurri, galley fries
**Allergens: Soy*

Sirloin bordelaise
Seared sirloin, bordelaise, spinach, garlic, chateau potatoes
**Allergens: Gluten, Milk*





DINNER

DINNER

SIGNATURE SELECTIONS

SIGNATURE DINNER SELECTIONS

$125/PP

Includes:
Herb & fruit infused water
Fresh brewed iced tea
Assorted soda: Coca-Cola, Diet & Sprite

Choose one of the following packages:

MEDITERRANEAN

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil leaves, olive oil, sea salt & balsamic
**Allergens: Milk*

Beet salad
Raw & cooked mixed beets, goat cheese, citrus, mixed greens & vincotto
**Allergens: Milk*

Coq au vin
Red wine braised chicken, pearl onions, mushrooms, fresh herbs
**Allergens: Gluten*

Steak au poivre
Seared sirloin steak, peppercorn-brandy sauce
**Allergens: Milk*

Potato gratin
Sliced potatoes, cream
**Allergens: Milk*

Artichokes barigoule
Tender, light & aromatic
**Allergens: Allium*

HEARTY

Kale salad
Kale, smashed avocado, pumpkin seed, sunflower seed, smoked chipotle dressing
**Allergens: Milk*

Root & kale salad
Shredded carrots, kale, garbanzo beans, scallions, cumin honey dressing
**Allergens: Allium*

Short ribs
Red wine braised short rib, shallot reduction
**Allergens: Allium*

Stuffed eggplant
Pine nuts, squash, roasted peppers, tomato
**Allergens: Gluten, Tree Nuts*

Farro
Toasted farro, seasonal herbs, olive oil
**Allergens: Gluten*

Asparagus
Roasted asparagus, olive oil, sea salt

CLEAN

Orzo salad
Roasted peppers, eggplant, basil, Parmigiano Reggiano
**Allergens: Milk*

Caesar salad
Romaine, garlic croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Milk, Fish*

Sea bass
Roasted Chilean sea bass, lemon, fresh herbs
**Allergens: Fish*

Maître D' steak
Grilled to perfection & finished with maître d' butter
**Allergens: Milk*

Broccoli
Oven roasted, sea salt, olive oil

Butternut squash
Oven roasted, creamy coconut
**Allergens: Nut*

DINNER

CHOOSE YOUR OWN

CHOOSE YOUR OWN DINNER **$130/PP**

Includes:
Herb & fruit infused water
Fresh brewed iced tea
Assorted soda: Coca-Cola, Diet & Sprite

Choose Two:

Caesar salad
Romaine, garlic bread croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Eggs, Milk, Fish*

Cobb salad
Mixed greens, chicken, bacon, avocado, bleu cheese & hard-boiled egg
**Allergens: Eggs, Milk*

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil leaves, olive oil, sea salt
**Allergens: Milk*

Kale
Black & green kale, smashed avocado, pumpkin seed, sunflower seed, smoked chipotle dressing
**Allergens: Milk*

Root & kale
Shredded carrots, garbanzo beans, green kale, scallions & cumin honey dressing

Greek
Heirloom tomatoes, Persian cucumbers, Kalamata olives, feta cheese, oregano
**Allergens: Milk*

Quinoa
Steamed quinoa, sweet potato, shishito, baby arugula, champagne vinaigrette

Orzo
Orzo pasta, roasted bell peppers, eggplant, basil, Parmigiano Reggiano
**Allergens: Milk*

Golden Couscous
Pearled couscous, fennel, celery, carrots, golden raisins, parsley
**Allergens: Gluten*

Fregola
Toasted fregola, sliced almonds dried currants & dill
**Allergens: Tree Nut*



DINNER

CHOOSE YOUR OWN

CHOOSE YOUR OWN DINNER

Choose Two:

Cauliflower steak
Herb oil & citrus
**Allergens: Allium*

Roasted leeks
Sauce romesco & olive oil croutons
**Allergens: Allium, Peanuts, Tree Nuts*

Walnut stuffed portobello
Truffle emulsion

Impossible meatballs
Mushroom gravy
**Allergens: Soy*

Stuffed eggplant
Pine nuts, squash, roasted red pepper & tomato
**Allergens: Tree Nuts*

Butter roasted chicken
Herb butter, garlic & pan juices
**Allergens: Milk*

Braised tarragon chicken
White wine, tarragon, shallots

Rotisserie chicken
Slow-roasted, herbs & jus

Breaded cutlet chicken
Crispy panko, lemon, parsley
**Allergens: Gluten, Egg*

Coq au vin
Red wine, lardons, carrots, pearl onions
**Allergens: Gluten*

Hanger steak chimichurri
Grilled hanger, herb chimichurri
**Allergens: Allium*

Maître D' sirloin
Seared 8oz sirloin, Maître d' butter
**Allergens: Milk*

Steak Diane
Beef filet, mustard, cognac

Braised Venison Stew
Venison, root vegetables

Sirloin au Poivre +$6/PP
Sirloin, pepper, brandy
**Allergens: Milk*

Steak "Oscar" Lump Crab +$10/PP
Steak & lump crab
**Allergens: Shellfish, Milk*

Short Ribs Bordelaise +$6/PP
Braised short ribs, red wine
**Allergens: Gluten, Milk*

Chive Crusted Lamb Chops +$8/PP
Lamb, chive, breadcrumbs
**Allergens: Gluten, Egg*

Mahi Mahi
Seared filet, blackened crust
**Allergens: Fish, Gluten*

Sweet soy glazed salmon
Glazed filet, sweet soy reduction
**Allergens: Soy, Fish*

Herb panade Icelandic cod
Cod, herbs, breadcrumbs
**Allergens: Gluten, Fish, Milk*

Cajun shrimp
Blackened 8-10 shrimp, herb & garlic seasoning
**Allergens: Shellfish, Allium*

Chilean sea bass
Sea bass filet with green herb salsa
**Allergens: Fish, Allium*

Seared branzino
Artichokes, white wine, green olives
**Allergens: Fish, Allium*

DINNER

CHOOSE YOUR OWN

CHOOSE YOUR OWN DINNER

Choose Two:

Rice pilaf
Rice, onion, stock
**Allergens: Allium*

Mixed quinoa
Red-white quinoa

Cilantro rice
Cilantro lime rice

Toasted farro
Farro, oil, sea salt
**Allergens: Gluten*

Ginger scallion rice
Ginger, scallion, jasmine
**Allergens: Allium*

Puree
Potato, butter, cream
**Allergens: Milk*

Gratin
Potato, cheese, cream
**Allergens: Milk*

Roasted
Potato, oil, sea salt

French fries
Hand cut, potato, sea salt
**Allergens: Soy*

Gratin
Potato, cheese, cream
**Allergens: Milk*

Roasted
Potato, oil, sea salt

French fries
Hand cut, potato, sea salt
**Allergens: Soy*

Sauteed spinach garlic
Spinach, garlic, oil
**Allergens: Allium*

Green asparagus
Asparagus, oil, sea salt

Roasted broccoli
Oil & sea salt

Haricot verts
Beans, water, sea salt

Rainbow roasted cauliflower
Oil & sea salt

Mixed carrots
Carrots, oil, sea salt

Coconut butternut squash
Squash, coconut milk
**Allergens: Nut*

Minted english peas
Peas, mint, oil

Black eyed peas
Peas, caramelized onion
**Allergens: Allium*

Braised garbanzo with spinach
Garbanzo, spinach, onion
**Allergens: Allium*

DINNER

PLATED

PLATED DINNER EXPERIENCE

$180/PP

Upon arrival, guests will be presented a menu consisting of two first course choices & three entree choices featured below to order from. Guests will be able to order one of each course for themselves.

Includes:
Herb & Fruit Infused Water
Fresh brewed Iced Tea
Assorted Soda: Coca Cola, Diet & Sprite

Choose Two:

Tuna tataki
Seared tuna, puffed rice, ponzu gel
**Allergens: Gluten, Fish, Soy*

Oyster on the half shell
Shucked oyster, apple-wasabi espuma
**Allergens: Shellfish*

Beet salad
Raw & cooked mixed beets, goat cheese, citrus, mixed greens & vincotto
**Allergens: Milk*

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil leaves, olive oil, sea salt & balsamic
**Allergens: Milk*

Duck crespelle
Braised duck crepe, balsamic cherries, watercress
**Allergens: Gluten, Milk*

Choose Three:

Leeks
Charred leeks, romesco sauce, crisp olive oil croutons
**Allergens: Gluten, Tree Nuts*

Stuffed eggplant
Roasted baby eggplants, squash, sweet pepper, tomato, pine nuts & herb oil
**Allergens: Tree Nuts*

Roasted Chicken
Herb-roasted 1/2 chicken, glazed carrots, ginger butter
**Allergens: Milk*

Braised Chicken
Braised chicken, tarragon velouté, potato puree, asparagus, pan jus
**Allergens: Milk*

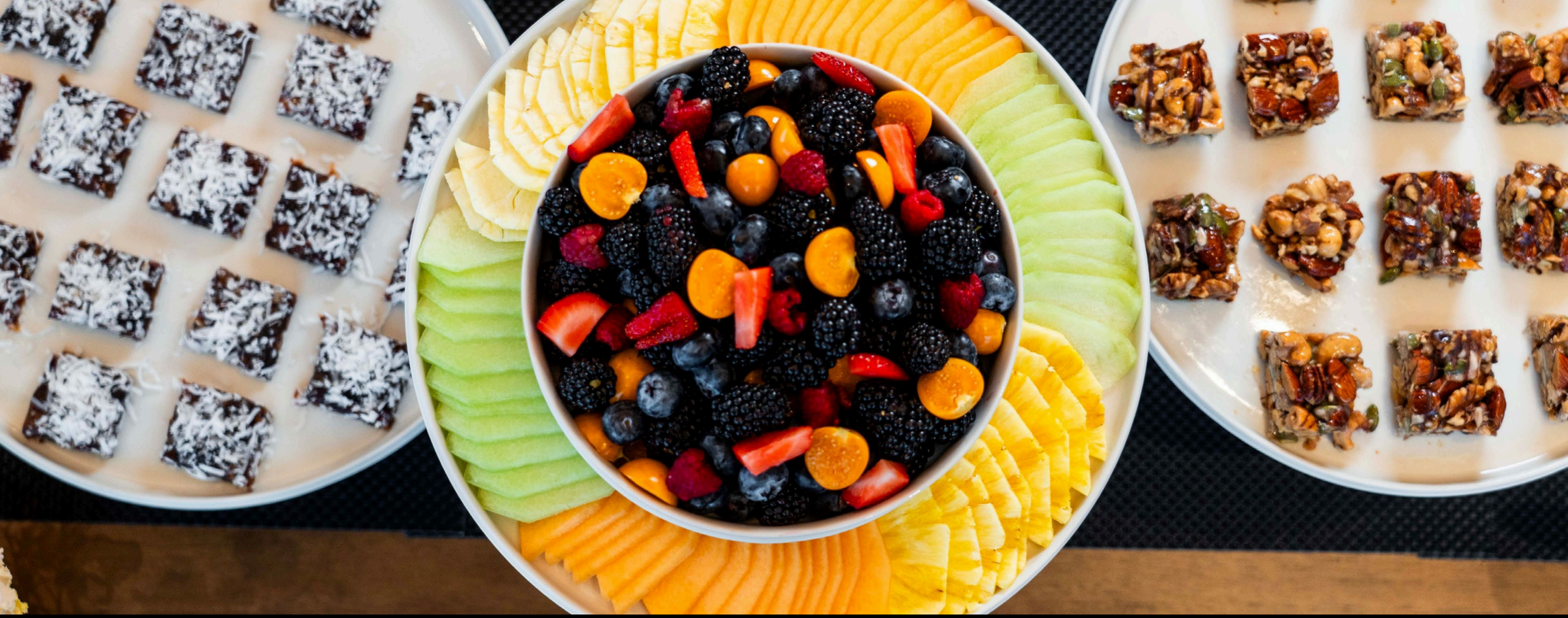
Cod en croute
Pan-seared cod, golden herb crust, onion soubise, green persillade
**Allergens: Milk, Fish, Gluten*

Branzino
Seared branzino, braised artichokes, white wine, green olive pan sauce
**Allergens: Fish*

Steak au poivre
Prime sirloin, peppercorn crust, galley fries, cognac cream reduction
**Allergens: Milk, Gluten, Soy*

Lamb chops
Herb & chive-crusted lamb chops, roasted cipollini onions, balsamic reduction
**Allergens: Milk, Gluten, Eggs*





DESSERT

DESSERT

INDIVIDUAL

CHOICE OF TWO **$24/PP**
CHOICE OF THREE **$36/PP**
CHOICE OF SIX **$58/PP**

Additional Choice:
$10 per item per person

Goat cheese bonbon
Whipped goat cheese, dried fruits, pistachio
**Allergens: Milk, Tree Nuts*

Bananas Foster bonbon
Caramelized banana filling, bruleed finish
**Allergens: Milk, Eggs*

Yuzu ganache
Yuzu milk chocolate ganache
**Allergens: Milk, Eggs*

Pineapple upside down cake
Caramelized pineapple, chiffon cake
**Allergens: Gluten, Milk, Eggs*

Apple tartine
Caramelized apple, vanilla creme
**Allergens: Gluten, Milk, Eggs*

Lemon tart
Lemon curd, toasted meringue
**Allergens: Gluten, Milk, Eggs*

Chocolate tart
Dark chocolate ganache, cocoa nib, malted caramel
**Allergens: Gluten, Milk, Eggs*

Carrot cake bites
Spiced carrot cake, cream cheese filling
**Allergens: Gluten, Milk, Eggs*

Brooklyn blackout
Chocolate sponge roll
**Allergens: Gluten, Milk, Eggs*

Vanilla millefeuille cake
Layered puff pastry, vanilla diplomat cream
**Allergens: Gluten, Milk, Eggs*

$24/PP

CAKES & PIES **$16/PP**

Cake is available for presentation first, then served by the slice

Birthday cake
Bourbon vanilla, buttercream, sprinkles
**Allergens: Gluten, Milk, Eggs*

Lemon meringue tart
Bruleed peaks, citrus-custard crisp
**Allergens: Gluten, Milk, Eggs*

Carrot cake
Spiced layers
**Allergens: Gluten, Milk, Eggs*

Doberge chocolate caramel cake
Silken ganache, caramel pastry tiers
**Allergens: Gluten, Milk, Eggs*

Basque cheesecake
Caramelized exterior, rich custard mousse
**Allergens: Gluten, Milk, Eggs*

NY cheesecake
Dense slice, graham crumb
**Allergens: Gluten, Milk, Eggs*



RECEPTION

RECEPTION

SIGNATURE CANAPÉS

CHOICE OF FOUR
CHOICE OF SIX
CHOICE OF EIGHT

$60/PP FIRST HOUR & $25/PP EACH ADDITIONAL HOUR
$70/PP FIRST HOUR & $35/PP EACH ADDITIONAL HOUR
$90/PP FIRST HOUR & $45/PP EACH ADDITIONAL HOUR

Tray Passed or Station Set Up

Avocado toast
Preserved jalapeno, cilantro, crisp bread, creamy avocado mash
**Allergens: Gluten, Milk, Eggs*

Caprese bite
Tomato, mozzarella, basil skewer
**Allergens: Milk*

Breakfast radish
Radish with whipped chive butter smear
**Allergens: Milk*

Goat cheese bon-bon
Herbed-goat cheese, smoked salt, pistachio
**Allergens: Milk*

Crudités en coupe
Vegetables, savory chive dip
**Allergens: Milk*

Caesar salad
Daikon radish, Romaine, parmesan, Caesar drizzle
**Allergens: Milk, Eggs, Fish*

Vegetable summer roll
Crisp veggies, rice paper wrap

Basque tomato toast
Charred bread, smoky tomato spread
**Allergens: Gluten, Eggs, Milk*

Asparagus yakitori
Grilled asparagus, aged soy
**Allergens: Soy*

Champignon Rockefeller
Baked mushroom, herbed spinach crusted

Grilled hen of the woods
Woodsy mushroom, flame-kissed finish

California slider
Mini Pea veggie burger, avocado aioli brioche
**Allergens: Gluten, Milk, Eggs*

Hushpuppies
Crispy corn fritter, Honey butter
**Allergens: Gluten, Milk, Eggs, Soy*

Bistro steak tartar
Hand Cut beef, capers, shallot aioli
**Allergens: Gluten*

Smoked venison
Lean, smoked bite, spice

Open-faced steak crostini
Grilled beef, crisp bread base
**Allergens: Gluten, Milk, Eggs*

Smoked venison
Lean, smoked bite, spice

Open-faced steak crostini
rilled beef, crisp bread base
**Allergens: Gluten, Milk, Eggs*

American slider
Classic mini burger, cheddar top
**Allergens: Gluten, Milk, Eggs*

Lamb chop lollipop
rb-crusted, bone-in lamb bite

Beef negimaki
Scallion-wrapped beef, soy glaze
**Allergens: Soy*

Beef kebab
Skewered beef, grilled to order

Swedish meatball
Savory bite, rich cream glaze
**Allergens: Milk*

Coffee BBQ pork belly tips
Slow-cooked, spiced, caramelized edges

Gumbo croquette
Crispy shell, gumbo inspired center
**Allergens: Gluten, Egg, Milk*

Cocktail franks
Classic mini dogs
**Allergens: Gluten, Egg, Milk*

Little devils on horseback
Bacon-wrapped dates

Chicken tinga
Shredded chipotle chicken, avocado cream, tostada
**Allergens: Gluten, Milk, Eggs*

Waldorf chicken wrap
Herbed chicken, apple, walnut crunch
**Allergens: Tree Nuts*

Buffalo chicken potato skins
Spicy chicken, crisp potato base

Chicken summer roll
Poached chicken, garden vegetable wrap

Smoked chicken tender
Smoky, bite-sized portion

Thai chicken satay
Grilled skewer, peanut-lime glaze
**Allergens: Peanuts, Soy*

Smoked chicken wings
Charred, smoky, finger-friendly wings

Duck confit mini pie
Rich duck, golden flaky crust
**Allergens: Gluten, Egg, Milk*

RECEPTION

SIGNATURE CANAPÉS, CONT.

Duck magret crostini
Seared duck breast, savory toast
**Allergens: Gluten, Milk, Eggs*

Braised Duck Tart
Slow-cooked duck, buttery shell
**Allergens: Gluten, Milk, Eggs*

Caviar bump
Served with accoutrements, no spoon
**Allergens: Fish*

Oysters on a half shell
Chilled in shell, briny finish
**Allergens: Shellfish*

Tuna tataki
Seared edges, soy-citrus glaze
**Allergens: Fish, Soy*

Gravlax salmon crepe
Cured salmon, dill creme wrap
**Allergens: Fish, Gluten, Milk*

Ventresca tapa
Tuna belly, rich Spanish bite
**Allergens: Fish*

Tuna tartar
Diced tuna, sesame-soy dressing
**Allergens: Fish, Soy*

Salmon tartar
Chopped Salmon, lemon-herb vinaigrette
**Allergens: Fish*

Caviar tater tots
Golden Crisp with luxe topping
**Allergens: Gluten, Fish*

Mini crabby patty
Crab burger, citrus aioli
**Allergens: Gluten, Eggs, Milk, Shellfish*

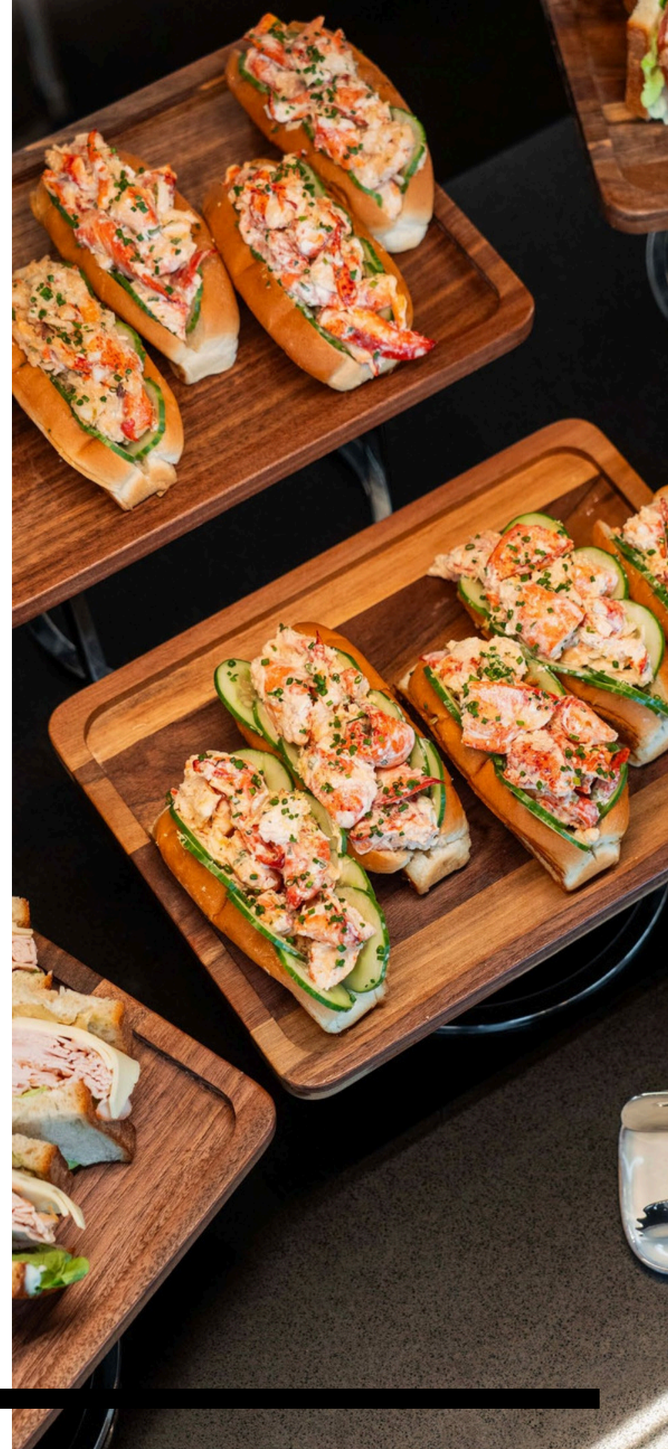
Crab cake
Lump crab, crisped to golden
**Allergens: Gluten, Milk, Eggs, Shellfish*

Prosciutto wrapped scallop
Seared scallop, salty-sweet wrap
**Allergens: Shellfish*

Crawfish in a blanket
Cajun-spiced tail, flaky pastry
**Allergens: Gluten, Milk, Eggs, Shellfish*

Shrimp po'boy
Crispy shrimp, Creole slaw slider
**Allergens: Gluten, Milk, Eggs, Shellfish*

Lobster roll butter
Poached, toasted brioche bite
**Allergens: Gluten, Milk, Eggs, Shellfish*





BEVERAGE

BEVERAGE PACKAGES

THE STANDARD POUR

$50/PP FIRST TWO HOURS
& $25/PP EACH ADDITIONAL HOUR

• Selection of domestic, imported & craft beer
Miller High Life, Sixpoint pilsner, Victory Royale IPA & Carib lager

• Sommelier selected red, white & sparkling wines

Reds: Clos la Coutale Malbec, Jean-Marc Lafont, Morgon Cote de Puy, Michele Chiarlo L'Orme Barbera D'asti
Whites: Domaine de la Solitude Cotes du Rhone Blanc, Poggio al Tesoro "Solosole" Vermentino
Rosé & Champagne: Schlosskellerei Gobelsburg Cistercien Rosé, Paul Louis Blanc de Blanc

• Coca-Cola, Diet Coke, sprite & Hildon still & sparkling water

CLASSIC BEVERAGE EXPERIENCE

$75/PP FIRST TWO HOURS
& $35/PP EACH ADDITIONAL HOUR

• Selection of domestic, imported & craft beer
Coney Island Mermaid Pilsner, Dogfish 60, Brooklyn Lager, Athletic Golden Ale NA

• Sommelier selected red, white & sparkling wines

Reds: Hendry Cabernet Napa, Anthill North Coast Pinot Noir, Domaine Les Garcons Beaujolais Villages
Whites: Jax Vineyards Y3 Sauvignon Blanc, Lioco Chardonnay Sonoma, Tatomer Vandenberg Riesling
Rosé & Champagne: Stolpman Love Ya Bunches Rosé, Ravento i Blanc de Blanc

• Selected spirits & cordials
Titos Vodka, Dorothy Parker Gin, Gran Centenario Tequila Blanco, Gran Centenario Tequila Reposado, Los Vecinos Mezcal, Goslings Rum, Old Bardstown Whiskey, Monkey Shoulder Scotch, Ferrand Pineau Cognac

Aperol, Campari, Giffard Triple Sec, Mazzini Dry Vermouth, Carpano Antica Sweet Vermouth, Angostura & Orange Bitters

• Fever Tree tonic, ginger beer, & club soda; Fresh squeezed lemon, lime, orange & grapefruit juice; Coca-Cola, Diet Coke, Sprite; Hildon still & sparkling water

PREMIUM BEVERAGE EXPERIENCE

$95/PP FIRST TWO HOURS
& $45/PP EACH ADDITIONAL HOUR

• Selection of domestic, imported & craft beer
Biltburger Premium Pils, Allagash White, Lagunitas IPA, Athletic Golden Ale NA

• Sommelier selected red, white & sparkling wines

Reds: Failla Sonoma Coast Pinot Noir, Ramey Claret North Coast, L'ecole Walla Walla Cabernet Sauvignon, Domaine Les Garcons Beaujolais Villages
Whites: Raimbault Noel et Jean-Luc Sancerre, Trefethen Chardonnay Estate, Weingut Bernard Ott "Der Ott" Gruner, Suavia "Monte Carbonare" Garganega
Rosé & Champagne: Chateau de Pibarnon Bandol Rose, Tattinger Brut Prestige

• Premium spirits & cordials
Titos & Belvedere Vodka, Hendricks & Monkey 47 Gin, Lalo Tequila Blanco, Gran Centenario & Siete Leguas Tequila Reposado, Del Maguey Vida Mezcal, Goslings & Diplomatico Rum, Woodford Reserve Bourbon, Whistle Pig 10 Yr Rye, Macallan 12 & Oban 14 Scotch, Cognac Park Carte Blanche Cognac

Aperol, Campari, Giffard Triple Sec, Fernet Branca, Caffe Ligure Espresso Liqueur, Mazzini Dry Vermouth, Carpano Antica Sweet Vermouth, Angostura & Orange Bitters

• Fever Tree tonic, ginger beer, & club soda; Fresh squeezed lemon, lime, orange & grapefruit juice; Coca-Cola, Diet Coke, Sprite; Hildon still & sparkling water

BEVERAGE, CONT.

COCKTAIL

THE LEVEL TEN MARG
Blanco tequila, crisp lime juice, and sweet triple sec, served over ice with a modern halfsalt rim and a floating dehydrated lime wheel.

THE LEVEL TEN G&T
Gin and crisp tonic water poured over packed ice, brightened with a pressed fresh grapefruit wheel and an aromatic slap of rosemary.

LAVENDER BOURBON FIZZ
Smooth bourbon and our house-made floral lavender syrup, topped with refreshing club soda and finished with an aromatic sprig of slapped fresh mint.

CINNAMON-ORANGE OLD FASHIONED
Rich bourbon stirred to perfection in a mixing glass,
poured over fresh ice with our artisanal orange-infused cinnamon simple syrup, aromatic bitters, and a fresh orange peel.

ESPRESSO MARTINI
Vodka, rich espresso, and coffee liqueur, shaken hard for a luxurious, velvety foam layer and served up with three coffee beans.

ROSEMARY APEROL SPRITZ
Vibrant Aperol and sparkling Prosecco built over a hand-slapped fresh rosemary sprig and packed ice, finished with a traditional splash of club soda and served in a wine glass.

GINGER MINT VODKA MULE
Clean vodka and fresh lime juice built over packed ice in a tall glass, topped with ginger beer and finished with a vibrant slap of aromatic fresh mint.

ENHANCEMENTS

CHOICE OF TWO	**$12/PP**
CHOICE OF THREE	**$18/PP**
CHOICE OF FOUR	**$24/PP**

THE SIGNATURE WELCOME **$14/PP**
A custom-crafted cocktail served upon arrival

SPARKLING WINE STATION **$15/PP**
An elegantly presented station featuring chilled sparkling wine, gracefully served to elevate any arrival or celebration.



TWENTY-FOUR HOUR NOTICE

TWENTY-FOUR HOUR NOTICE

SNACK BREAK, BARS — $32/PP

Nut & seed protein
Toasted mixed nuts & seeds with honey
**Allergens: Gluten, Peanuts, Tree Nuts*

Coconut & date
Shredded coconut, dates, cashews
**Allergens: Peanuts*

Seasonal market fruit
Peak-season sliced fruit

SNACK BREAK, COOKIES — $26/PP

Chocolate chip
Butter, brown sugar, & chocolate chips
**Allergens: Gluten, Eggs, Milk*

Spiced oat & raisin
Oats, raisins, cinnamon, & brown sugar
**Allergens: Gluten, Eggs, Milk*

Raspberry shortbread round
Almond, raspberry jam & powdered sugar
**Allergens: Gluten, Eggs, Milk, Tree Nuts*

BREAKFAST, MORNING STANDARD — $40/PP

Cherry scone
House-made with dried cherries
**Allergens: Gluten, Eggs, Milk*

Blueberry muffin
House-made with wild blueberries
**Allergens: Gluten, Eggs, Milk*

Lemon bundt
Lemon glaze
**Allergens: Gluten, Eggs, Milk*

Croissant
Crisp buttery pastry
**Allergens: Gluten, Eggs, Milk*

Seasonal market fruit
Peak-season sliced fruit

LUNCH, TRADITIONAL — $65/PP

Caesar salad
Romaine, garlic croutons, Parmigiano Reggiano, lemon anchovy dressing
**Allergens: Gluten, Eggs, Milk, Fish*

Cobb salad
Mixed greens, chicken, bacon, avocado, bleu cheese & hard-boiled eggs
**Allergens: Gluten, Eggs, Milk*

Smoked turkey & Swiss
Roasted turkey, avocado, swiss cheese, butter lettuce, black pepper ranch
**Allergens: Gluten, Eggs, Milk*

Neuske's thick cut B.L.T
Thick-cut bacon, heirloom tomato, gem lettuce
**Allergens: Gluten, Eggs, Milk*

Roasted vegetable wrap
Zucchini, squash, red onion, eggplant, harissa, hummus
**Allergens: Gluten*