



STATIONED DINNER MENU

ACCOMPANIED BY ROASTED SEASONAL VEGETABLES, FOCACCIA BREAD AND WHIPPED BUTTER

SALADS

CHOICE OF TWO..

CLASSIC CAESAR

Romaine, parmesan, house-made croutons, creamy caesar

ARUGULA AND GRAPEFRUIT (VG, GF)

Tomato, radicchio, English cucumbers, lemon vinaigrette

GARDEN FIELD GREEN (VG, GF)

Mixed field greens, tomato, English cucumber, balsamic vinaigrette

TOASTED FARRO (VG)

Farro, romaine, grapes, balsamic onion, cherry tomatoes, citrus dijon vinaigrette

WALDORF (VG, GF)

Mixed greens, diced local apples, toasted walnuts, dried cranberries, blue cheese, balsamic-honey vinaigrette

ENTREES

CHOICE OF TWO..

ROASTED SALMON (GF)

Wild Caught, vegetable fried rice, miso glaze

BRAISED SHORT RIB (GF)

Creamy polenta, red wine demi-glace

HERB ROASTED CHICKEN (GF)

Rainbow carrots, butter whipped potatoes

TRUFFLE MAC N' CHEESE (V)

House-made pasta, exotic mushrooms, truffle oil

FRIED TOFU (VG, GF)

Coconut quinoa, Hawaiian BBQ glaze

RIGATONI ALLA VODKA (V)

House-made pasta, vodka sauce, garlic, parmesan

ROASTED SIRLOIN (GF)

Roasted Brussels sprouts, caramelized onion, fingerling potatoes

SEAFOOD RISOTTO (GF)

Arborio rice, bay scallops, shrimp, sautéed calamari



'OLD SCHOOL' ITALIAN DINNER MENU

ACCOMPANIED BY FRESH FOCACCIA AND SPICED OLIVE OIL

SALADS

CHOICE OF ONE..

CLASSIC CAESAR

Romaine, parmesan, house-made croutons, creamy caesar

ARUGULA AND GRAPEFRUIT (VG, GF)

Tomato, radicchio, English cucumbers, lemon vinaigrette

GARDEN FIELD GREEN (VG, GF)

Mixed field greens, cherry tomatoes, English cucumbers, balsamic vinaigrette

PASTAS

CHOICE OF TWO..

RIGATONI BOLOGNESE

Parmesan, braised pork, Pomodoro sauce

RIGATONI ALLA VODKA (V)

Garlic, parmesan, fresh herbs

CASARECCE PRIMAVERA (V)

Seasonal vegetables (Available as VG)

CHICKEN PARMESAN

Breaded chicken, mozzarella, parmesan, linguine, Pomodoro sauce

SPAGHETTI AND MEATBALLS

Beef-veal-pork meatballs, Pomodoro sauce, parmesan

SIDES

CHOICE OF ONE..

CREAMY POLENTA (V)

Parmesan, sea salt

CRISPY BROCCOLINI (GF, V)

Marinated peppers, parmesan

ROASTED CAULIFLOWER (V)

Charred scallion gremolata, breadcrumbs, parmesan



CARVING BOARD MENU

CARVING CHEF ATTENDED

ROASTED PORK LOIN

Bourbon apples, roasted garlic jus, brioche rolls

ROASTED SIRLOIN

Sea salt and cracked pepper, demi-glace, garlic bread

HOUSE BRINED TURKEY BREAST

Basil pesto, pickled tomatoes, sourdough

WHISKEY-HONEY GLAZED HAM

Dijon mustard, honey butter, fresh biscuits

ROASTED SALMON

Dill yogurt, old fashioned dinner rolls

PRIME RIB

A jus, horseradish cream, old fashioned dinner rolls



STREET FOODS

TACO NIGHT

25 PP

CHOICE OF THREE..

PULLED PORK CARNITAS
CARIBBEAN JERK CHICKEN
ROCK SHRIMP FAJITAS
CRISPY FRIED TOFU
BLACKENED MAHI MAHI

INCLUDED ACCOMPANIMENTS

Flour and corn tortillas, cotija cheese, sour cream, hot sauce, green onion, cilantro

ADD CHIPS & GUACAMOLE

10 PP

House-made corn chips and guacamole, salsa roja, salsa verde

GRILLED SKEWERS

28 PP

CHOICE OF TWO..

HOUSE MARINATED SIRLOIN
JUMBO SHRIMP
ATLANTIC SALMON
CHICKEN
MIXED VEGETABLES

INCLUDED SAUCES

Masala curry, bourbonyaki, hawaiian BBQ, thai peanut

ADD GRILLED STREET CORN

7 PP

Grilled local corn, cilantro crema, cotija cheese paprika

ADD FRIED RICE

5 PP

Vegetable blend

MINI BURGERS

25 PP

CHOICE OF TWO..

HAND-MADE BEEF
THREE BEAN VEGGIE
GRILLED CHICKEN BREAST

INCLUDED ACCOMPANIMENTS

Toasted brioche buns, cheddar cheese, onion jam, bacon, assorted vegetables and sauces

ADD BAKED CHICKEN WINGS

12 PP

Siracha buffalo or hawaiian BBQ

DESSERTS

8 PP

Churros

Fried, coated in cinnamon served with caramel sauce and powdered sugar

STICKY RICE PUDDING

Jasmine rice, coconut, mango, nutmeg

BELGIAN WAFFLES

Served with chocolate sauce and powdered sugar