



Banquet Menu

Banquet menus must be finalized 1 week prior to event date.

Final counts and any changes must be made prior to 72 hours from the event date.

Please choose a limited menu and pre-order guest selections no later than one week prior to the event date.

Due to fluctuations in the markets, we are unable to guarantee prices more than 60 days prior to your event.

BUTLER PASSED STARTERS

Wok-Fired Hot and Sour Shrimp 4 each

Ginger-lime chili glaze, sun-dried pineapple, Asian herbs
minimum order of 10

Lemon Candy Shrimp 4 each

Sun-dried pineapple, lemon candy, lemon glaze, Thai basil
minimum order of 10

Caprese Bites 2 each

Fresh mozzarella stacked with basil, Sweet 100 tomatoes, 18 year balsamic vinegar
minimum order of 10

Beef Satay 4 each

Spicy chimichurri emulsion
minimum order of 10

Mango & Goat Cheese Bites 2 each

Stickney Hills Farm Goat cheese with ripe mango,
sun-dried olives, Thai basil and poppy seed emulsion
minimum order of 10

Malaysian Chicken Samosas 3 each

Hand-wrapped, mango dipping sauce

Asian Pork Egg Rolls 3

Asian pork confit, rice noodles, honey glaze, chili ginger-lime sauce
minimum order of 10

Oysters 5

Assorted seasonal, Chef's choice, classic accoutrements
3 day notice, no exceptions

PLATTERS

Artisanal Cheese Plate 2 oz / 8 per person

Shelburne Farms 2-year aged cheddar, Stickney Hills Farm
goat cheese, Port-Salut cheese, grapes, dried fig, dried pear, dried grapes,
Tazmanian peppercorn, herb bouquet, house-made sourdough crostini

Charcuterie Plate 2 oz /9 per person

Serrano Ham, Salume Finocchiona, La Espanola Soria, house-made mustard, cornichons,
herb bouquet, house-made sourdough crostini

SALADS

Waldorf Salad 7

Gala apples, crème fraiche, truffle oil, grapes, Ames Farm honey, walnuts, mint

Caesar Salad 6

Parmigiano Reggiano dusted house-made croutons

COMPOSED ENTREES

6 oz., Pan-Seared Walleye 30

Coconut curry, fingerling potato, zucchini, hearts of palm,
Chinese long-bean, shiitake mushrooms, Thai herbs

Seasonal Vegetarian Entree Market Price

ENTREES

**All Beef is Certified Angus Beef
And is Aged 21+ Days**

8 oz., New York Strip 34

8 oz., Filet, 8 oz 44

14 oz., Rib Eye, 41

Suggested Sauces

Amablu "St. Pete's Select" Bleu Cheese Sauce 3, Burgundy Wine Sauce 3

12 oz., Pan Roasted, All-Natural, Chairman's Reserve,

Juniper-Brined Pork Chop 24

Suggested Sauce Apple Butter 3

Oven-Roasted Salmon 20

Suggested Sauce Apple-Beet Sauce 3

Pan-Roasted, All-Natural, Kadejan Farms, Herb Brined, Half Chicken 18

VEGETABLE SIDES

Please limit the number of vegetable selections to one per type of entrée
(e.g. all filets must have the same vegetable)

Chinese Long Bean 4

Garlic infused oil, garlic crumbs

Tuscan Asparagus 8

Lemon butter

STARCH SIDES

Please limit the number of starch selections to one per type of entrée
(e.g. all lamb chops must have the same starch)

Baked Potato Pomme Puree 6

Three Cheese Scallop Potatoes 7