



SEATED DINNER

Four Hour Platinum Open Bar

ONE HALF HOUR BUTLER PASSED HORS D'OEUVRES

Customize your menu with following options, Choice of 5

Furikake Tuna on a flat bread with mango relish

Crab Cake, smoked red pepper aioli

Shrimp Toast, ginger soy dipping sauce

Macadamia Encrusted Brie, honey bourbon glaze

Harissa Rubbed Chicken Sate, mango chutney

Wild Mushroom Arancini, smoked tomato puree

Grilled Turkey Slider, avocado aioli, pepper jack cheese

Whipped goat cheese, prosciutto, topped with truffle oil & pistachio's on a crostini

Bruschetta, tomato and onion salad, crostini, balsamic glaze

Chickpea & Sopresata Crostini topped with pesto

Fire roasted asparagus wrapped with salume

Baked Clams Oreganata

Gorgonzola Apple Fritter with fig jam

Herb Crusted Beef, basil aioli

MAY WE SUGGEST

Lobster Truffles (\$2) ♦ Baby Lamb Chop, herb crusted shallot mint demi (\$4) ♦ Skewered Shrimp, roasted pineapple glaze (\$3) ♦ Mediterranean Lamb Meatballs, dill yogurt sauce (\$2) ♦ Mini Lobster Rolls, creme fraiche ginger soy (\$3) ♦ Smoked Duck Cranberry compote, rye croustade (\$2) ♦ Crab & Avocado bite Crostini, lump crabmeat, avocado crema (\$2)

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries ♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦ assorted olives ♦ feta cheese

RECEPTION

Champagne Toast

Choice of Starter or Salad and Pasta

STARTERS

(Choice of 1)

Spinach & Ricotta Cannelloni, petite grilled vegetable Neapolitan fresh mozzarella & basil

Roasted Beet & Goat Cheese Napoleon, frisee, lardoons of bacon, sherry vinaigrette

Eggplant Rollantini, tomato puree, panzanella salad, red wine vinaigrette

Roasted Asparagus with Wild Mushroom & Baby Green Salad, goat cheese, sherry vinaigrette

*Tomato & Burata Salad, shaved fennel, baby greens, ficelle crostini (\$5)

*Grilled Shrimp Asparagus Risotto Cake, citrus vinaigrette (\$5)

*Pan Seared Lump Crab Cake, summer slaw, corn chowder (\$6)

*Wild Mushroom Tortellacci, asparagus & wild mushroom salad, parmesan cream (\$3)

SALADS

(Choice of 1)

Caesar Salad, shaved parmesan & roasted garlic rosemary croutons

Baby Spinach, Applewood smoked bacon, macadamia nuts, grape tomatoes, cucumbers, strawberries
& blackberry vinaigrette

Baby Kale, roasted artichoke, shaved celery, creamy garlic-caper dressing & shaved parmesan cheese

Roasted Sickle Pear, blue cheese mousse, red oak leaf lettuce, frisee & pomegranate vinaigrette

Baby Arugula, shaved fennel, pomegranate seeds, baby beets, shaved parmesan & champagne vinaigrette

Park Salad, mesclun greens, goat cheese, sundried cranberries & sherry vinaigrette

*Seafood Cobb Salad, baby gem lettuce, grape tomatoes, avocado, poached shrimp, crabmeat, scallops
& green goddess dressing (\$3)

*Baby Wedge Salad, Iceberg lettuce, pickled red onion, Kumamoto tomatoes, Maytag blue cheese & creamy champagne vinaigrette (\$3)

PASTA

(choice of 1)

Mezzo Rigatoni, roasted eggplant, spicy tomato sauce fresh mozzarella & basil

Penne Ala Vodka, peas & grated pecorino

Tortellini, wild mushrooms, spinach, parmesan cream

Rotini, roasted grape tomatoes, basil, fennel, cured olives basil broth

Gemelli, filetto di pomodoro, sauce shaved parmesan

Celantani, wild mushroom bolognese (meatless)

*Cavatelli, braised short rib bolognese, ricotta (\$3)

*Orecchiette, broccoli rabe, spicy Italian sausage garlic broth (\$3)

*Mezze Penne, bolognese sauce, whipped ricotta (\$3)

ENTREES

(choice of 3)

Meat Selections

Braised Short Rib, cipollini onions, root vegetables, red wine jus

Peppercorn Crusted Sirloin, wild mushroom & spinach risotto, au poivre sauce

Medallions of Pork Tenderloin, sautéed peppers & onions, baked apple cinnamon cream sauce

Grilled Hanger Steak, creamy mashed potatoes, roasted asparagus red wine demi-glace

Roast Tenderloin of Pork, crispy polenta cake, tuscan kale, smoked bacon gastrique

*Rack of Lamb, herb crusted, mint demi-glace (\$10)

*Grilled Filet Mignon, fingerling potato & haricot verte, shallot merlot demi-glace (\$8)

Poultry Selections

Prosciutto & Fontina Stuffed Chicken Breast, whipped potatoes & glazed carrots

Roulade of Chicken, dried fruit, almond & fennel stuffing, blood orange chicken jus, cous cous pilaf

Chicken Scaloppini, Tuscan mushroom ragout, roasted potatoes & asparagus

Madiera, crispy phyllo, mozzarella, spinach, prosciutto, madeira wine sauce

Forrestiere, scallopini, forest mushrooms, porcini jus

Classical Chicken Choices: Francese, Marsala, Picatta, Alberici etc. are also available

*Pan Roasted Chicken, creamy polenta, wilted greens, balsamic glazed cipollini onions (\$4)

Fish Selections

Miso glazed Salmon, shiitake mushrooms, spinach & jasmine rice cake

Grilled Salmon, tomato caper relish, basil whipped potatoes & asparagus

Tilapia Orreganata, citrus beurre blanc, oven roasted tomatoes potato & fennel

Pan Roasted Salmon, smoked bacon, Yukon gold potato & caramelized onion hash, sherry gastrique

Macadamia Encrusted Mahi Mahi, Jasmine rice cake, asparagus & blood orange cream

Pan Roasted Branzino, lemon caper butter sauce, roasted potatoes & brussel sprouts

*Lemon Sole, lobster & spinach stuffing, oven roasted potatoes, haricot vertes (\$6)

*Mixed Grill, shrimp, scallops, mahi mahi, cous cous, asparagus (\$6)

Vegetarian Selections

Potato Crusted Tofu, grilled vegetables, tomato basil relish

Parmesan Polenta with a mélange of vegetables

Yukon Gold & Black Olive Potato Cake, roasted vegetable medley, lemon herb vinaigrette

**Special dietary restrictions are accommodated upon request.

DESSERT

(choice of 1)

Personalized Occasion Cake

Plated Dessert

crème brulee ♦ brownie ♦ butterscotch bread pudding ♦ warm chocolate cake

Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips
♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream (\$5)

MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

Dessert Tapas Pick 6

Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (\$5)

Chocolate Fountain

warm Belgian chocolate ♦ Rice Krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (\$8)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine
♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries
♦ sliced bananas ♦ chocolate sauce ♦ whipped cream (\$5)

Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦
blondies (\$4)

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines (\$6)

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted
espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent
coffee/alcohol pairings (\$7)

ENHANCE YOUR DINNER MENU WITH THE GRAND OAKS'

MOST POPULAR ADDITIONS:

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe (\$8)

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce (\$12)

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ Zuppa di Pesce ♦ oil & herbs & Artisanal Breads (\$15)

Pastaria

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

Pasta Choices - Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

Sauce Choices: vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes, basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom Bolognese (\$8)

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone (\$8)

Slider

cheeseburger ♦ pulled pork ♦ Hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw (\$8)

Ramen Noodle & Dim Sum

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame ♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions (\$16)

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ sopressata, provolone & Genovese pesto ♦
three seasonal soups & house made chips (\$8)

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed spinach ♦
potato hash (\$12)

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted sweet plantains ♦ chimi churi ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas (\$18)

Sushi Bar

Hand rolled by an authentic chef
finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce (\$16)

Caviar & Vodka Station

Tradition garniture
capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast toints present in an ice cliff (\$12)

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦ tostones ♦ tortilla ♦ plantain chips vegetable escabeche (\$16)

Fresh From The Sea

littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad (\$24)

BISTRO CARVING BOARD

Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display (\$4)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits (\$5)

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls (\$5)

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads (\$5)

Roast Loin of Pork, fine herb, madeira cream sauce (\$5)

Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc (\$5)

Marinated Flank Steak, merlot roasted shallot demi glaze (\$5)

Peppercorn Encrusted Shell Steak, bourbon demi glaze (\$4)

Roast Leg of Lamb, crème d'menthe & chambord creams (\$4)

Seared Filet Mignon, bordelaise & hollandaise sauces (\$6)

Rack of Lamb, mint demi glaze (\$8)

COMPLIMENTARY SERVICES:

Maitre'd
Doorman
Lounge Attendant
White Glove Service
Event Planner
Valet Parking
Floor Length Linen
Votive Dinner Candles
Coat Check
Place cards
Direction Maps
Personalized Menus