

Family Style Dinner

\$95 per-person

Charcuterie & Cheese Table

Chef's selection of fine cheese, Prosciutto di Parma, local sausage, olives, fig jam, mixed nuts, local honey

Bread service

Selection of artisanal breads. Rosemary focaccia, Cranberry pecan, and Sourdough, roasted garlic butter

Raw Bar

Freshly shucked oysters, champagne mignonette, shrimp cocktail, cocktail sauce, lemon

Seafood Chowder Station

Salmon, scallops, clams, swordfish, potatoes, cream, thyme

Salad Fleur

Mixed greens, candied walnuts, gorgonzola, balsamic vinaigrette

Poulet Au Citron

Tender chicken, lemon, white wine, tomatoes, and artichokes in a lemon caper sauce

Paella

Mussels, clams, scallops, calamari, chicken, chorizo, bomba rice

Pasta Bolognese

Italian classic with lamb, veal, and ground beef Broccolini - Sauteed with extra virgin olive oil and garlic

Pomme Puree

Buttery mashed potatoes

Chocolate Delight

Homemade dark chocolate, fresh fruit, whip cream Coffee & Tea Service

