

COCKTAIL PARTY MENU

Hors d'Oeuvres, Bruschetta & Hummus Sampler

\$11 per person (minimum of 10 Guests)

Bruschetta: Tomato Basil & Parmesan, Red Pepper Artichoke Heart

Hummus: Chipotle or Seasonal Hummus

Hors d'Oeuvres: Chicken Satay, Brie & Berries in Filo, Smoked Salmon on Cucumber Rounds,
Warm Artichoke Dip with Crostini, Mixed-Olive Tapenade with Tortilla Wedges

Optional Additions Priced Per Person

- Tortilla Chips with Salsa \$1
- French Bread Pizza Bites \$2
- Tomato & Parmesan Baked Mushrooms \$2
- House-Roasted Turkey Breast & Cheddar Cheese Pinwheels \$2
- Grilled Eggplant, Tomato, Mozzarella & Basil Pinwheels \$2
- Local Beef Cocktail Meatballs with Tomato Sauce \$2
- Baked Chevre on Croutons with Apple Chutney \$3
- Crab-Stuffed Crimini Mushrooms \$3
- Chicken or Vegetable Eggrolls with Ginger-Hoisin Sauce \$3
- Jerked Chicken Wings with Mango Salsa \$3
- Sesame Tuna on Wonton Chip with Ponzu \$3
- Fresh Fruit Skewers with Yogurt Dip \$3
- Spanakopita \$3
- Beef Satay with Spicy Orange BBQ Sauce \$4
- House-Made Fresh Salmon Cakes with Wasabi Cream or Tomato Chutney \$4
- Chilled Seared Rare Beef on Crostini with Horseradish Sauce \$4
- Chicken Breast Wrapped in Prosciutto \$4
- Jumbo Lump Crab Cakes with cocktail, tartar or chipotle remoulade sauce \$4
- Jumbo Shrimp Wrapped In Bacon \$4
- Local Beef Sliders with Cheddar Cheese, Tomato & Lettuce \$5
- Lamb Chop Lollipops with a Rosemary Demiglace \$5

Mixed Platters & Salads Priced Per Person

- Tomato & Mozzarella** with Basil & Balsamic Vinegar Salad \$3
- Couscous & Shrimp Salad** with Orange Almond Dressing \$4
- Caesar Salad** with Croutons \$3
- Chilled Seafood Platter** Shrimp, Scallops, Calamari, Mussels, Octopus \$6
- Seasonal Vegetable Crudite & Dip Platter** Tomato, carrots, cucumbers, bell peppers and more, with a variety of dips including seasonal hummus, chipotle hummus, basil pesto and babaghanoush with crostini & pita
- Cheese & Fruit Platters**
 - Cheddar, Swiss, Gorgonzola, Mixed Fruit & Crackers \$3
 - Cheddar, Swiss, Gorgonzola, Chevre, Brie, Mixed Fruit & Crackers \$5
- Local Cheese & Fruit Platter**
 - Side Hill Acres Goat Cheese, Lively Run Feta, Cayuga Blue, NY Organic Cheddar \$7

Dessert Platters Priced Per Person

- Carrot Cake with Cream Cheese Frosting \$3
- Assorted Mini Muffins & Cookies \$3
- House-made Brownies & Purity Vanilla Ice Cream \$4
- Strawberry Shortcakes with Vanilla Cream \$4
- Tiramisu *considered by some to be the best in Ithaca* \$4

LUNCH PARTY – MENU 1

3 Courses – \$15 Per Person

Salad

(choose 1 item)

Mixed Field Greens

baby greens, vegetables, balsamic vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items) served with chips & salsa

Healthy Salmon Wrap

pan-seared salmon, tomato, onion, greens, cucumber relish

Chicken Pesto Wrap

grilled chicken, fresh mozzarella, tomato, greens

Grilled Brie

melted brie, bacon, green apple, whole wheat bread

Turkey and Swiss

house-roasted turkey breast, Swiss cheese, red onions, tomato and garlic mayo on French bread

Hummus Wrap

seasonal hummus, tomato, cucumber, carrots, red onion, sprouts, greens

Angel Hair Pasta

fresh tomatoes, spinach, artichoke hearts, olives, extra virgin olive oil

Dessert

(choose 1 item)

Mini Cookies & Muffins

Fresh Fruit & Vanilla Yogurt

LUNCH PARTY – MENU 2

3 Courses – \$20 Per Person

Soup or Salad

(choose 1 item)

Spicy Crab Bisque

Bestseller 10 years,

Mixed Field Greens

baby greens, vegetables, balsamic Vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items)

Grilled Chicken Breast

spinach, mozzarella, tomato basil marinara with spinach fettuccini

Vegetable Primavera

fresh tomatoes, spinach, artichoke hearts, eggplant, olives, extra virgin olive oil & herb sauce
over penne pasta

Jail Island Salmon

wild rice, walnut, apple & green salad with cranberry vinaigrette

Grilled Lemon Grass Marinated Flank Steak

garlic mashed potatoes, fresh seasonal vegetables and house steak sauce

Sautéed Shrimp

fresh tomatoes and spinach in a garlic white wine sauce, served with red rice

Dessert

(choose 1 item)

Tiramisu

The house favorite, served with fresh berries

Mini Cookie & Brownie Tray

house made bites of scrumptious goodness

Chocolate Cake

with Purity vanilla ice cream

DINNER PARTY – MENU 1

3 Courses Served Family Style – \$20 Per Person

Salad

(choose 1 item)

Mixed Field Greens

baby greens, vegetables, balsamic Vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items)

Grilled Chicken Breast with Pesto

Grilled Salmon with Olive Aioli

Drunken Chicken Penne

Vegetable Lasagna

Sautee Vegetables with Miso Chili

Grilled Flank Steak

Starch & Vegetables

(choose 2 items)

Mashed Potatoes

Jasmine Rice

Grilled Seasonal Vegetables

Wild Rice

Honey Glazed Carrots

Garlic Sautéed Green Beans

Dessert

(choose 1 item)

Mini Cookie & Brownie Tray

house made bites of scrumptious goodness

Chocolate Cake

Strawberry Shortcakes

vanilla cream, fresh berries

DINNER PARTY – MENU 2

4 Courses Served Family Style – \$25 Per Person

First Course

Hors d'Oeuvres Sampler

Tomato, Basil and Parmesan Brochettes, Chipotle and Seasonal Hummus with Crostini,
Brie & Berries in Filo, Mixed Olive Tapenade with Tortilla Wedges

Salad

(choose 1 item)

Mixed Field Greens

baby greens, vegetables, balsamic Vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items)

Grilled Chicken Breast with Pesto

Grilled Salmon with Olive Aioli

Drunken Chicken Penne

Vegetable Lasagna

Sautee Vegetables with Miso Chili

Grilled Flank Steak

Starch & Vegetables

(choose 2 items)

Mashed Potatoes

Jasmine Rice

Grilled Seasonal Vegetables

Wild Rice

Honey Glazed Carrots

Garlic Sautéed Green Beans

Dessert

(choose 1)

Tiramisu

house favorite, served with fresh berries

Mini Cookie & Brownie Tray

house made bites of scrumptious goodness

Chocolate Cake

Strawberry Shortcakes

vanilla cream, fresh berries,

DINNER PARTY – MENU 3

3 Courses Served Family Style – \$30 Per Person

Soup or Salad

(choose 1 item)

Spicy Crab Bisque

Bestseller 10 years,

Mixed Field Greens

baby greens, vegetables, balsamic Vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items)

Grilled Chicken Breast

balsamic red wine reduction sauce served with wild rice

Seared Salmon and Greek Salad

with cucumbers, tomatoes, artichoke hearts, olives, spinach & greens

Grilled Strip Steak

with mashed potatoes and house steak sauce

Sautéed Shrimp Scampi

jumbo shrimp in a lemony garlic white wine sauce served over linguini

Chicken Cacciatore

braised in red wine & tomatoes, with peppers, onions, olives and fresh herbs over penne pasta

Pepper Crusted Pork Tenderloin

potato pancakes and mustard demi-glace

Vegetable Primavera

Vegetables

(choose 2 items)

Grilled Seasonal Vegetables Honey Glazed Carrots
Garlic Sautéed Green Beans Roasted Plum Tomatoes

Dessert

(choose 2 items)

Crème Brulee Cheesecake

Tiramisu

the house favorite, served with fresh berries

Chocolate Cake

with vanilla ice cream

Strawberry Shortcakes

vanilla cream, fresh berries

DINNER PARTY – MENU 4

4 Courses Served Family Style – \$35 Per Person

First Course

Hors' Oeuvres Sampler

Tomato, Basil and Parmesan Brochettes, Chipotle and Seasonal Hummus with Crostini,
Brie & Berries in Filo, Mixed Olive Tapenade with Tortilla Wedges

Soup or Salad

(choose 1 item)

Spicy Crab Bisque

Bestseller, 10 years,

Mixed Field Greens

baby greens, vegetables, balsamic Vinaigrette

Spinach Salad

roasted peppers, cucumbers, carrots, cherry tomatoes, goat cheese, sesame soy vinaigrette

Caesar Salad

romaine hearts, Parmigiano-Reggiano, garlic croutons

Entree

(choose 3 items)

Grilled Chicken Breast

balsamic red wine reduction sauce served with wild rice

Seared Salmon and Greek Salad

with cucumbers, tomatoes, artichoke hearts, olives, spinach & greens

Grilled Strip Steak

with mashed potatoes and house steak sauce

Sautéed Shrimp Scampi

jumbo shrimp in a lemony garlic white wine sauce served over linguini

Chicken Cacciatore

braised in red wine & tomatoes, with peppers, onions, olives and fresh herbs over penne pasta

Pepper Crusted Pork Tenderloin

potato pancakes and a mustard demi glace

Eggplant Parmesan

Vegetables

(choose 2 items)

Grilled Seasonal Vegetables Honey Glazed Carrots
Garlic Sautéed Green Beans Roasted Plum Tomatoes

Dessert

(choose 2 items)

Crème Brulee Cheesecake

Tiramisu

house favorite, served with fresh berries

Chocolate Cake

with vanilla ice cream

Strawberry Shortcakes

vanilla cream, fresh berries

A LA CARTE DINNER CHOICES

Priced Per Person

Soups & Salads

Roasted Tomato Soup \$4

with brie crostini

Crab Bisque \$4

Bestseller for 10 years,

Italian Wedding Soup \$4

local grass fed meatballs, spinach

Chicken Corn Chowder \$4

chicken breast, fresh corn, chipotle spiced

Mixed Greens \$4

vegetables, balsamic vinaigrette

Caesar Salad \$4

Parmigiano-Reggiano, garlic croutons

Arugula Salad \$5

tossed with carrots, Cayuga Blue Cheese, port wine vinaigrette

Spinach Salad \$5

peppers, cucumbers, cherry tomatoes, goat cheese, sesame soy vinaigrette

Shared Starters

Trio of Bruschetta \$3

Tomato, Basil and Parmesan, White Bean & Greens, Red Pepper Artichoke Hearts

Chipotle and Seasonal Hummus \$3

house made, served with crostini

Mixed Olive Tapenade \$3

black and green olives, lemon zest, with grilled tortilla

Baked Brie \$3

served warm with a berry chutney and crostini

Spinach Artichoke Dip \$3

served warm with crostini

Sesame Seared Ahi Tuna \$4

served rare with cucumber relish, ponzu and wonton chips

Crab Cakes \$4

house made jumbo lump crab cakes, cocktail or remoulade sauce

Shrimp Cocktail \$4

poached jumbo shrimp, pesto cocktail

Lemongrass Chicken \$4

marinated & grilled breast, wrapped in rice paper rolls with greens, cucumbers & carrots

Day Boat Scallops \$5

pan seared, red curry coconut sauce

Grilled Beef Tenderloin \$6

served on focaccia toast points, with tomatoes, baby greens and chili aioli

A LA CARTE ENTRÉE CHOICES

Priced Per Person

Family Style Entrees – Menu 1

choose up to 3 items for \$15, add a mixed greens or caesar salad for \$3

Grilled Chicken Breast

served with pesto sauce or Cabernet balsamic glaze

Seared Salmon

with olive aioli or sesame soy sauce

Chicken Penne

in a pesto vodka cream sauce with penne pasta

Grilled Flank Steak

garlic & red wine marinated with house steak sauce

Vegetable Primavera

fresh tomatoes, spinach, artichoke hearts, eggplant, olives, extra virgin olive oil & herb sauce
over penne pasta

Family Style Entrees – Menu 2

choose up to 3 items for \$18

Chicken Cacciatore

braised in red wine & tomatoes, with peppers, onions, olives and fresh herbs

Vegetable Lasagna

spinach, eggplant, squash, peppers and more baked with ricotta & mozzarellas

Grilled Flat Iron Steak

roasted bliss potatoes, house steak sauce

Seared Jail Island Salmon

house made ratatouille

Sautéed Shrimp Scampi

jumbo shrimp in a lemony garlic white wine sauce served over linguini