

platters & bowls & seafood

prices are per person

TPR

snacks - \$2 per person

roasted mixed nuts (pecans, pistachio, walnuts, cashews, marcona almonds)

duck fat fries with lemon aioli and truffle ketchup

crispy garlic herb mascarpone stuffed castelvetroano olives

marinated vegetables and fungus

prosciutto arancini, crispy fried risotto bites, arugula pesto, confit tomato

meat and cheese platters

prices are per person

spanish: uli's chorizo, serrano ham, spanish blue, manchego, peppadews, caper berries, roasted vegetables, roasted garlic, grilled potato baguette- 8

the pike: beecher's flagship white cheddar, marco polo by beecher's, uli's famous chicken and rosemary links & merguez sausages, pickled red onion, rehydrated figs, grilled potato baguette- 7

european: prosciutto & bresaola, camembert & livarot, seasonal fruit mustard, pickled red grapes, roasted garlic bulbs, house made stone fired focaccia- 9

vegetable platters

\$3 per person

crudite: baby carrots, jicama, cauliflower, cucumber, snap peas, & radish, garlic and chive crème fraiche.

grilled vegetable: roasted carrots, bell peppers, zucchini, yellow squash, grilled asparagus & marinated mushrooms.

seafood stations

\$mp

oysters on the half shell: fresh local oysters shucked on the ice, bacon and sherry mignonette, cured lemon, cilantro lime cocktail sauce. \$mp

chilled smoked salmon platter: cedar smoked salmon, smoked salmon mousseline, house made cracked pepper crackers, lemon dill sauce, pickled red onion. \$mp

shrimp scampi style: sautéed tiger prawns, vermouth, lemon, garlic, shallots, parsley \$mp

tarragon and lemon clams: steamed in a tarragon lemon and white wine butter sauce served with grilled potato baguette. \$mp

MINIMUM OF 15 PEOPLE

ALL MENUS SUBJECT TO APPLICABLE TAX SERVICE AND GRATUITY CHARGES. PRICES SUBJECT TO CHANGE

vegetable

beet and endive boat, beets, pear, & endive, orange "curd", candied hazelnut dust, chives (v,gf) 2

compressed watermelon, balsamic, pistachio, sea salt, basil 2.5 (v, gf)

mushroom crostini, sautéed foraged mushrooms, lemon, sherry, tarragon, toasted walnuts 2

deconstructed spring roll, crisp wonton, ginger slaw, wasabi aioli, sriracha honey, daikon 2

gruyere cheese puff, malbec onion jam, chive cream cheese 1.5

goat cheese and endive spear, goat cheese mousse, balsamic reduction, candied pecans, fig (gf)

camembert, truffle honey, dragee pecans, focaccia 2.5

confit cherry tomato bruschetta, cambazola cream, confit cherry tomatoes, balsamic crumb, basil 2

pistachio truffle, red flame grape, fresh chevre, pistachio dust 2

seafood

dungeness crab cake- lemon basil aioli 4

salmon ceviche, citrus marinated salmon, red chile, pickled red onion, lime salt 2.5

togarashi seared ahi tuna, sriracha honey, wasabi aioli, pickled ginger, crispy wonton, daikon 4

prosciutto wrapped prawns, lemon emulsion, parmesan snow, basil 3

crab stuffed fried artichoke hearts, dungeness, smoked tomato red bell pepper aioli, oregano 4

piney devil, bacon infused egg yolk mousse, pickled shallot, fried caper, smoked ikura, tomato dust, fresh dill

weed 4

meat

grilled skirt steak skewer, chimichurri sauce, salsa criolla (gf) 4

braised beef short rib stuffed mushroom, roasted garlic cream cheese, cured tomato, braisage 3

pork belly slider, braised pork belly, moroccan bbq, apple and tarragon slaw, grilled potato baguette 4

flat iron bite, smoked blue cheese mousse, balsamic cipollini, cured tomato, micro greens 2.75

smoked pork tenderloin, brandied cherry, pistachio goat vanilla goat cheese, soft grilled crostini 3

tamarind ginger meatball, daikon sprouts, sesame seeds, scallion 2

lamb tartare, cured egg yolk, whipped evoo, pickled mushroom, apple, pistou, crostini 4

braised pork cheek, truffle potato puree, braisage, mache 4

seared foie gras, cacao nib financier, blackberry compote, macerated celery- 7

sliders

wagyu burger, cambazola cheese, oven roasted tomatoes, extra crispy bacon, bacon aioli, brioche 4

meatball, herbed ground pork, mozzarella, red bell coulis, lemon aioli, grilled potato baguette 3.5

crispy buttermilk chicken, jalapeno ranch, pickled red onion, red cabbage slaw, biscuit 3.5

beechers grilled cheese, flagship, bacon jam, egg bread 3

duck banh mi, duck confit, pickled vegetables, jalapenos, cucumber, cilantro, spicy sauce, baguette 4

roasted beet, goat cheese pistachio mousse, green goddess sauce, curried pecans, arugula, brioche 3

breakfast & lunch

served buffet style prices per person

TPR

continental breakfast \$14

fresh fruit

greek yogurt, honey, granola, nuts

house made muffins and scones

whipped butter and seasonal jam

coffee & juice

breakfast buffet \$18

assorted quiche

boars head bacon

uli's famous sausage

house made muffins and scones

fresh fruit

coffee and juice

home fries

brunch buffet \$25

assorted muffins and scones

fresh fruit

bagels with cream cheese and smoked lox

warm frittata cups

eggs benedict with béarnaise

boars head bacon and black forest ham

coffee and juice

biscuit bar \$14

house made cheddar scallion and buttermilk biscuits

so sausage and bacon gravy

herb whipped butter

seasonal jams

boars head breakfast ham

coffee and juice

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lunch

TPR

sandwich bar \$17

choose 2 of boars head brand roasted turkey breast, crispy bacon, black forest ham, or roast beef
sourdough, wheat & rye

herbed aioli, mustard, pickles, lettuce, tomatoes, & red onion

swiss and white cheddar

purple peruvian potato salad, scallions, corn, roasted red bell, creamy chimichurri

mixed greens, shaved parmesan, dried cranberries, soft croutons, lemon garlic vinaigrette

soup, salad, sandwich \$19

tarragon walnut salad, blue cheese crumbles tarragon walnut vinaigrette, d'anjou pears, and walnuts

baby kale and red grape salad with feta cheese, candied pepitas, shallot vinaigrette

cauliflower vichyssoise or creamy tomato basil

black forest ham press, roasted apple, caramelized onions, beechers flagship, focaccia

roasted pear and chevre panini with caramelized onion, oven roasted tomatoes, pesto, focaccia

six things menu \$28

spinach salad with tarragon mushrooms, goat cheese, croutons, minted raspberry vinaigrette

warm macrina's potato baguette & salted butter

cedar smoked salmon, lemon & basil cream

seared airline breast with champagne sauce

roasted seasonal vegetables & greens

boulangere potatoes with gruyere

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dinner buffets

choose one entrée, one salad, includes bread and salted butter.

for an additional entree protein see second price per item

TPR

entrée's

seared true cod, red bell romesco, pepitas pistou, potato gnocchi, spring succotash 31/ 8.5

short ribs, bacon braised bavarian swiss chard, braisage, apple whipped pommes puree 33/ 7

pepper crusted pork loin, warm apple & potato hash, bacon nage, green asparagus 29/ 6.25

beef tenderloin, white zinfandel calimyrna fig sauce, parsnip potato puree, broccoli rabe 43/ 18.5

roasted chicken breast, artichoke barigoule emulsion, lemon mascarpone polenta 34/ 6.5

spring pea risotto, confit tomatoes, peas, asparagus, pangritata, lemon, parmesan snow 25/ 4

salads

baby kale, torn croutons, shaved manchego, grapes, parsley, lemon garlic vinaigrette

roasted red beets & emmer, mizuna, pickled apple, pecans & chevre

pear and walnut salad, d'anjou pear, candied walnuts, bleu cheese, tarragon vinaigrette

roasted carrot and tomato salad, arugula, pecorino, almonds, fine herb vinaigrette

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from the oven

baron of beef

\$24.5 per person 10 oz cut

roasted garlic yukon gold mashed potatoes
 fennel grilled broccolini
 beef jus
 creamy horseradish
 warm potato baguette with salted butter
 mixed green salad, croutons, manchego, parmesan lemon vinaigrette

rosemary rib roast

\$32.5 per person 10 oz cut

blue cheese horseradish cream
 beef jus
 boulangere potatoes with gruyere
 apple & bacon braised kale
 yorkshire pudding

tenderloin roast

\$48 per person 8 oz cut

shallot and chervil demi-glace
 fingerling potatoes, caramelized garlic, foraged mushrooms
 grilled lemon peppered asparagus
 fine herb glazed baby carrots
 warm potato baguette with herb whipped butter
 tarragon walnut salad, d'anjou pear, candied walnuts, blue cheese crumbles, tarragon vinaigrette

stone fired pizzas

each pizza feeds 1-2 people. includes choice of salad

chicken and pesto – 15

grilled chicken breast creamy pesto, oven roasted tomatoes, shaved almonds, roasted garlic, parmesan snow, arugula

duck confit -15

confit leg meat, thyme whipped ricotta, orange segments, fresh grapes, arugula, garlic oil

margherita - 13

fresh tomato basil sauce, mozzarella coins, chiffonade basil, parmesan snow

truffle funghi misti 17

tarragon mushrooms, roasted garlic cream, mozzarella & parmesan, truffle oil

prosciutto, pear, & bleu 16

sliced prosciutto, d'anjou pear, bleu cheese, arugula, balsamic reduction

lochness 17

smoked salmon, dill cream, fried capers, preserved lemon sauce, red onion

con carne 17

zoë's fresh pepperoni, uli's italian sausage, cured pancetta, salumi salami, mozzarella cheese, house made tomato basil sauce

food bars

slider bar \$17

choose two from the following (1 of each kind chosen per person)

wagyu burger, cambazola cheese, oven roasted tomatoes, extra crispy bacon, bacon aioli, brioche
 herbed ground pork, cured tomato, mozzarella, red bell coulis, lemon aioli, grilled potato baguette
 crispy buttermilk chicken, jalapeno ranch, pickled red onion, red cabbage slaw, biscuit
 roasted beet, goat cheese pistachio mousse, green goddess sauce, curried pecans, arugula, brioche
 house cut french fries, truffle ketchup, lemon aioli

cheese bar \$28

chef selected imported cheeses
 fresh, dried & pickled fruits
 house made marmalade
 infused local honey & comb
 fresh baked bread and crackers
 roasted assorted nuts
 paired wine tasting

dessert bites

bars 2.5

raspberry-almond, caramel pecan, blackberry walnut or lemon shortbread

petit glazed scones 2.5

vanilla bean, currant-cassis or lemon

pound cake * 2.5

lemon, vanilla bean or brown-butter almond

rugelach 2.5

apricot-walnut, raspberry-almond or blackberry pecan

dacquoise *3

baked meringue, chocolate and hazelnuts

hand made truffles * 2.5

dark chocolate-almond, milk chocolate hazelnut or white chocolate lemon

glazed profiterole 3

vanilla bean, white chocolate lemon or berry cheesecake

cheesecake 3

lemon, raspberry, vanilla bean or dark chocolate

petit fours * 3

lemon-raspberry, chocolate-espreso, vanilla bean or pumpkin-spice

assorted mini cupcakes * 2.5

chocolate, vanilla-raspberry and pumpkin spice

fresh fruit tartlet 2.5

seasonal flavors available

bavarian cream tartlet 3

dark chocolate-raspberry, white chocolate-lemon or habanero passionfruit

chocolate soufflé s'more bite 3

rich chocolate cake, dulce de leche, toasted marshmallow

*gluten free options upon request

family style desserts

serves 10-15 ask for pricing.

layer cake *

pumpkin spice, carrot cake, triple chocolate, vanilla, raspberry-lemon, boston cream pie or tiramisu

pies and tarts

pear-frangipane, apple-spice, seasonal fruit

cheesecake

triple dark chocolate, lemon-raspberry goat cheese or vanilla bean

croquembouche

custard filled cream puff tower draped in hand-spun sugar

plated

3 course

choose one item from salad or soup, 2 entrees (guests to pre-choose from those 2 choices 7 days prior to event), and 1 dessert.

5 course

choose one item from salad, one item from soup, one item from plated appetizer, 2 entrees (guests to pre-choose from those 2 choices 7 days prior to event) and 1 dessert.

salads

warm brussel sprout salad, d'anjou pear, lemon white wine sauce, shave brussel sprouts, dragee hazelnuts, lemon oil, chevre. 5

vanilla roasted beet salad, spanish blue, candied pecans, watercress coulis, orange segments, pickled apple, arugula. 4.5

nectarine & beet salad, macerated nectarine, roasted beets, almond cracker, minted yogurt, mixed greens, balsamic basil vinaigrette. 4.5

compressed watermelon salad, feta mousse, aged balsamic reduction, potato crostini, pistachio, arugula, fine herb & shallot vinaigrette. 4

plated soup

celeriac & cheddar bisque

braised short ribs, fine herb pistou, confit tomatoes, balsamic fig syrup, focaccia 5

dungeness crab clear gazpacho

dungeness crab salad, avocado mousse, tomato & cucumber consume, tomatillo gelee, radish. 8

winter root bisque

parsnip & rutabaga puree, tarragon, argon oil, charred onion dust, julienne apple & radish, parsley 4.5

cauliflower vichyssoise, truffle whipped crème fraiche, caramelized cauliflower, chive 4.5

spiced sage butternut squash bisque

cinnamon roasted pecans, sage chantilly, crispy sage, cacao nib 5

plated

plated appetizers

braised kurobuta pork cheek, parsnip puree, braisage, confit roma tomato, grilled baguette. 10

cedar smoked wild coho salmon, gremolata, cauliflower puree, lotus chips 9

day boat scallops, spring pea brodo, grilled pea vines, crisp prosciutto, blistered cherry tomatoes 9.5

crispy seared duck breast, fruit mustard, russet pave, petite red frilled mustard greens 10

prosciutto arancini, waldorf salad, seasonal fruit coulis, micro 6

salmon tartare, pickle chips, capers, shaved shallot, smoked bacon aioli, dill, olive oil 7

foraged mushroom crostini, lemon, sherry, tarragon, toasted walnut, mustard greens, grilled potato baguette 5

plated entrees

braised short ribs, bacon braised bavarian swiss chard, braisage, apple whipped pommes puree. 31

sliced tenderloin, sweet potato pave, baby carrots & asparagus, chervil demi-glace, crisp baguette. 41

pan seared scallops, cauliflower potato puree, melted leeks, grapefruit segments, citrus salt 35

prosciutto wrapped chicken thigh, tarragon farci, fingerling potato & foraged mushrooms, “creamed” corn, chicken jus 31

seared wild coho salmon, baby carrot & radish, forbidden risotto, tomato marmalade, chervil. 30

maple glazed pork tenderloin, warm apple & potato hash, bacon nage, spiced carrot puree 26

seared lamb loin, fingerling, candied garlic, & oyster mushrooms, mint gremolata, pinot noir demi-glace 33

spring pea risotto, carnaroli, rice, pea puree, cured tomato and asparagus salad, snap peas, pangritata, lemon oil 22

plated

TPR

plated desserts

Chocolate Espresso Cake 7

Dark Chocolate Cake, Mascarpone Cream

Cheesecake * 7

Triple Dark Chocolate, Lemon-Raspberry Goat Cheese or Vanilla Bean

Chocolate Marquise * 7

Rich Chocolate Mousse and Crème Anglaise

German Apple Cake 6

Apple Spiked Custardy Spice Cake

Fruit Galette 7

Seasonal Fruit and House Made Flakey Pastry

Crème Brûlée * 6

Vanilla Bean, Chocolate-Espresso or Butterscotch

Panna Cotta 7

Classic Italian Cream; Vanilla Bean, Mango-Passionfruit or Blueberry-Malbec

Bavarian Cream Cake 7

Strawberry-Cheesecake, Tiramisu or Raspberry-Vanilla Bean

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glossary

Castelvetroano Olives- Bright Green Buttery Flavored Snack Olives.

Arancini- Stuffed and Fried Rissoto Balls

Bresaola- Salt and Air Cured Beef

Camembert- Soft Creamy Cows Milk Cheese

Livarot- Soft Pungent Cows Milk Cheese

Mignonette- Vinegar Based Condiment

Mousseline- Smoked Salmon Hollandaise

Dragee Pecans- Candied Pecans

Togarashi- Japanese Chili Pepper Seasoning

Ikura- Salmon Roe

Braisage- Sauce made from the braising liquid that you braised the meat in

Mache- Sweet Nutty Salad Green.

Pistou- cold herb sauce much like a pesto

Financier- Small Sponge Cake

Green Goddess- Traditional Creamy herb dressing

Romanesco- Red Pepper and Nut Sauce, like a red pesto

Succotash- Spring Vegetables and Lima Beans

Pommes Puree- Smooth Creamy Potato Puree

Calymyrna Fig- Light green to yellow fig

Barigoule- Artichoke Emulsion Sauce

Pangrattata- Toasted Breadcrumbs, Parmesan and Herbs

Pecorino- Sheep's Milk much like a Sharper flavored parmesan

Boulangere Potatoes- Creamy Oven Baked Potato Dish much like scalloped potatoes.

Rugelach- Jewish Rolled Crescent Pastry

Dacquoise- layers of almond and hazelnut meringue and whipped cream or buttercream.

Profiterole- Sweet Cream Filled Cream Puff

Croquembouche- Cream Puff Tower Wrapped in Spun Sugar.