

Mélange

“Standard”

\$45 per person

First Course

Mélange Salad

A mix of young field greens topped with dried cherries, bleu cheese, spicy pecans and honey-red wine vinaigrette.

Soup of the day

Second Course

Thai Pasta

(Vegan upon request)

Your choice of blackened tofu or chicken, angel hair pasta, atop julienned red pepper, poblano peppers, zucchini & a sweet chili sauce.

Beef Tenderloin

**Whole roasted beef tenderloin, drizzled in a beef demi-glacé.
Served with garlic mashed potatoes and asparagus.*

Salmon

Atlantic Salmon, sautéed and served with mushroom risotto, asparagus & topped with a fennel marmalade.

Third Course

Key Lime Pie

Creamy & tangy filling with a graham cracker crust. Topped with fluffy whipped cream.

Crème Brûlée

Vanilla bean baked into this classic custard dessert with a caramelized sugar crust and topped with fresh fruit.

Chocolate Mousse

Fluffy & rich chocolate mousse served with whipped cream, blackberries & strawberries.

Soda, Iced Tea & French Press Coffee

**Items are either served raw or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Mélange

"Experience"

\$70 per person

First Course

Choose 2

Crab Cakes
Beef Wontons

Duck Nachos
Edamame

Second Course

Mélange Salad

Soup of the day

Third Course

Thai Pasta

(Vegan Upon Request)

Your choice of blackened tofu or chicken, angel hair pasta, atop julienned red pepper, poblano peppers, zucchini & a sweet chili sauce.

Choose 3

Sea bass

Wild caught, pan seared & roasted with fresh herbs, topped with pickled cherry tomatoes, capers & a sweet soy vinaigrette. Served atop coconut milk jasmine rice.

Braised Short Ribs

Ginger and veal stock braised Black Angus beef, served with garlic mashed potatoes, peas & broccolini.

Salmon

Atlantic salmon, sautéed and served with mushroom risotto, asparagus & topped with a fennel marmalade.

**Beef Tenderloin*

Whole roasted beef tenderloin, drizzled in a beef demi-glacé. Served with garlic potatoes and asparagus.

Scallops

Four wild caught scallops seared & served with a saffron risotto, sautéed spinach, & a white wine lobster sauce.

**Duck*

Crispy skin duck breast, served sliced with a blueberry whiskey sauce, roasted fingerling potatoes & green beans.

**Rack of Lamb*

Bone-in rack of lamb, marinated in fresh herbs & grilled. Served with a sweet russet potato pave, broccolimi, & a sweet chili veal stock glaze.

Fourth Course

Key Lime Pie | Crème Brûlée | Chocolate Mousse

French Press Coffee | Espresso | Cappuccino | Latte | Tea | Soda | Iced Tea

*Items are either served raw or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Mélange

À la Carte

Crudité

Serves 50 people
\$50

Cheese Platter

Serves 50 people
\$150

Fruit Platter

Serves 50 people
\$75

*Flank Steak Platter

Serves 50 people
\$100

Crab Cake

1 piece per guest
\$4 per person

Phyllo Samosas

2 pieces per guest
\$4 per person

Beef Wontons

1 piece per guest
\$3 per person

Duck Nacho Platter

2 pieces per guest
\$4 per person
4 pieces per guest
\$7 per person

*Assorted Sushi Platter

2 pieces per guest
\$5 per person
4 pieces per guest
\$9 per person

*Tuna Sashimi Platter

2 pieces per guest
\$5 per person
4 pieces per guest
\$9 per person

Assorted European Style Finger Pastries

2 pieces per guest
\$6 per person
4 pieces per guest
\$9 per person

*Items are either served raw or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness