

Melange

“Standard”

\$45 per person

First Course

Melange Salad (GF/Vegan upon request)

Mixed spring greens, dried cherries, blue cheese & spiced pecans with honey red wine vinaigrette.

Soup of the day

Second Course

Thai Pasta

(GF/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 (GF)

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

Salmon (GF)

Atlantic salmon, sautéed and served with coconut milk jasmine rice, asparagus, teriyaki sauce, topped with a mango pineapple salsa.

Chicken Marsala

Pan seared chicken breasts, garlic mashed potatoes, sautéed mushrooms, broccolini, sweet Marsala wine sauce.

Third Course

Key Lime Pie

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

Crème Brûlée (GF/V)

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

Chocolate Mousse (GF/V)

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

Sorbet (GF/Vegan)

Your choice of raspberry or mango. Served with fresh seasonal berries.

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 Cake
Beef Wontons*

*Duck Nachos
Edamame*

Second Course

Mélange Salad

Soup of the day

Third Course

Thai Pasta

(GF/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.

Salmon (GF)

Atlantic salmon, sautéed and served with coconut milk jasmine rice, asparagus, teriyaki sauce, topped with a mango pineapple salsa.

Scallops (GF)

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

**Rack of Lamb (GF)*

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

Braised Short Ribs (GF)

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

**Beef Tenderloin (GF)*

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

**Duck (GF)*

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

Chicken Marsala

Pan seared chicken breasts, garlic mashed potatoes, sautéed mushrooms, broccolini, sweet Marsala wine sauce.

Fourth Course

Key Lime Pie | Crème Brûlée | Chocolate Mousse | Sorbet

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

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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

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