

Sage Package -Dinner

\$60 per person (includes coffee, tea, and soft drinks.)

APPETIZERS

A LA CARTE ADD ON

house made mini gourmet desserts - \$6 per person

RICOTTA AND HONEY

ricotta + local honey + grilled toast point + roasted nuts

TOMATO BRUSCHETTA

vine ripened tomato + garlic + evoo + balsamic drizzle +
grilled crostini

SOUP or SALAD

BISTRO HOUSE SALAD

spring mix + gorgonzola + almonds + cranberries + white balsamic dressing

TOMATO BASIL BISQUE

italian tomatoes + fresh basil + cream + cracked pepper + veggie stock

ENTREÉS

PORK CHOP

bone in + pan seared + maple glazed + crispy polenta + apple cider greens

SHRIMP SALTIMBOCCA

tomato + prosciutto + sage + shellfish veloute + angel hair pasta

CHICKEN VELOUTE

tuscan kale + roasted sweet potatoes + rosemary veloute

EGGPLANT PASTA

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé wine sauce

Rosemary package -Dinner

\$70 per person

APPETIZERS

GRILLED PROSCIUTTO ASPARAGUS

italian prosciutto + roasted red pepper + romano + asparagus

TOMATO BRUSCHETTA

vine ripened tomato + garlic + evoo + balsamic drizzle + grilled crostini

RICOTTA AND HONEY

ricotta + local honey + grilled toast point + roasted nuts

CAPRESE SKEWER

grape tomato + fresh mozzarella + basil + balsamic + evoo

ANTIPASTI SKEWER

grape tomato + provolone + olive + basil + italian prosciutto + peppadew

GRILLED TENDERLOIN CROSTINI

grilled steak + horseradish aioli + shaved cheddar + roasted red pepper

PORK CHOP

bone in + pan seared + maple glazed + crispy polenta + apple cider greens

FILET MIGNON

6 oz. + mornay au gratin potatoes + summer sweet corn hash + seasonal veggies

STUFFED SALMON

sweet crab, smoked bacon, brie + mashed potatoes + asparagus + lemon beurre blanc

EGGPLANT PASTA

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé wine sauce

Build your event menu!
Select three appetizers, salad, and 4 entrees.

Includes coffee, tea, and or soft drinks.

SOUP or SALAD

BISTRO HOUSE SALAD

spring mix + gorgonzola + almonds + cranberries + white balsamic dressing

TOMATO BASIL BISQUE

pureed roma tomatos + fresh basil + cream + veggie stock

CAESAR SALAD

romaine + romano + garlic croutons + classic caesar dressing

A LA CARTE ADD ONS

16 bricks bread - \$2 per person

house made mini gourmet desserts - \$6 per person

ENTREÉ SELECTION

SHRIMP SALTIMBOCCA

tomato + prosciutto + sage + shellfish veloute + angel hair pasta

CHICKEN VELOUTE

tuscan kale + roasted sweet potatoes + rosemary veloute

QUINOA RICE BOWL (chicken or salmon)

corn + sweet potato + black beans + squash + onion +cilantro lime crema + feta + avocado

Thyme Package-Dinner

\$80 per person

Build your event menu!
Select three appetizers, salad, and four entrees.

Includes coffee, tea, and or soft drinks.

APPETIZERS

RICOTTA AND HONEY

ricotta + local honey +
grilled toast point + roasted nuts

TOMATO BRUSCHETTA

vine ripened tomato + garlic + evoo
+ balsamic drizzle + grilled crostini

CAPRESE SKEWER

grape tomato + fresh mozzarella
+ basil + balsamic + evoo

SHIRMP COCKTAIL

shaved lemon round +
horseradish cocktail sauce

GRILLED TENDERLOIN CROSTINI

grilled steak + horseradish aioli + shaved
cheddar + roasted red pepper + chive

GRILLED PROSCIUTTO ASPARAGUS

italian prosciutto + roasted red pepper
+ romano + asparagus

MEATBALL PARMESAN SKEWER

italian meatball + marinara +
fresh mozzarella + basil

CRAB CAKES

tobasco slaw + jalapeno tartar sauce

ANTIPASTI SKEWER

grape tomato + cheese + olive
+ basil + italian prosciutto
+ peppadew

SOUP or SALAD

BISTRO HOUSE SALAD

spring mix + gorgonzola + almonds +
cranberries + white balsamic dressing

CAESAR SALAD

romaine + romano + garlic croutons +
classic caesar dressing

CHOP SALAD

cheddar + tomato + bacon + hard boiled egg +
green onion + romaine + ranch dressing

TOMATO BASIL BISQUE

italian tomatoes + fresh basil +
cream + veggie stock

ENTREE SELECTION

A LA CARTE ADD ONS

16 bricks bread - \$2 per person

house made mini gourmet desserts - \$6 per person

SHRIMP SALTIMBOCCA

tomato + prosciutto + sage +
shellfish veloute + angel hair pasta

CHICKEN VELOUTE

tuscan kale + roasted sweet potatoes +
rosemary veloute

QUINOA RICE BOWL (chicken or salmon)

corn + sweet potato + black beans +
squash + onion + cilantro lime crema + feta + avocado

PORK CHOP

bone in + pan seared + maple glazed
+ crispy polenta + apple cider greens

SEARED DIVER SCALLOPS

pan seared + risotto + spinach + chorizo
+ tomato + romano butter emulsion

FILET MIGNON

6 oz. + mornay au gratin potatoes +
summer sweet corn hash + seasonal
veggies

STUFFED SALMON

sweet crab, smoked bacon, brie + mashed
potatoes + asparagus + lemon beurre blanc

EGGPLANT PASTA

crisp fried eggplant + marinara + mozzarella +
mushroom + basil + rosé wine sauce