



COCKTAIL PARTY APPETIZERS

Select Five
Replenished for Two Hours

APPETIZERS

Bruschetta

Tomato, shallot, basil, crostini

Caprese

Farmhouse tomatoes, mozzarella, basil, balsamic glaze

Prosciutto and Melon

Cantaloupe topped with prosciutto

Guacamole

With tortilla chips

Olive Tapenade

Capers, olive oil, oregano, baguette

Shrimp Cocktail + 5 supplement

King Shrimp with cocktail sauce

Ricotta Crostini

Prosciutto, arugula and honey

Bacon Mac and Cheese

Mozzarella, sun dried tomato, lardon, scallion

Albondigas

Pork and beef meatballs, pomodoro sauce

French Fries

Garlic and rosemary

Spinach Artichoke Dip

With house made tortilla chips

Fried Calamari

With marinara sauce

Crispy Artichokes

Served with arugula and sour cream tarragon dip

Caesar Salad

Romaine, croutons, parmesan

Arugula Salad

Arugula, pears, walnuts, bleu cheese, sherry vinaigrette

Grilled Asparagus

Served with cremini mushrooms

\$25 per person plus tax and 18% gratuity

ADDITIONAL FOOD PLATTERS

serves about 10 people

Cheese and Meat Platter 100

Vermont Goat, French Brie, Cambozola, Manchego
Prosciutto di Parma, Country Pâté Spanish Chorizzo, Genoa salami
with french baguette, cranberry, walnut raisin bread, dijon, fig spread, grapes, cornichon



Drink Packages

Wine and Beer

choice of pinot grigio, sauvignon blanc, pinot noir, malbec,
rose, prosecco, beer

2 Hours | \$35

3 Hours | \$50

Open Bar

choice of pinot grigio, sauvignon blanc, pinot noir, malbec, rose,
prosecco, beer, 2 select cocktails
house well drinks - vodka, gin, rum, tequila, whiskey

2 Hours | \$50

3 Hours | \$65

Bottomless Brunch

Mimosa, Bellini, Bloody Mary

2 Hours | \$28

Prices per Person plus tax and 18% gratuity



LUNCH PREFIX

APPETIZER

Select Two

Soup of the Day

Caesar Salad

With parmesan and focaccia crouton

Caprese

Farmhouse tomatoes, fresh mozzarella, basil

Arugula Salad

Arugula, pears, walnuts, bleu cheese, sherry vinaigrette

Bruschetta

Tomato, shallot, basil, crostini

Prosciutto and Melon

Cantaloupe topped with prosciutto

MAIN COURSE

Select Three

Penne Vodka

With mozzarella and basil

Salmon Fettucine

Capers, sun dried tomatoes, onions, white wine

Chicken Alfredo

Fettucine with grilled chicken, scallion and parsley cream sauce

The Burger

8 ounce Angus beef, gruyere, caramelized onions on a sourdough bun. Served with french fries

Chicken Sandwich

Fresh mozzarella, roasted red peppers, pesto on a baguette. Served with french fries

Salmon Burger

Arugula, sundried tomatoes, sesame mayo on a brioche bun. Served with french fries

Pan Seared Branzino +5 supplement

Sautéed spinach, mashed potato

Chicken Milanese

With arugula, cherry tomatoes, lemon, olive oil

Turkey Burger

Lettuce, tomato, rosemary aioli on a brioche bun. Served with french fries

Parma Panini

Prosciutto, arugula, mozzarella, pesto on ciabatta

New York Strip Steak +5 supplement

12 Oz grilled Angus steak served with french fries, red wine sauce

DESSERT

Select Two

NY Cheesecake

Chocolate Mousse Cake

Tartuffo

Tiramisu

\$30 per person plus tax and 18% gratuity



DINNER PREFIX

APPETIZERS

Select Two

Bruschetta

Tomato, shallot, basil, crostini

Caprese

Farmhouse tomatoes, mozzarella, basil, balsamic glaze

Prosciutto and Melon

Cantaloupe topped with prosciutto

Shrimp Cocktail

King Shrimp with cocktail sauce

Ricotta Crostini

Prosciutto, arugula and honey

Bacon Mac and Cheese

Mozzarella, sun dried tomato, lardon, scallion

Grilled Asparagus

Served with cremini mushrooms

Albondigas

Pork and beef meatballs,
pomodoro sauce

Crispy Artichokes

Served with arugula and sour cream tarragon dip

Arugula Salad

Arugula, pears, walnuts, bleu cheese, sherry vinaigrette

Caesar Salad

Romaine, croutons, parmesan

Beet Salad

Roasted red and golden beets, spinach, goat cheese

MAIN

Select Three

Pesto Pasta

Penne with shrimp, cherry tomatoes, asparagus,
parmesan, pesto sauce

Gnocchi

Pomodoro sauce, scallions, basil, parmesan

Salmon Fettucine

Capers, sun dried tomatoes, onions, white wine

Bolognese

Spaghetti bolognese with homemade meat sauce

Chicken Alfredo

Fettuccine with grilled chicken breast, scallion and
parsley cream

Pan Seared Branzino

Spinach, olive oil and mashed potato

Pan Seared Salmon

Sautéed spinach, carrots,
fingerling potatoes

Grilled Shrimp Entrée

Shrimp wrapped in bacon, zucchini, mashed potatoes,
shallots, lemon sauce

Filet Mignon +5 supplement

8 Oz filet served with asparagus, mashed potato and red
wine demi glace

New York Strip Steak +4 supplement

12 Oz grilled Angus steak served with French fries, red
wine sauce

DESSERT

Select Two

New York Cheesecake

Chocolate Mousse Cake

Tiramisu

Tartuffo

\$42 per person plus tax and 18% gratuity



BRUNCH PREFIX

APPETIZERS

Select Two

Caprese

Tomato, mozzarella, basil, balsamic

Prosciutto & Melon

Cantaloupe topped with prosciutto

Casear Salad

Romaine, toasted parmesan, croutons

Arugula Salad

Arugula, pears, walnuts, bleu cheese, sherry vinaigrette

Bacon Mac & Cheese

Mozzarella, sun dried tomato, lardon, scallions

Shrimp Cocktail

King shrimp with cocktail sauce

MAIN

Select Three

Kurant Omelette

Spinach, mushrooms, goat cheese with home fries and toast

Bananas Foster French Toast

Bananas, strawberries, caramel rum sauce

Truffle Egg Sandwich

Scrambled eggs, boschetta truffle cheese, mushrooms, scallions on ciabatta with mixed greens

Croque Madame

Served with home fries

Smoked Salmon Sandwich

Smoked salmon, arugula, tomato, red onion, lemon aioli on ciabatta with mixed greens

Eggs Benedict

Smoked ham, poached eggs, hollandaise sauce with home fries and mixed greens

Salmon Benedict

Smoked salmon, poached eggs, hollandaise sauce with home fries and mixed greens

Steak & Eggs +4 supplement

Steak with two eggs sunny side up and home fries

Kurant Burger +4 supplement

8 ounce burger, poached egg, bacon, gruyere cheese with home fries

DESSERT

Select two

New York Cheesecake

Chocolate Mousse Cake

Tiramisu

Tartuffo

\$35 per person plus tax and 18% gratuity