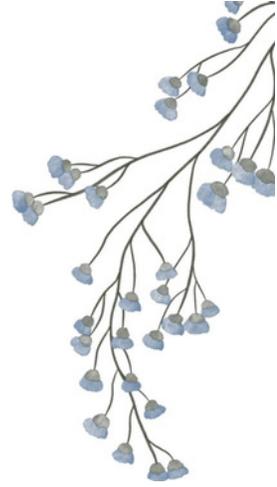




Passed hors d'oeuvres

- Prosciutto Wrapped in Melon | basil oil, aged balsamic
- Spicy Ahi Tuna | tobiko, sesame crisp, avocado wasabi, micro herbs Tempura Fried Chicken Lollipops | accompanied by a sweet chili sauce Mini Maine Lobster Rolls
- Chesapeake Blue Crab Salad Bruschetta (Maryland Crab Cakes | with a spicy aioli)
- Mini Truffle Grilled Cheese | tomato soup Sots on the side
- Salmon Tartare | red caviar, lemon creme fresh, crispy rice, truffle dust
- Assortment of Sushi Tacos in a Crispy Seaweed Shell | tuna | salmon / fluke / shrimp
- Summer Greens Risotto Balls | sun dried tomato jam | fresh mozzarella Potato & Leek Croquette(s) | Gruyere cheese center | cilantro lime aioli
- Crusted Chicken & Bacon Lollipops | herb & pretzel crust | blue cheese ranch
- Goat Cheese & Hot Pepper Samosas | chili tamarind sauce
- Jewel Crusted Shrimp | lightly spiced curry sauce | cilantro lime aioli
- Shrimp, Squid & Tuna Ceviche | coconut milk | mango jalapeno basil oil
- Ahi Tuna Tartar | coconut infused crispy rice
- Grilled Shrimp on Blue Corn Tostadas | avocado | salsa | micro greens
- Beet Infused Salmon Gravlax | dill sour cream | cucumber cup
- California Crab Cakes | mango cilantro salsa
- Pan Seared Vegetable Dumplings | soy scallion dipping sauce
- Mini Sliders in a Pretzel Bun | aged cheddar | spicy aioli
- Five mushroom Vegan Pate | brioche toast | wild figs & Honey
- Ahi Tuna Tartar | avocado | wasabi | spicy aioli
- Five mushroom Vegan Pate | brioche toast | wild figs & honey
- Wild Salmon & Yellow Tail Tuna Poke Spoons! | miso aioli | avocado | crunchy seaweed
- Blue Corn Fish Tacos | grilled, or tempura fried cod | pickled onions | caper aioli
Bruschetta | farm stand tricolor cherry tomatoes | burrata | basil oil
- Smoked Salmon in Cucumber Cups | whipped mascarpone | micro greens
- Vegetarian Summer Rolls | farm stand vegetables | orange & sweet chili dipping sauce





- Salmon Tartar & Black Radish Tacos | passion fruit vin | avocado crema | micro greens
- Truffle Mushroom Risotto Balls | truffle crème
- Potato & Leek Croquettes | Gruyere cheese center | cilantro lime aioli
- Brie, Gruyere & Home Made Pesto Grilled Cheese Bites | Pressed & grilled ciabatta
- Mediterranean Steak Tartar | black garlic! | handmade crisp | truffle tahini harissa

Salads

- Orange | baby arugula | feta | pistachios | toasted aniseed dressing | Italian
- Burrata Salad | heirloom tomatoes | aged balsamic | crusty bread | basil pesto
- Hampton Greens | pears | goat cheese | candied bacon | tomato champagne vinaigrette
- Mediterranean Burrata Salad | peaches | Marcona almonds | sun dried tomato
- Mango, Arugula Salad | heirloom baby tomatoes | cashew dressing | toasted sesame
- Sweet Corn & Crab Soup | chili crisp | prawn toast croutons
- Mixed Baby Greens Salad | pears | cherry tomatoes | feta | balsamic
- Earth & Green Salad | mulY seeds | grain Brussels | kale | roasted sweet potatoes |
- puffed quinoa | Shaved Brussels Sprouts | pumpkin seeds | toasted sesame seeds |
crispy shallots
- Local Heirloom Tomato & Burrata Salad | basil | aged balsamic
- Super Foods Kale Salad | toasted coconut | avocado | pomegranates | Marcona almonds |
parmesan | Spanish pepper vinaigrette
- Cucumber, Orange & Golden Beet Carpaccio | tahini goat cheese | aged balsamic
- Grilled Pears & Baby Arugula | gorgonzola | wild honey | balsamic | walnuts
- Melon, Tomato, Mozzarella & Basil Salad
- Farro Salad, | roasted corn | baby arugula | peppers | parsley | cherry tomatoes | Scallions
(Dairy Free)
- Earthy Green Salad | shaved Brussels | kale | roasted sweet potatoes | puffed quinoa |
pumpkin seeds | toasted sesame seeds | crispy shallots | white balsamic vinaigrette
- Caramelized Figs & Orange | baby arugula | feta | pistachios | aniseed dressing
- Pink Grapefruit & Beets | baby arugula | pink endive | goat cheese crumble | pistachios
tossed in a sumac vinaigrette



- Wild Rice Salad | sour cherries | quinoa | pine nuts | caramelized shallots
- German Potato Salad | bacon | chives | parsley | sour cream | vinegar
- Watermelon Salad | feta | olives | red onion | mint | parsley
- Four Grain Salad | faro | bulgur | quinoa | wild rice | fresh herbs | tomatoes | peppers | cucumbers | crumbled feta

Pastas

- Summer Ravioli | spinach | ricotta | basil | lemon pesto | shaved parmesan
- Scallops & Sweet Pea Risotto | spring peas | basil | lemon oil | shaved parmesan | Lump
- Crab & Squid Ink Linguini | herb & Parmesan | crispy panko | Calabrian chili

Entrees

- Grilled Grass Fed Filet Mignon or Rib Eye | red wine sauce | chimichurri
- Grilled Maine Lobster Tail | smokey chili | lemon butter or tarragon | lemon wine sauce
- Pan Seared Branzino or Sea Bass | lemon, caper & white wine sauce | burnt scallion oil
- Parmesan, Herbs & Panko Crusted Chicken | olive & sun-dried tomato sauce
- Miso Black Cod | pan seared | citrus dressing | micro herbs
- NV Strip Steak | herb crust | red wine jus
- Slow Roasted Farmhouse Chicken | fresh herbs | lemon pan gravy
- Grilled Sword Fish Skewers | sweet chili & passion fruit sauce
- Pan Seared Crispy Duck Breast | coconut milk, palm sugar, white soy, red chili
- Vegetarian Curried Lasagna | paneer | Ykka (Indian cottage cheese)
- Baked Crab | bechamel | Panko Chili Crust
- Miso & Gochujang Chili Infused Tiger Shrimp Skewers | grilled | sweet & sour sauce
- Ancho Chili Crusted Atlantic Salmon | cilantro | lemon cream sauce
- Grilled Lobster Tails | sun-dried tomato butter | lemon | herbs | sesame
- Crusted Grilled Tuna | soy | yuzu | scallion vinaigrette | Grilled Boneless Chicken | spice rub | chimichurri
- Southern Fried Butter Chicken
- Grilled Denver Lamb Chops | mint chutney





- Skewer Medley | cumin lamb | tandoori chicken | shrimp | steak | yogurt cucumber dressing
- Dry Rubbed Skirt Steak | truffle chili tahini sauce
- Steaks on the Grill | fillet mignon | herb crusted rib eye | NY strip steak
- Grilled Salmon Burgers | brioche buns | cucumber | tomatoes | caper | dill aioli
- Grilled ArYsan Sausages
- Grilled Vietnamese Style Pork Chops
- 12 Hour Roasted Pineapple Pork Shoulder
- 8-hour BBQ Spareribs | Asian sweet & spicy | BBQ
- Branzino, | pan seared | chimichurri
- Miso Black Cod | pan seared | chili mango bu(er
- Grilled Wild Caught Salmon | peach tomato salsa
- Local Black Sea Bass | pan seared | Lemon white wine sauce
- NJ River bend Farmhouse Chicken | fresh herbs | Lemon pan gravy Long Island
- Crispy Duck | burnt orange! bourbon | wild honey Closter Farm
- Grilled Lamb Chops | mint chutney
- Sesame Crusted Paneer (Firm Indian Co(age Cheese) | wilted spinach | red & yellow roasted bell pepper sauce
- Closter Farm NJ Grilled Fillet Mignon | chimichurri

Sides

- Roasted and Smashed Potatoes | Lemon, parsley bu(er
- Grilled Miso Eggplant | scallion | crumbled feta | toasted sesame & Thai chili Vinaigre(e
- Assortment of Grilled Summer Vegetables | aged balsamic
- Pan Seared Mushrooms
- Grilled Asparagus | Garlic, lemon, parsley
- Honey & Ginger Glazed Tri Color Carrots
- ScrumPyous Baby Potatoes | twice roasted | rosemary | garlic | parmesan butter
- Ginger Garlic Fried Rice | quail egg (opYonal)
- Parmesan Crusted Asparagus





- Assortment of Mediterranean Flatbread Pizzas Saffron
- Rice Pilaf | cashews | crispy shallots Grilled Asparagus | citrus hollandaise
- Truffle Parmesan French Fries
- Crispy Brussels Sprouts | apple cider vinaigrette
- Sesame Soy Scallion Cold Noodles
- Corn Medley | Mexican street Corn | salsa & lime corn | grilled parmesan
- Grilled Portabella Mushrooms | balsamic vinaigrette
- Korean Glass Noodles (Japchae) | blanched and pickled vegetables
- Seasonal Grilled Vegetables | midnight moon cheese | basil oil
- Crispy Baby Potatoes | dill & chive yogurt dipping sauce
- Grilled Broccolini | crispy garlic & lemon
- Assortment of Grilled Farm Stand Vegetables | aged balsamic
- Emerald Green Herb Infused Rice | wild black rice | aged basmaY | sesame seeds
- Grilled Shishito Peppers | Lemon saffron, Greek yogurt
- Assortment of Flat Bread Pizzas | seasonal toppings
- Ginger Garlic Fried Rice | quail eggs | scallions
- SummerYme Ravioli | cheese ravioli | garden peas | pea shoots | shaved parmesan | light lemon bu(er | white wine and herb sauce

Desserts

- White Chocolate Mousse | mango, lychee, pineapple, vanilla sponge
- Boozy Tiramisu | farm stand berries
- Burnt Orange & Rosemary Olive Oil Cake |orange blossom syrup |vanilla bean ice cream | rhubarb compote
- Mini Scented Cakes | orange blossom | cardamom Scented | whipped cream
- Churros | spiced chocolate dipping sauce | vanilla ice cream
- Dark Chocolate& Wild Berries | flourless dark chocolate cake | wild berries soaked in Chambord | whipped vanilla bean mascarpone
- Fresh Mango & Sticky Coconut Rice | crushed peanuts | coconut milk | lychees
- English Summer Berry Pudding Tres Leches Cake



- Southern Banana Pudding Meringue | caramelized bananas
- Tapioca Coconut Pudding with White Chocolate Mango Moose | coconut milk | fresh mango cubes | coconut foam | crushed peanuts
- Strawberry Shortcake
- White Chocolate & Passion Fruit Cake | passion fruit syrup | Lychees
- Assortment of Ice Cream Sandwiches Banana Foster
- Lemon Meringue Pie
- Wild Berry Amaretto Cheesecake
- Grilled Peaches & Ice Cream | manuka honey | pistachios! crushed amaretto cookies
- Churros | light | crispy | Ceylon cinnamon | brown sugar | chocolate dipping sauce
- Tres Leches, | soaked in 3 types of milk | vanilla bean | splash of bourbon
- Vanilla Bean Panna Cotta | wild berry compote
- Olive Oil & Burnt Orange Cake | Lemon curd | whipped mascarpone
- Warm Home-Made Chocolate Chip Cookies &. Bourbon Milk Shots
- Dark Chocolate and Wild Berries! flourless dark chocolate cake | wild berries soaked in Chambord | whipped vanilla bean mascarpone
- Tiramisu & Berries

