Spring /Summer Catering Menu

Valid April 1, 2018 - September 30, 2018

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RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY
Prospect House and Palmer House are managed by Restaurant Associates, one of the nation’s leading food service, restaurant and catering companies, and is committed to serving the Princeton University community with the highest quality of food and service.

Additionally, Restaurant Associates operates Café 701, and can cater events at many venues on campus. Please inquire with your catering representative to confirm we are able to host an event at the campus location of your choice.

PRICING & FEES
Menu pricing does not include applicable staffing fees and administrative fees.

Menu pricing includes standard china, glassware & flatware and standard ivory cotton linens & napkins for all events held at Prospect House and Palmer House.

Additional charges apply to china, glassware & flatware needs for all events held elsewhere.

Additional charges apply to specialty equipment, specialty linens or specialty china, glassware & flatware needs.

Weekend events incur a minimum food & beverage charge based on the specific location and details.

MENU & GUEST COUNT CONFIRMATIONS
Menu details and wine selections must be submitted to your catering representative no later than 10 business days prior to the event date.

Final guest count confirmations must be submitted to your catering representative no later than 5 business days prior to the event date. Guest counts may only increase, not decrease, upon chef’s discretion within 5 business days of the event date.

BAR & WINE SERVICES
Bar and wine services are available for all university-hosted events at Prospect House only. Palmer House does not hold a liquor license, thus all guests must provide their own beer, wine & spirits. Our staff is happy to provide guidance on quantities to purchase as well as mixers, bar fruit and bartending service.

Please ask your catering representative for our complete beverage options, bar packages and wine list.

DIETARY NEEDS
Kosher meals may be provided upon request from Monday through Friday during the academic year. They require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary restrictions. Please advise your catering representative of any dietary needs.

CANCELLATIONS
Events may be cancelled by calling 609.258.3455 (Prospect) or 609.258.3715 (Palmer) and speaking with a catering representative or by emailing Prospect@princeton.edu or PalmerH@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellation Fees for 40 guests or less: Cancellations are accepted at least 7 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a $100 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Cancellation Fees for over 40 guests: Cancellations are accepted at least 15 business days prior to the event date without penalty. Cancellations within 4-14 business days prior to the event date will incur a $300 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
Breakfast

Seasonal Continental Breakfast 1  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Breakfast Basket: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter
• Sliced Fresh Fruit Platter

Seasonal Continental Breakfast 2  | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Blueberry Sour Cream Yogurt Loaf & Strawberry Scones
• Greek Mango Yogurt
• Sliced Fresh Fruit Platter

Toast | $11.75 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Mashed Avocado & Bacon Brioche Toast
• Smoked Salmon & Dill Caper Cream Cheese Pumpernickel Toast
• Apricot Compote, Cream Cheese Raisin Nut Bread Toast
• Almond Butter & Banana Seven Grain Toast, Chocolate Drizzle
• Greek Vanilla Yogurt
• Sliced Fresh Fruit Platter

Breakfast Tea Sandwiches  | $12.00 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
Hot Tea, Iced Water
• Egg Salad, Watercress, Brioche
• Smoked Salmon, Cucumber, Dill Cream Cheese
• Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese
• Sliced Fresh Fruit Platter

Smoked Salmon Platter  | $12.00 per guest | 10 guest minimum
• Lightly Smoked Salmon
• Assorted Bagels
• Plain Cream Cheese & Herb Cream Cheese
• Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

“Better for You” Breakfast | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  Hot Tea
Iced Water
• Artisan Whole Grain Bread, Peanut Butter
• Egg White, Spinach & Mushroom Frittata
• Wheatberry Breakfast Salad, Chopped Kale, Strawberries, Almonds
• Greek Vanilla Yogurt
• Sliced Fresh Fruit Platter

Greek Yogurt Jar | $6.50 per guest
• PB&J Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts
• Orange Chocolate Crunch Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey
• Key Lime Crumble Key Lime Yogurt, Graham Crackers, White Chocolate Shavings
Breakfast

Hot Breakfast Buffet 1 | $11.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated) 
Hot Tea, Iced Water
• Fresh Scrambled Eggs
• Applewood Smoked Bacon
• Assorted Mini Bagels with Cream Cheese, Butter & Preserves

Hot Breakfast Buffet 2 | $17.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated) 
Hot Tea, Iced Water
• Fresh Scrambled Eggs
• White Cheddar, Vegetable Egg White Scramble
• Challah French Toast, Maple Syrup
• Applewood Smoked Bacon, Turkey Sausage Links, O’Brien Potatoes
• Greek Vanilla Yogurt
• Sliced Fresh Fruit Platter

Seasonal Hot Breakfast Buffet | $18.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated) 
Hot Tea, Iced Water
• Asparagus, Spring Onion, Fontina Cheese Frittata
• Zucchini, Semi-Dried Tomato Egg White Scramble
• Crispy Quinoa Waffles, Fresh Strawberries, Maple Syrup
• Blueberry Sour Cream Loaf, Strawberry Scones
• Applewood Smoked Bacon, Turkey Sausage Links
• Greek Mango Yogurt
• Sliced Fresh Fruit Platter

European Style Breakfast | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated) 
Hot Tea, Iced Water
• Sliced Black Forest Ham, Gruyere & Cheddar Cheese Platter
• Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
• Hard Boiled Eggs
• Greek Vanilla Yogurt, Granola, Fresh Berries
• Mini Butter Croissants, Assorted Jams
• Sliced Fresh Fruit Platter

A La Carte
• Breakfast Basket: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, 
Preserves, Cream Cheese, Peanut Butter | $4.75 per guest
• Sliced Fresh Fruit Platter | $3.85 per guest
• Bagged Trail Mix | $1.80 per guest
• Mini Fruit & Yogurt Parfaits | $3.50 per guest
• French Toast & Fresh Strawberry Kabobs | $3.50 per guest
• Assorted Granola & Kind Bars | $2.25 per guest
• Seasonal House-made Breakfast Breads | $3.50 per guest
• Small World Regular & Decaffeinated Coffee 
Hot Tea | $3.00 per guest
• Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
• Cranberry & Orange Juice | $2.00 per guest
• Bottled Water | $1.75 per guest
• Dasani Flavored Sparkling Water | $1.65 per guest
Lunch - Sandwiches

Seasonal Sandwich Buffet 1 | $9.50 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- Chef’s Selection 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 2 | $14.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Aged Gouda Cheese, Lemon Poppy Vinaigrette
- Selection of 3 Seasonal Sandwiches

Seasonal Sandwich Buffet 3 | $16.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Aged Gouda Cheese, Lemon Poppy Vinaigrette
- Sliced Fresh Fruit Platter
- Selection of 3 Seasonal Sandwiches

Boxed Lunch | $11.50 per guest
Includes: Chips, Hand Fruit, Cookie, Bottled Water
- Selection of 3 Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection or Lettuce Wraps for no additional charge

Seasonal Sandwiches

- Fresh House Roasted Turkey Breast Applewood Smoked Bacon, Avocado, Beefsteak Tomatoes, Lettuce, Caramelized Onion Mayonnaise
- Smoked Turkey Breast Cheddar Cheese, Shredded Iceberg Lettuce, Tomatoes, Scallion Mayonnaise
- Roasted Turkey Breast Grilled Asparagus, Brie Cheese, Baby Spinach, Raspberry Aioli
- Chicken Salad Croissant Swiss Cheese, Tomatoes, Boston Lettuce
- Grilled Chicken Caesar Romaine Lettuce, Semi Dried Grape Tomatoes, Toasted Garlic Bread Roll
- Blackened Chicken Breast Cheddar Cheese, Thinly Sliced Red Onion, Roasted Tomatoes, Green Leaf Lettuce, Avocado Mayonnaise
- Asiago Breaded Chicken Breast Oven-Dried Roma Tomatoes, Fresh Mozzarella, Baby Arugula, Basil Pesto Mayonnaise
- Grilled BBQ Chicken Breast Cheddar Cheese, Iceberg Lettuce, Crispy Onions, Tomatoes
- Curry Chicken Salad Ripe Mangos, Green Leaf Lettuce, Pickled Red Onions, 7-Grain Bread
- Cuban Sandwich Roast Pork, Ham, Swiss Cheese, Dill Pickles, Yellow Mustard, Mayonnaise, Cuban Bread
- Shaved Corned Beef Swiss Cheese, Coke Slaw, Spicy Mustard, Caraway Seeded Rye Bread
- Slow Roasted Roast Beef Applewood Smoked Cheddar Cheese, Crispy Onions, Green Leaf Lettuce, Roma Tomatoes, Horseradish Sauce
- Smoked Ham Boursin Cheese, Roma Tomatoes, Lettuce, Pretzel Roll
- Italian Hero Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Shredded Iceberg Lettuce, Beefsteak Tomatoes, Shaved Onions, Oregano, Olive Oil & Vinegar
- Eggplant Milanese Sheep’s Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise
- Rosemary Balsamic Grilled Portabella Mushroom Goat Cheese, Roasted Red Peppers, Baby Spinach, Basil Pesto
- Grilled Asparagus Soft Boiled Egg, Pickled Red Onions, Boursin Cheese, Brioche Roll
- Caprese Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread
- Egg Salad Croissant Avocado, Boston Lettuce
- Tuna Salad Beefsteak Tomatoes, Green Leaf Lettuce
Lunch Specialty Buffets

Piadina | $18.00 per guest  | 10 guest minimum
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- **Classic Caesar Salad** Shaved Parmesan Cheese
- **Fresh Green Bean Salad** Yellow Squash, Semi-Dried Tomatoes, Herb Vinaigrette
- Sliced Fresh Fruit Platter

Piadina Sandwiches
- **Rosemary Grilled Chicken Breast** Black Pepper Ricotta, Roma Tomato, Broccoli Rabe, Basil Pesto Aioli
- **Sweet Capicola Ham** Roasted Red Peppers, Fresh Mozzarella, Olive Tapenade, Tuscan Kale
- **Italian Roast Beef** Sautéed Peppers and Onion, Fontina Cheese, Baby Arugula, Sun-Dried Tomato Aioli
- **Crispy Eggplant** Roasted Tomatoes, Baby Arugula, Grilled Red Onions, Smoked Mozzarella, Red Pepper Pesto

Room Temperature Lunch | $25.00 per guest  | 10 guest minimum
Includes: Iced Water & Sparkling Water
- **Baby Spinach Salad** Fresh Sliced Strawberries, Toasted Almonds, Aged Gouda Cheese, Lemon Poppy Vinaigrette
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter

Antipasti Salad (Choose 2)
- Seasonal Selections

Room Temperature Entrées (Choose 1)
- **Grilled Free Range Chicken Breast** Asparagus, Spring Onions, Rainbow Carrot Ribbons, French Radish, Scallion Cream
- **Seared Skuna Bay Salmon Fillet** Sugar Snap Peas, Roasted Fingerling Potatoes, English Pea Romano Pesto
- **Montréal Spiced Rubbed Bistro Loin** Sautéed Rainbow Chard, White Bean Salad, Tomato Marmalade
- **Hickory Smoked BBQ Pork Loin** Three Pepper Corn Salad, Haricot Verts Caramelized Onion Sour Cream
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
- **Green Tea Bamboo Rice Salad** Crispy Shiitake Mushrooms, Frisée, Pickled Carrots, Orange Ginger Dressing

Spring Soups | $3.50 per guest
- **Spring Chicken & Leek Vegetable Barley**
- **Creamy Asparagus Goat Cheese Bisque**
- **Roasted Garlic Corn Chowder**
- **Chilled English Pea Shooters**
- **Gazpacho Shooters**

Spring Antipasti & Green Salads | $3.50 per guest
- **Baby Gem Lettuce** Fresh Raspberries, Fried Marcona Almonds, Manchego Cheese, Saffron Vinaigrette
- **Boston Lettuce Salad** Poached Baby Shrimp, Cucumbers, Hard Boiled Eggs, Shaved Carrots, Creamy Dill Dressing
- **Asian Caesar Salad** Parmesan Crispy Wontons, Julienne Red & Yellow Pepper, Sesame Garlic Dressing
- **Mizuna Lettuce Salad** Grilled Baby Bok Choy, Toasted Peanuts, Red Peppers, Crispy Noodles, Sesame Soy Dressing
- **Napa Cabbage Salad** Edamame, Shredded Carrots, Cashews, Red Peppers, Balsamic Vinaigrette
- **Red Quinoa Salad** English Peas, Golden Carrots, Mint Leaves, Blood Orange Vinaigrette
- **Asparagus Salad** Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
- **Farfalle Pasta Salad** Spring Onions, Provolone Cheese, Crispy Pancetta, Toasted Walnuts, Pea Leaves, Parsley, White Balsamic Vinaigrette
- **Beluga Lentil Salad** Red and Yellow Bell Peppers, Mangoes, Cilantro Lime Vinaigrette
- **Roasted Fingerling Potato Salad** Caramelized Vidalia Onions, Crispy Applewood Smoked Bacon, Celery Leaves, Dijon Dressing
- **Grilled Baby Greek Artichoke Salad** Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- **Italian Couscous Salad** Fava Beans, Roasted Red Pepper, Aged Provolone Cheese, Basil Vinaigrette, Crispy Onions
- **Celeriac Carrot Slaw** Flat Leaf Parsley, Pickled Red Cabbage, Caramelized Onions
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce
Lunch Specialty Buffets

“Deli for You” Lunch | $16.25 per guest | 10 guest minimum
Includes: SunChips®, Cookies, Iced Water & Sparkling Water

• Baby Spinach Salad Fresh Sliced Strawberries, Toasted Almonds, Aged Gouda Cheese, Lemon Poppy Vinaigrette
• Grilled Greek Baby Artichoke Salad Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
• Asparagus Salad Semi-Dried Grape Tomatoes, Ricotta Salata Cheese, Pine Nuts, Basil Vinaigrette
• Assorted Sliced Meats & Cheeses
  • Grilled Chicken
  • House Roasted Turkey Breast
  • Fresh Tuna Salad
  • Roast Beef
  • Swiss Cheese
  • Cheddar Cheese
• 100% Whole Wheat Sandwich Flats, Herbed Mayonnaise

Stromboli | $17.25 per guest | 10 guest minimum
Includes: Cookies, Iced Water & Sparkling Water

• Kale Caesar Salad, Semi-Dried Tomatoes, Shaved Parmesan Cheese
• Asparagus Salad Toasted Lemon Herb Breadcrumbs, Ricotta Salata Cheese Basil Vinaigrette
• Grilled Baby Greek Artichoke Salad Feta Cheese, Red Onions, Olives, Lemon Oregano Vinaigrette
• Sliced Fresh Fruit Platter

House-Made Strombolis

• Crispy Breaded Eggplant San Marzano Tomatoes, Mozzarella Cheese, Basil Pesto
• Italian Sausage & Roasted Red Pepper Black Olives, Onions, Ricotta Cheese, Mozzarella Cheese
• Italian Deli Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese

“Better for You” Lunch | $27.00 per guest | 10 guest minimum
Served at Room Temperature
Includes: Iced Water & Sparkling Water

• Gazpacho Soup Shooters
• Baby Gem Lettuce Salad Toasted Walnuts, Fresh Blueberries, Queso Fresco, White Balsamic Vinaigrette
• Asparagus Salad Shaved Radish, White Beans, Grilled Radicchio, Lemon Herb Vinaigrette
• Assorted Filled Dark Chocolates
• Sliced Fresh Fruit Platter

Entrées

• Sea Salt Cured Flaked Skuna Bay Salmon Tartine Smashed Avocado Pickled Red Onions, Seven Grain Bread
• Grilled Shiitake Mushrooms Bok Choy, Cashews, Carrot Ginger Dressing
• Harissa Brined Chicken Breast Cucumber Bulgur Wheat, Pistachios, Semi-Dried Grape Tomatoes, Yogurt Dill Sauce
Lunch Buffets

$27.00 per guest | 25 guest minimum
All lunch buffets served at room temperature.
Includes: Rolls and Butter, Seasonal Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Seasonal Lunch Buffet 1

Soup
- Smoked Olive Oil Gazpacho Shooters

Antipasti and Green Salads
- Grilled Asparagus Salad Marinated Baby Bell Peppers, Goat Cheese
- Farfalle Pasta Salad Spring Onions, Ricotta Salata, Crispy Pancetta, Toasted Pine Nuts, Parsley White Balsamic Vinaigrette
- Boston Lettuce Salad Radicchio, Greek Feta Cheese, Marinated Artichokes, Lemon Herb Vinaigrette

Mini Sandwich
- Chicken Milanese Basil Marinated Roasted Red Peppers, Baby Arugula, Fresh Mozzarella Cheese, Lemon Pine Nut Mayonnaise

Entrée
- Seared Salmon Fillet Yukon Gold Potatoes, Sweet Pea Mint Pesto, Micro Greens

Seasonal Lunch Buffet 2

Soup
- Chilled English Pea Soup Shooters

Antipasti and Green Salads
- Asparagus & Baby Tomato Salad Parmesan Cheese, Lemon Vinaigrette

Mini Sandwich
- Olive Oil Grilled Eggplant Rosemary Roasted Tomatoes, Fresh Ricotta Cheese, Arugula, Ciabatta

Entrée
- Grilled Free-Range Chicken Breast Grilled Artichokes, Semi-Dried Grape Tomatoes, Pickled Red Onions, Feta Cheese, Tzatziki Sauce

Seasonal Lunch Buffet 3

Soup
- Chilled Potato and Leek Soup Shooters

Antipasti and Green Salads
- Roasted Poblano Pepper and Sweet Corn Salad Cotija Cheese, Grilled Scallions, Creamy Chipotle Dressing
- Shaved Rainbow Carrot Salad Baby Kale, Drunken Goat Cheese, Orange Vinaigrette
- Arugula Salad Fresh Strawberries, Candied Pecans, Red Onions, Balsamic Vinaigrette

Mini Sandwich
- Tuna Salad Sliced Avocado, Red Peppers, Yellow Tomatoes, Green Leaf Lettuce

Entrée
- Teriyaki Grilled Petit Beef Tender Bok Choy, Sesame Carrots, Soy Ginger Marinated Baby Bell Peppers, Grilled Scallion Aioli
Plated Lunches

Three Course Plated Lunch

Price based on entrée selection.
Plated Lunches Include Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea & Iced Water

Pre-set Salad

  Arugula Salad Marinated Baby Tomatoes, Shaved Aged Ricotta Cheese, Basil Vinaigrette

Main Entrées Choose 1 (Choice of 2, add $5.00 per guest /Choice of 3, add $8.00 per guest)

  Pan Seared Hanger Steak | $36.00 per guest
    Smashed English Peas, Black Truffle Butter Purple Potatoes, Asparagus, Veal Merlot Reduction
  Sesame Seared Tuna | $36.00 per guest
    Scallion Ginger Jasmine Rice, Baby Bok Choy, Soy Glazed Roasted Baby Carrots, Coconut Curry Sauce
  Seared Skuna Bay Salmon Fillet | $34.00 per guest
    Sautéed Fava Beans, Fennel, Roasted Fingerling Potatoes, Frisée Salad, Crispy Shiitake Mushrooms, Saffron Carrot Coulis
  Seared Free-Range Chicken Breast | $32.00 per guest
    Spring Onion Risotto, Rainbow Carrots, Fava Beans, Tarragon Chicken Reduction
  Spinach Ricotta Eggplant Rollatini | $32.00 per guest
    English Pea Toasted Orzo, Broccolini, Yellow Tomato Sauce
  Whole Wheat Couscous Zucchini Stuffed Piquillo Peppers| $32.00 per guest
    Sautééd Rainbow Chard, Caramelized Pearl Onions, Lotus Chips, English Pea Puree

Pre-set Dessert

  Family Style Mini Pastries
Meeting Fare

All Breaks Include: Iced Water & Dasani Flavored Sparkling Water

Snacks and Meeting Fare are available Monday-Friday before 4:00 p.m.

Meeting Break 1 | $7.00 per guest | 10 guest minimum
- Mini Chocolate Dipped Waffles
- Dried Fruit: Cherries, Apricots & Apples

Meeting Break 2 | $7.00 per guest | 10 guest minimum
- Fruit Kabobs, Yogurt Dip
- House-made Raspberry Lemon Loaf

Meeting Break 3 | $7.00 per guest | 10 guest minimum
- Chocolate Covered Pretzel Rods
- Individual Greek Yogurt Parfaits

Meeting Break 4 | $7.00 per guest | 10 guest minimum
- House-made Mini Grasshopper Cupcakes
- Sliced Fresh Fruit Platter

Meeting Break 5 | $7.00 per guest | 10 guest minimum
- Chunked Cheddar Cheese, Smoked Sausage, Sliced Pretzel Bread
- Assorted Cookies

Meeting Break 6 | $7.00 per guest | 10 guest minimum
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Assorted Goldfish Crackers & Pretzel Shooters

Meeting Break 7 | $7.00 per guest | 10 guest minimum
- Dark Chocolate Brownies
- Mixed Nut Shooters

Afternoon Tea Service | $15.50 per guest
Includes: Assorted Herbal Teas, Iced Water & Sparkling Water
- Assorted Mini Pastries, Specialty Cookies
- Selection of 3 Tea Sandwiches
  - Green Apple & Boursin
  - Ham & Apricot Preserves
  - Mango Crab Salad & Mâche
  - Curried Egg Salad & Pea Shoots
  - Smoked Turkey & Cranberry Mayonnaise
  - Cucumber, Watercress & Goat Cheese
  - Roasted Pear & Stilton
  - Prosciutto, Arugula & Mozzarella
  - Tarragon Chicken Salad
  - Grilled Zucchini & Red Peppers
  - Smoked Salmon, Cucumber & Dill Cream Cheese

Bar Snacks | $2.95 per guest
- Selection of 2 Assorted Snacks
  - Mixed Nuts
  - Cheddar Goldfish
  - Pretzel Goldfish
  - Wasabi Peas
  - Zen Snack Mix

A La Carte
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mixed Nuts & Dried Fruit | $4.25 per guest
- Assorted Cookies & Brownies | $2.75 per guest
- Assorted Bagged Chips, Pretzels, Popcorn | $1.75 per guest
- Small World Regular & Decaffeinated Coffee
  - Hot Tea | $3.00 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
- Bottled Water | $1.75 per guest
- Dasani Sparkling Water | $1.65 per guest
Reception - Stations

**Artisan Cheese Display** | $10.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads** | $10.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Creamy Red Pepper & Herbed Goat Cheese Dips
- Broccoli, Caramelized Onion, White Cheddar Flatbread
- Spinach Oyster Mushroom, Ricotta Cheese Flatbread
- Italian Sausage, Roasted Red Pepper, Roasted Garlic, Fontina Cheese Flatbread

**Latin American Street Food** | $20.00 per guest | 25 guest minimum
- Beef Empanadas, Chili Lime Sour Cream
- Cemitas Poblano, Crispy Chicken, Avocado, Poblano Peppers, Shaved Cabbage, Pickled Red Onion Guajillo Pork, Black Bean Tostada
- Arepas de Queso
- Seafood Ceviche
- Chicken Verde Tamale

**Sushi** | $21.00 per guest | 25 guest minimum
- Spicy Tuna Rolls, California Rolls, Roasted Eel Rolls, Salmon Avocado Rolls, Salmon Sushi, Tuna Sushi, White Tail Sushi, Shrimp Sushi
- Seaweed Wakame Salad, Soy Sauce, Wasabi, Pickled Ginger

**Pizzette** | $14.00 per guest | 25 guest minimum
- Calabrese Salami, Basil
- Sweet Italian Sausage, Onions
- Broccoli, Ricotta Cheese, Roasted Garlic
- Roasted Red Peppers, Cured Olives, Sweet Onions
- Crispy Eggplant, San Marzano Tomatoes, Ricotta, Basil
- Chicken Vodka Parmesan

**Kabobs** | $20.00 per guest | 25 guest minimum
- Red Pepper Beef, Harissa Aioli
- Grilled Sea Scallops, Semi-Dried Cherry Tomatoes, Romesco Sauce
- Lemon Oregano Grilled Chicken, Tzatziki Sauce
- Edamame Hummus, Olive Tapenade, Pita Chips
- Grilled Artichoke Salad Shooter, Piquillo Peppers, Feta Cheese, Pickled Red Onions, Lemon Vinaigrette
- Black Pepper, Ricotta Cheese, Asparagus, Pickled Red Onion Flatbread
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $12.75 per guest | 10 guest minimum
Two Hours | $18.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour | $17.75 per guest | 10 guest minimum
Two Hours | $23.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
• Teriyaki Chicken Satay, Ginger Aioli
• Roasted Pepper, Aged Provolone & Chicken Meatball with Basil Pesto Aioli
• Jumbo Lump Crab Cakes, Lemon Chive Aioli
• Mini Brioche, Butter Poached Lobster Roll
• Salmon Cake, Goat Cheese, Mango Salsa
• Sesame Seared Ahi Tuna, Scallion Ginger Aioli, Crispy Rice Cake
• Vegetable Spring Rolls, Sweet Chili Sauce
• Tempura Portobello Fries, Red Curry Coconut Dip
• Italian Breaded Fried Provolone Cheese, Oven Dried Tomato Sauce
• Spicy Corn, Red Pepper, Cheese Empanada
• Zucchini Cake, Creamy Red Pepper Corn Relish
• Asparagus and Serrano Ham Filo Straws
• Applewood Smoked Bacon, Smoked Swiss Cheese Quiche
• Mushroom Beef Slider, Smoked Cheddar Cheese, Caramelized Onion, Chive Mayo
• Seared Beef Tenderloin, Creamy Wild Mushroom Ragout
• Chili Braised Beef Crispy Taco, Lime Crema, Cotija Cheese, Cilantro Leaves

Cold Hors d’Oeuvres
• Tarragon Smoked Chicken Salad, Sourdough Crostini
• Mango Red Pepper Crab Stack
• Saffron Shrimp Salad, Cucumber, Dill Cream Cheese, Brioche Crostini
• Sea Scallop Ceviche, Blue Corn Spoon
• Smoked Salmon Canape, Potato Leek Pancake, Dill Cream
• Red Pepper Hummus, Cucumber Cup
• Thai Vegetable Summer Roll, Spicy Lime Sauce
• Fava Bean Hummus, Ricotta Salata, Rosemary Crostini
• Eggplant Caponata, Sheep’s Milk Ricotta, Crispy Basil Leaf, Country Bread
• Cornmeal Fried Green Tomato Cocktail Sandwich, Pimento Cheese Spread
• Savory Artichoke Cheesecake, Red Pepper Green Onion Relish
• Watermelon Cubes, Feta, Mint, Passion Fruit Drizzle
• Seared Beef Tenderloin, Smoked Tomato Fennel Salsa, Cornbread Crostini
• Seared Filet Mignon, Caramelized Onion, Blue Cheese on Sourdough Crostini
Reception Packages

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<thead>
<tr>
<th>Spring Reception Package 1</th>
<th>Spring Reception Package 2</th>
<th>Spring Reception Package 3</th>
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<tr>
<td>$15.00 per guest</td>
<td>$21.00 per guest</td>
<td>$27.00 per guest</td>
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<td>One hour, 25 guest minimum</td>
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A. Stationary Hors d’oeuvres

Cheese Board
- Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes

Vegetable Crudités
- Creamy Basil Dip & Red Pepper Roasted Garlic Dip

Bruschetta
- Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini

Middle Eastern Dips
- Chickpea and Roasted Garlic Hummus, Baba Ghanoush, Crispy Pita Chips

Classic Chip and Dip
- House-made Potato Chips, Caramelized Onion Dip, Avocado Ranch Dip, Bacon Horseradish Dip, Spicy Sriracha Dip

Mini Soft Pretzels
- Cheddar Cheese Beer Dip, Spicy Brown Mustard, Carrot Sticks

Flatbread
- Black Pepper, Ricotta Cheese, Asparagus, Pickled Red Onion Flatbread

B. Sampler Food Stations (continued on next page)

Yakitori Station
- Chicken Yakitori, Ginger Sauce
- Pork Scallion Meatballs, Teriyaki Glaze
- Beef Yakitori, Japanese Steak House Mustard Sauce
- Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce
- Cold Ramen Noodle Salad

Asian Station
- Chicken Teriyaki Dumplings
- Edamame Dumplings
- Shrimp Dumpling
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce

Spanish Tapas
- Roasted Chorizo
- Spanish Garlic Shrimp
- Tomato Bread, Serrano Ham, Shaved Manchego
- Octopus Salad
- Artichoke Torta, Romesco Sauce
- Marinated Olives
**Reception Packages**

**B. Sampler Food Stations continued**

**BBQ Sliders**
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portobello Mushrooms, Pickled Red Onions
- Smokehouse Bacon Potato Nachos
  - House-made Potato Chips, Crispy Applewood Smoked Bacon, Nacho Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos
- Southern Green Bean Salad, Crispy Onions, Dill Pickle Dressing
- Sliced Seedless Watermelon

**Antipasti Display**
- Soppressata, Prosciutto di Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Eggplant Caponata, Tomato Bruschetta
- Semolina Crostini

**Texas Chili Bar**
- Beef Chili
- Chicken & Black Bean Chili
- Green Chili Peppers, White Bean Chili
- **Toppings Bar**: Avocado, Cheddar Cheese, Red Onion, Pickled Jalapenos, Sour Cream, Fried Potatoes, Cilantro Leaves, Cornbread Croutons, Kidney Beans, Diced Tomatoes

**Global Vegetarian**
- Tempura Asparagus, Sweet Chili Aioli
- Sweet Corn Flan, Avocado, Pico De Gallo
- Zucchini Boursin Cheese Roll-ups
- Edamame Hummus, Crispy Pita Chip
- Corn Meal Crusted Fried Green Tomato, Brioche, Pimento Cheese
- Artichoke, Grilled Red Onion, Cucumber, Tomato, Feta Cheese Flatbread

**Thai Satay**
- Beef Satay, Spicy Peanut Sauce
- Grilled Pork Satay, Nuoc mam Sauce
- Chicken Satay, Sweet Chili Sauce
- Fried Peanut Tofu Satay, Vinegar Chile Sauce
- Thai Cucumber Salad
- Coconut Cashew Fried Rice, Swiss Chard Rolls

**Indian**
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curried Lentil Dip, Onion Naan Bread
- Papdi Chaat

**Sliders**
- Creekstone Farms Beef Burger, Crispy Bacon, American Cheese, Dill Pickles, Burger Sauce
- Seared Chicken Fontina Burger, Roasted Red Peppers, Sautéed Broccoli Rabe, Roasted Garlic Aioli
- Black Bean Burger, Avocado, Pickled Jalapeno, Cilantro, Sour Cream
- House-made Potato Chips, French Onion Dip, Spinach Vegetable Dip
Dessert Stations

Seasonal Pie Station | $11.00 per guest | 10 guest minimum
- Mini Raspberry Peach Crumb
- Mini Lemon Meringue
- Strawberry Rhubarb Handheld Pie
- Double Chocolate Whoopie Pie
- Blueberry Mascarpone Cream Pie Shooter
- Caramel Pecan Pie Shooter

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Mini Greek Yogurt Parfait, Berries, Coconut Granola
- Mini Seasonal Fruit Tarts
- Lemon Macarons
- Chocolate Morello Cherry Mousse Cup
- Dark Chocolate, Pistachio Cupcakes
- Mango Mousse Cream Horn

Out of the Cookie Jar | $11.00 per guest | 10 guest minimum
- Chocolate Chip & Cream Cheese Mousse
- Raspberry Bread Pudding, Shortbread Crumble
- Chocolate Filled Peanut Butter Cookie Tarts
- Strawberry Sugar Cookie Cupcakes
- Grasshopper Cookie Parfait
- Cookies & Cream Ice Cream

Brownie Station | $10.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts

Fruit Crumble Station | $11.00 per guest | 10 guest minimum
- Blueberry Crumble
- Strawberry Crumble
- Peach Crumble
- Cherry Crumble
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce

Gelato Station | $9.50 per guest | 10 guest minimum
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-made Butterscotch & Dark Chocolate Sauces
- Crisp Waffle Cookies
- Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce

Bent Spoon Ice Cream | $9.50 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- Mini Crispy Waffles
- House-Made Mini Cookies
- Mini Crispy Waffles

Brownie Station | $10.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce, Morello Cherries, Chopped Peanuts
Seasonal Three-Course Plated Dinner

Price based on entrée selection. Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers** Choose 1 (Choice of 2 for additional $5.00 per guest)

- **Green Asparagus Salad**
  - Carrot Paint, Crumbled Egg Yolk, Frisee, Boursin Cheese Quenelle, Parsley Oil
- **Three Pea Salad**
  - Sugar Snap Peas, Snow Peas, English Peas, Pea Tendrils, Mache, Red Pepper Puree, Saffron Oil
- **Fresh Strawberry Carpaccio Salad**
  - Aged Balsamic Vinegar, Micro Basil Leaves, Goat Cheese, Baby Arugula
- **Spring Farro Upland Cress Salad**
  - Grilled Asparagus, Smoked Cheddar Cheese, Semi-Dried Tomatoes, Scallions, Creamy Caramelized Onion Dressing
- **Rainbow Carrot Ribbon Salad**
  - Red Cabbage, Baby Bok Choy, Toasted Peanuts, Mizuna, Sesame Carrot Ginger Dressing
- **Boston Lettuce Salad**
  - Crumbled Hard Cooked Eggs, Baby Shrimp, Shaved Carrots, Creamy Dill Dressing
- **Lightly Grilled Baby Gem Lettuce Salad**
  - Roasted Marinated Small Sweet Peppers, Shaved Ricotta Salata, Pine Nuts, Creamy Roasted Garlic Dressing
- **Baby Arugula Salad**
  - Roasted Peaches, Candied Pecans, Dried Tart Cherries, Sherry Vinaigrette
- **Toasted Corn Bread Salad**
  - Grape Tomatoes, Black Beans, Fresh Corn, Smoked Cheddar Cheese, Pickled Jalapeno, Scallion Dressing
- **Watermelon Feta Cheese Salad**
  - Baby Spinach, Pistachio Crumb, Passion Fruit Mint Vinaigrette
- **Chilled English Pea Soup**
  - Truffle Oil Drizzle, Crème Fraiche
- **Asparagus, Yukon Gold Potato, Spring Onion Chowder**
- **Yellow Tomato Gazpacho**

**Main Entrées** Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)

- **Seared Free-Range Chicken Breast** | $39.00 per guest
  - Goat Cheese Polenta, Spring Onions, Asparagus, French Radish, Baby Carrots, Red Pepper Roasted Garlic Coulis
- **Rosemary Grilled Free-Range Chicken Breast** | $39.00 per guest
  - Green Onion Smashed Fingerling Potatoes, Candy Cane Beets, Sugar Snap Peas, Chive Chicken Reduction
- **Seared Ora King Salmon Fillet** | $46.00 per guest
  - English Pea & Piquillo Pepper Israeli Couscous, Sautéed Broccolini, Saffron Beurre Blanc, Crispy Onions
### Main Entrées Cont.

- **Grilled Swordfish** | $44.00 per guest
  Tomatillo Achiote Brown Rice, Black Bean Puree, Asparagus, Avocado, Chipotle Cream

- **Sweet Soy Roasted Barramundi Fillet** | $42.00 per guest
  Lemongrass Coconut Jasmine Rice, Baby Bok Choy, Red Peppers, Black Bean Sake Sauce

- **Seared Arctic Char Fillet** | $42.00 per guest
  Roasted Fingerling Potatoes, Asparagus, Roasted French Radish, Pickled Red Cabbage, Truffle English Pea Sauce

- **Crispy Skin Black Bass Fillet** | $46.00 per guest
  Parsley Gnocchi, Sautéed Rainbow Chard, San Marzano Tomato Caper Olive Sauce

- **Smoked BBQ Pork Chop** | $46.00 per guest
  Cheddar Grit Cake, Sautéed Kale, Glazed Baby Carrots, Tomato Marmalade

- **Roasted NY Sirloin** | $46.00 per guest
  Whipped Leek Potatoes, Asparagus, Baby Carrots, Black Pepper Veal Reduction

- **Spring Short Rib** | $46.00 per guest
  Smashed English Pea Risotto, Petite Rainbow Carrots, Caramelized Pearl Onions, Red Wine Reduction

- **Teriyaki Glazed Black Angus Bistro Petit Filet** | $46.00 per guest
  Ginger Scallion Fried Rice, Bok Choy, Petite Peppers, Japanese Mustard Sauce

- **Sous Vide Lamb Rack Loin** | $48.00 per guest
  Oven Dried Tomato White Bean Stew, Roasted Garlic Swiss Chard, Rosemary Lamb Reduction

- **Roasted Veal Loin** | $46.00 per guest
  Puree of Peas, Semi Dried Cherry Tomatoes, Baby Round Carrots, Roasted Fingerling Potatoes, Morel Mushroom Veal Reduction

### Vegetarian Entrées $39.00 per guest

- **Red Curry Spring Vegetable Tofu**
  Sugar Snap Peas, Fava Beans, Rainbow Carrots, Asparagus, Spring Onions, French Radish, Baby Bok Choy, Jasmine Rice

- **Vegetable Bean Chili Smoked Cheddar Grit Cake**
  Black Beans, White Beans, Summer Squash, Bell Peppers, Onion, Herbs, Lime Crema

- **Vegetable Bisteeya**
  Cauliflower, Purple Yam, Golden Carrots, English Peas, Toasted Almonds, Raisins, Crisp Phyllo Crust

- **Grilled Portobello Mushroom “Steak”**
  Scallion Smashed Fingerling Potatoes, Sautéed Asparagus, Baby Chioggia Beets, Red Pepper Coulis

- **Portobello Mushroom, Eggplant, Summer Squash Vegetable Stack**
  Cipollini Onions, Fava Beans, Rainbow Swiss Chard, Red Pepper Coulis
**Seasonal Three-Course Plated Dinner**

**Desserts** Choose 1 (Choice of 2, add $5.00 per guest)

Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- **Mango Yogurt Entremet**
  Almond Feuilletine, Mango Gelee, Ginger Sponge, Toasted Coconut Tuiles

- **Lemon Poppy Seed Cake**
  Macerated Blackberries, Cream Cheese Buttercream, Honey Florentine

- **Strawberry Peach Crumb Tart**
  Honey Vanilla Genoise, Toasted Meringue Cookie, Fresh Raspberries

- **Chocolate, Peanut Butter, Hazelnut Tart**

- **Almond Ricotta Cheesecake**
  Sour Cherry Compote, Sugared Orange Peel, Micro Mint Leaves

- **Vegan Dark Chocolate Cake**
  Minted Citrus, Tangerine Fluid

- **Coconut Mousse Tropical Fruit Tart**

- **Strawberry Rhubarb Crumble**
  Vanilla Bean Ice Cream

- **Citrus Blueberry Panna Cotta**
  Lemon Macerated Berries, Micro Mint, Graham Cracker Granola

- **Seasonal Fruit Plate**
  Filled Mini Chocolates, Lemon Macaron
Spring Dinner Buffet 1

Antipasti and Green Salads

- Rosemary Focaccia Panzanella Salad
  Cherry Tomatoes, Caramelized Onions, Basil Leaves, Aged Ricotta Cheese, Roasted Garlic Dressing

- Asparagus Salad
  Candy Cane Beets, Fresh Goat Cheese, Roasted Pistachios, Shaved Spring Radishes, Chive Vinaigrette

- Grilled Shiitake Mushroom Salad
  Pickled Red Onions, Crispy Bacon, Flat Leaf Parsley, Roasted Leeks, Roasted Red Pepper Vinaigrette

- Boston Lettuce
  Frisée, Radicchio Salad, English Cucumbers, Watermelon Radishes, Toasted Almonds, Lemon Poppy Seed Dressing

Entrées

- Grilled Free-Range Chicken Breast
  Sweet Orange BBQ Sauce, Crispy Tobacco Onions

- Seared Salmon Fillet
  Piquillo Pepper and Sweet Corn Relish, Saffron Beurre Blanc

- Roasted Garlic and Spinach Tortellini
  Swiss Chard, Grape Tomatoes, Roasted Garlic Sauce, Shaved Parmesan Cheese

Sides

- Achiote Mexican Rice, English Peas, Yellow Pepper
- Glazed Baby Carrots, Fresh Chives

Spring Dinner Buffet 2

Antipasti and Green Salads

- Roasted Fingerling Potato Salad
  Haricots Verts, Semi Dried Cherry Tomatoes, Kalamata Olives, Grilled Red Onions, Red Wine Vinaigrette

- Baby Bok Choy Salad
  Sesame Baby Bell Peppers, Roasted Soy Glazed Carrots, Grilled Cremini Mushrooms, Sake Black Bean Dressing

- Olive Oil Roasted Eggplant Salad
  Roasted Yellow Peppers, Basil, Shaved Aged Provolone Cheese, Caramelized Cipollini Onions, Tomatoes, White Balsamic Vinaigrette

- Caesar Salad
  Crispy Romaine Lettuce, Roasted Cherry Tomatoes, Romano Grilled Sourdough Croutons, Roasted Garlic Caesar Dressing

Entrées

- Grilled Flank Steak
  Sautééd Peppers and Onions, Oregano San Marzano Tomato Sauce

- Roasted Barramundi Fillet
  Sautééd Asparagus, Lemon Caper Sauce

- Spinach and Portobello Ravioli
  Broccoli Rabe, Red Pepper Sauce, Toasted Pine Nuts

Sides

- Sautééd English Peas, Crispy Pancetta
- Creamy Smoked Gouda Polenta