

VINTAGE FUNCTION MENUS

SAYLES STREET MENU \$25 pp

- Salad -

House Salad

baby field greens, cucumber & tomatoes

- Entrees -

Choice of Four

Pan Roasted Cod

Herbed crumbs, lemon, white wine garlic sauce

Sweet Potato Gnocchi

Sweet brandy cream, fennel, & baby spinach

Herb Meatloaf

Country mashed potatoes, sweet tomato Demi-glace, mixed vegetables

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons

Chicken Cordon Bleu Napoleon

Prosciutto, Boursin cheese, puff pastry, raspberry port glaze

Apple Cider Glazed Pork Loin

House brined, cider reduction

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

-Desserts -

Tiramisu

Crème Brulee

RIVER STREET MENU \$35pp

- Appetizers -

Family Style

Antipasto

Chef's Selection of Meats, Cheeses, Vegetables & Fruit

Calamari Fritti

Cherry Peppers, Kalamata Olives & Citrus Marmalade

Pork Fried Dumplings

Ponzu Dipping Sauce

- Salad -

Choose One

House Salad

Our house salad with baby field greens, cucumber & grape tomatoes

Wedge Salad

Buttermilk Bacon Ranch, Crispy Shallots & Blue Cheese

- Entrees -

Choice of Four

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine,
garlic butter sauce & linguini

Sweet Potato Gnocchi

Sweet brandy cream, fennel, & baby spinach

Butter-Rum Seared Sea Scallops

Lemon dressed baby arugula, butter rum glaze

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons

Pan Roasted Cod

Herbed crumbs, lemon, white wine garlic sauce

Chicken Cordon Bleu Napoleon

Prosciutto, Boursin Cheese, Puff Pastry & Raspberry Port Glaze, Asparagus & Mashed
Potato

Apple Cider Glazed Pork Loin

House brined, cider reduction

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

Steak Frites

12oz sirloin, house cut fries, gorgonzola sauce & lemon dressed arugula

Herb Meatloaf

Country mashed potatoes, sweet tomato Demi-glaze, mixed vegetables

- Desserts -

Tiramisu

Crème Brulee

SOUTH MAIN STREET MENU \$45

- Appetizers -

Family Style

Antipasto

Chef's Selection of Meats, Cheeses, Vegetables & Fruit

Calamari Fritti

Cherry Peppers, Kalamata Olives & Citrus Marmalade

Pork Fried Dumplings

Ponzu Dipping Sauce

Crab Cake Trio

Creole remoulade & roasted corn salsa

- Salad -

Choose One

House Salad

Our house salad with baby field greens, cucumber & grape tomatoes

Wedge Salad

Buttermilk Bacon Ranch, Crispy Shallots & Blue Cheese

- Entrees -

Choice of Four

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine,
garlic butter sauce & linguini

Sweet Potato Gnocchi

Sweet brandy cream, fennel, & baby spinach

Butter-Rum Seared Sea Scallops

lemon dressed baby arugula, butter rum glaze

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons

Pan Roasted Cod

Herbed crumbs, lemon, white wine garlic sauce

Chicken Cord on Bleu Napoleon

Prosciutto, Boursin Cheese, Puff Pastry & Raspberry Port Glaze

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

Apple Cider Glazed Pork Loin

House brined, cider reduction

Duck L'Orange

Confit duck legs, orange glaze,

Herb Meatloaf

Sweet tomato Demi-glaze

Steak Frites

12oz sirloin, house cut fries, gorgonzola sauce & lemon dressed arugula

Grilled Filet Mignon

Vintage steak butter & port wine glaze

- Desserts -

Tiramisu

Crème Brulee

Chocolate Mousse

Cheesecake

Lava cake

VINTAGE BUFFET MENU

\$15 PER PERSON

- Salad -

House Salad

Our house salad with baby field greens, cucumber & tomatoes

- Pasta -

Please select one

Penne Regina

Penne pasta, pink sherry cream sauce

Linguini Pomodoro

Linguine pasta, house tomato sauce

Cavatappi Alfredo

Curly pasta, Parmesan cream sauce

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

- Entree -

Served with roasted potatoes and mixed vegetables

Please select one

Chicken Marsala

Roasted mushrooms, marsala wine demi glace.

Chicken Franchise

Egg battered chicken, lemon butter sauce.

Herb Meatloaf

Sweet tomato Demi-glace

\$20 PER PERSON

- Salad -

Please select one

House Salad

Our house salad with baby field greens, cucumber & tomatoes

- Pasta -

Please select one

Penne Regina

Penne pasta, pink sherry cream sauce

Linguini Pomodoro

Linguini pasta, house tomato sauce

Cavatappi Alfredo

Curly pasta, Parmesan cream sauce

Sweet Potato Gnocchi

Shaved fennel and sweet onion, brandy cream sauce

- Entree -

Served with roasted potatoes and mixed vegetables

Please choose two

Chicken Marsala

Roasted mushrooms, marsala wine demi glace.

Chicken Franchise

Egg battered chicken, lemon butter sauce.

Herb Meatloaf

Sweet tomato Demi-glace

Apple Cider Glazed Pork Loin

House brined, cider reduction

\$25 PER PERSON

- Salad -

Please select one

Caesar Salad

Crisp romaine hearts, garlic crostini, lemon caper vinaigrette

Caprese Salad

vine ripe tomatoes, fresh mozzarella, basil oil, balsamic reduction

House Salad

Our house salad with baby field greens, cucumber & tomatoes

- Pasta -

Please select one

Penne Regina

Penne pasta, pink sherry cream sauce

Linguini Pomodoro

Lingunin pasta, house tomato sauce

Cavatappi Alfredo

Curly pasta, Parmesan cream sauce

Sweet Potato Gnocchi

Shaved fennel and sweet onion, brandy cream sauce

Rigatoni Bolognese

Slow cooked Italian meat sauce with crushed tomato

- Entree -

Served with roasted potatoes and mixed vegetables

Please choose two

Chicken Marsala

Roasted mushrooms, marsala wine demi glace.

Chicken Franchise

Egg battered chicken, lemon butter sauce.

Herb Meatloaf

Sweet tomato Demi-glace

Apple Cider Glazed Pork Loin

House brined, cider reduction

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons

Pan roasted cod

Herbed crumbs, lemon, white wine garlic sauce

Duck L'Orange

Confit duck legs, orange glaze

ENHANCEMENTS

Carving stations

(Price does not include \$50 Chef attendant fee)

Filet Mignon \$200.

(Serves 20-30 people)

Whole roasted beef tenderloin with horseradish sour cream.

Prime Rib \$250.

(Serves 30-40 people)

Whole roasted prime rib with a side of house made steak sauce

Pork Loin \$150.

(Serves 20-30 people)

Whole roasted pork loin stuffed with spinach and sundried tomato pesto.

Sides

Grilled Asparagus

Creamy Risotto

(Additional \$2 per person each selection)

Stationary Appetizers

Vegetable Crudités

(Additional \$2 per person)

Imported and Domestic Cheese

With Fresh Fruit

(Additional \$3 per person)

Antipasti

(Additional \$4 per person)

Chef's selection of imported and domestic meats, cheeses, and vegetables

Cold Passed Appetizers

(Priced per Dozen)

Shrimp Cocktail \$20

Local Oysters on the half shell \$20

Native Littlenecks on the half shell \$14

Roasted pepper hummus crostini \$12

Sushi Boats priced upon request

Hot Passed Appetizers

(Priced per dozen)

Stuffed Vegetable Mushrooms \$14

Ponzu Pork dumplings \$13

Gorgonzola Risotto Balls \$12

Fried Cheese ravioli \$14

Vegetable Spring Rolls \$13

Mini Crab Cakes \$20

Sea Scallops Wrapped in Apple Wood Bacon \$20

Tempura Shrimp \$18

Chicken Wings (Buffalo or Sweet Thai Chili) \$13

Sesame Chicken Skewers \$14

Skewered Beef Teriyaki \$16

Additional Information

Cake cutting fee is \$1 per person.

Unlimited Coffee, Tea and Soft drinks are available for \$3.00 per person.