

# VINTAGE FUNCTION MENUS

## SAYLES STREET MENU \$30pp

### - 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 -

#### **House Salad**

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

### - Entrees -

*Choice of Four*

#### **Red Miso Glazed Cod**

Sweet & Spicy Miso Broth, String Beans, Carrots & Pineapple-Ginger Scented Rice  
& Crispy Spiced Wontons

#### **Sweet Potato Gnocchi**

In a sweet Fennel Cream, with Roasted Red Peppers and Spinach

#### **Tempura Fried Tilapia**

Fries, Coleslaw, Citrus Tartar Sauce

#### **Grilled Salmon Piccata**

Lemon Caper Vinaigrette, Cured Lemons, Creamy Risotto & Mixed Vegetable

#### **Stuffed Chicken Breast**

Apple Sage Bread stuffing, Thyme Gravy, Mixed Vegetables

#### **Chicken Cord on Bleu Napoleon**

Prosciutto, Boursin Cheese, Puff Pastry & Raspberry Port Glaze, Green Beans &  
Country Mashed Potato

#### **Apple Cider Glazed Pork Loin**

Pancetta Potato Croquette, Mixed Vegetables & Cider Reduction

### -Desserts -

Tiramisu

Crème Brulee

# RIVER STREET MENU \$4Opp

## - Appetizers -

*Family Style*

### **Antipasto**

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

### **Calamari Fritti**

Arugula, Garlic, Jalapeno w/Kalamata Aioli

### **Pork Fried Dumplings**

Ponzu Dipping Sauce

## - Salad -

*Choose One*

### **House Salad**

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

### **Wedge Salad**

Crisp Head Lettuce, Crispy Shallots & Blue Cheese

## - Entrees -

*Choice of Four*

### **Sweet Potato Gnocchi**

In a sweet Fennel Cream, with Roasted Red Peppers and Spinach

### **Grilled Shrimp Scampi**

Roasted Tomatoes & Wilted Arugula with a White Wine & Garlic Butter Sauce Tossed with Linguini

### **Grilled Salmon Piccata**

Lemon Caper Vinaigrette, Cured Lemons, Creamy Risotto & Mixed Vegetable

### **Butter-Rum Seared Sea Scallops**

Creamy Risotto, Crispy Prosciutto, Arugula & Fried Peas

### **Pistachio Crusted Tuna**

Creamy Risotto, Mixed Vegetables & Lemon Buerre Blanc

### **Statler Chicken Breast**

Apple Sage Bread stuffing, Thyme Gravy, with Mixed Vegetables

### **Chicken Cord on Bleu Napoleon**

Prosciutto, Boursin Cheese, Puff Pastry & Raspberry Port Glaze with Green Beans & Country Mashed Potato

### **Coffee Crusted Sirloin**

Country Mashed Potato & Mixed Vegetable

## - Desserts -

Tiramisu

Crème Brulee

## SOUTH MAIN STREET MENU \$50

### -Appetizers -

Pork Fried Dumplings

Ponzu Dipping Sauce

**Jumbo Lump Crab Cake**

Creole Remoulade & Roasted Corn Salsa

**Calamari Fritti**

Arugala, Garlic, Jalapeno, with Kalamata Aioli

**Asparagus Fries**

Tempura Asparagus Spears served with Lemon Aioli

### - Salad -

*Choose One*

**House Salad**

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

**Wilted Spinach**

In a warm Bacon Balsamic, with spicy candied Pecans

**Wedge**

Crisp Head Lettuce, Bacon Bleu Cheese dressing, Crispy Shallots and Tomatoes with Chili Oil

**Poached Pear & Warm Goat Cheese Salad**

Poached Pears, Arugala, Radicchio, Mulled Wine Vinaigrette, Pecan Encrusted Goat Cheese

### - Entrees -

*Choice of Five*

**Grilled Shrimp Scampi**

Roasted Tomatoes & Wilted Arugala with a White Wine & Garlic Butter Sauce Tossed with Linguini

**Butter-Rum Seared Sea Scallops**

Creamy Risotto, Crispy Prosciutto, Arugala & Fried Peas

**Pistachio Crusted Tuna**

Creamy Risotto, Mixed Vegetables & Lemon Buerre Blanc

**Stuffed Chicken Breast**

Apple Sage Bread stuffing, Thyme Gravy, with Mixed Vegetables

**Chicken Cord on Bleu Napoleon**

Prosciutto, Boursin Cheese, Puff Pastry & Raspberry Port Glaze with Green Beans & Country Mashed Potato

**Duck L'Orange**

Confit Duck Legs, Orange Glaze, Pancetta Potato Croquette & Mixed Vegetable

**8oz Grilled Filet Mignon**

Port Wine Glaze, Vintage Steak Butter, Country Mashed Potato & Green Beans

**Apple Cider Glazed Pork Loin**

Pancetta Potato Croquette, Mixed Vegetables & Cider Reduction

**Coffee Crusted Sirloin**

Country Mashed Potato & Mixed Vegetables

### - Desserts -

Tiramisu

Crème Brulee

Strawberry Rhubarb Short Cake

# BUFFET

*Pick 2-4 for your Party*

**\$20 per person**

## **Red Miso Glazed Cod**

Sweet & Spicy Miso Broth, Carrots & Pineapple-Ginger scented Rice  
& crispy spiced wontons

## **Sweet Potato Gnocchi**

In a sweet Fennel Cream, with Roasted Red Peppers and Spinach

## **Tempura Fried Tilapia**

Fries, Coleslaw, Citrus Tartar Sauce

## **Chicken Cord on Bleu**

Napoleon of Puff Pastry, Boursin Cheese & Prosciutto Wrapped Chicken,  
Raspberry Port Glaze

## **Statler Chicken Breast**

Apple Sage Bread Stuffing & Thyme Gravy

All Entrees include Garden Salad, Starch and Vegetables,

# BUFFET

*Pick 2-4 for your Party*

**\$25 per person**

## **Lobster Mac & Cheese**

White Cheddar, Pecorino Cream with Fresh Lobster meat & Herbed Bread Crumbs

## **Grilled Shrimp Scampi**

Roasted Tomatoes & Wilted Arugula with a White Wine & Garlic Butter Sauce Tossed with Linguini

## **Paella**

Chicken, Shrimp, Clams, Chourice, White Fish, Mussels, Peppers & Onions, Red Rice

## **Chicken Parmesan Risotto**

Fresh Mozzarella, Roasted Tomatoes, Fresh Basil

## **Grilled Salmon Piccata**

With Lemon Caper Vinaigrette, Cured Lemons, Crispy Capers

## **Apple Cider Glazed Pork Loin**

With a Cider Reduction

## **Herb Meatloaf**

Sweet Tomato Demi-Glace

**All Items from \$20 menu are also available**  
*All Entrees include Garden Salad, Starch and Vegetables*

# BUFFET MENU

## STATIONARY

Vegetable Crudités \$1.50 pp

Carrot sticks, Zucchini

Cauliflower, Celery sticks

Broccoli, Cucumbers, Peppers

Choice of Creole Remoulade, Roasted Red Pepper Hummus

Or Blue Cheese Dressing

## Imported and Domestic Cheese

With Fresh Fruit \$2.00 pp

Grapes, Melons & Berries

Chef's Cheeses

Assorted Crackers

**Antipasti \$2.50 pp**

Sopressata, Prosciutto Ham

Pepperoni, Roasted Peppers, Grapes

Sliced Cherry Peppers, Roasted Garlic

Grilled Eggplant, Kalamata Olives,

Chef's Cheeses

## COLD: PASSED OR STATIONARY

*Priced per Dozen*

Smoked Salmon Mascarpone Mousse Phylo Caps \$18

Jumbo Lump Crab Salad Endive Boats \$22

Tomato & Olive Bruschetta Stuffed Artichokes \$18

Prosciutto Wrapped Melon with Berry Coulis \$17

Grilled Spicy Citrus Shrimp Cocktail \$20

Oysters & Ginger Scallion Mignonette \$20

Littlenecks on the Half Shell \$12

Cherry Tomato, Basil, Fresh Mini Mozzarella & Balsamic Reduction Flags \$15

Roasted Garlic, Tomato & Caramelized Fennel Bruschetta \$15

Sushi Boats \$\$\$

## HOT PASSED OR STATIONARY

*Priced Per Dozen*

Brie & Balsamic Reduced Grapes Wrapped in Phylo \$15.

Fried Cheese Ravioli \$13

Stuffed Curry Vegetable Mushrooms \$14

Spanikopitas \$13

Vegetable Spring Rolls \$13

Mini Crab Cakes \$20

Sea Scallops Wrapped in Apple Wood Bacon \$20

Tempura Shrimp \$18

Chicken Wings (Buffalo, Tamarind BBQ, Teriyaki or Sweet Thai Chili) \$12

Tamarind BBQ Chicken Skewers \$14

Sesame Chicken Skewers \$14

Chicken Satay Skewers \$15

Pork Dumpling \$13

Skewered Beef Teriyaki \$16

Beef Tenderloin Tips \$20

Sliced Steak, Goat Cheese, Caramelized Onion Crustini \$20