

## APPETIZERS

### COLD

#### **Jumbo Gulf Shrimp**

*Additional charge applies*

#### **Poke Tuna**

*Asian slaw, wasabi*

#### **Kobe Beef Carpaccio**

*Grilled red onion, parmesan, truffle, local cress on focaccia*

#### **Mushroom, Leek & Herbed Goat Cheese Tartlettes**

#### **Scottish Smoked Salmon**

*Rye crostini, dill cream, red onion, fried capers*

#### **Smoked Salmon Cucumber Cups**

*Smoked salmon mousse, chives*

#### **Trio of Deviled Amish Eggs**

*Smoky paprika, truffle and Mama's secret recipe*

#### **Roasted Duck Crostini**

*Dried cherry, black pepper*

#### **Grilled Pork Tenderloin Crostini**

*Smoky tomato salsa*

### HOT

#### **Risotto Fritters**

*Provolone, pancetta, zesty tomato sauce*

#### **Spinach and Feta Spanakopita**

#### **Lights Out Sliders**

*Ohio beef, cheddar, fried onions, pickles, secret sauce*

#### **Crab-Tots**

*Creole remoulade, cocktail sauce*

#### **Flatbread Bleu**

*Blue cheese, spinach, mushrooms, caramelized onions*

#### **Flatbread Red**

*Italian sausage, peppers, provolone, zesty tomato sauce*

#### **Flatbread Mama**

*Grilled chicken, bacon, cordon blue sauce, Swiss cheese*

#### **Mushroom and Spicy Cabbage**

#### **Spring Rolls**

*Sesame-ginger ponzu, Thai chili sauce*

#### **Bruschetta**

*Tomato, pesto, fresh mozzarella*

#### **Macadamia-crusted Chicken Skewers**

*Pineapple sweet-sour sauce*

#### **Beef Satays**

*Ginger teriyaki sauce*

#### **Stuffed Mushrooms**

*Spinach, sausage, sun-dried tomato*

#### **Black Bean Empanada**

*Cilantro-lime crème, salsa*

*All private events are subject to a 20% service charge as well as applicable sales tax.*

*Revised  
April 2016*

## SOUPS & SALADS

### SALADS

*Pre-select one Salad*

#### House Salad

*Mixed baby lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing*

#### Classic Caesar Salad

*Crisp romaine hearts, garlic croutons, parmesan cheese, creamy Caesar dressing*

#### Arcadia Salad

*Arcadia blend, strawberry, candied pecans, Manchego, apple-balsamic dressing*

#### The Garden Party

*Spring greens, watermelon radish, roasted beets, cucumber, tomato, red onion, goat cheese, white balsamic vinaigrette*

### SOUPS

*Pre-select one Soup*

#### Mama's Italian Wedding

#### Roasted Wild Mushroom Bisque

*Truffle cream*

#### Creamy Tomato and Sherry Bisque

*Gorgonzola*

#### Seasonal Soup

*Please inquire*

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*Revised  
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## ENTRÉES

*Pre-select up to three Entrées. Your Entrée choice determines the final per person price of your wedding package.*

### CHICKEN, LAMB AND PORK

**Stuffed Chicken Roulade | 24**  
*Prosciutto, Fontina, spinach, mushroom, cream sauce*

**Roasted Free-Range Chicken Breast | 26**  
*Honey herb glaze*

**Grilled Pork Chop | 28**  
*Brandy apple gastrique*

**Feta-Crusted Lamb Chops | 40**  
*Tzatziki, spicy chili sauce*

### BEEF

**Beef Osso Bucco | 34**  
*Braised beef short rib, horseradish, pickled red onion*

**Beef Worthington | 38**  
*Twin fi let, blue cheese, mushrooms, cabernet demi*

**Grilled 12oz. New York Strip | 38**  
*Roasted garlic butter, tobacco onions*

### SEAFOOD

**Cornmeal-Crusted Lake Erie Walleye | 29**  
*Horseradish butter*

**Grilled Scottish Salmon | 29**  
*Orange fennel sauce*

**Herb-Crusted Cod | 30**  
*Provençal sauce*

**Shrimp Brochette | 28**  
*Marinated USA wild-caught shrimp, Chimichurri sauce, red pepper coulis*

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## ENTRÉES CONTINUED

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### VEGETARIAN

#### **Composed Garden Plate | 21**

Seasonal offerings of individually prepared vegetables

#### **House Made Ravioli | 22**

Please inquire

#### **Vegetable Turnover | 22**

Puff pastry, Mornay sauce

### DUETS

#### **Surf and Turf | Market**

Filet of beef tenderloin, cold-water lobster tail,  
Béarnaise

#### **Filet and Chicken | 33**

Tomato Béarnaise

#### **Filet and Salmon | 35**

Garlic herb butter

#### **Filet and Crab Cake | 38**

Creole beurre blanc

#### **Mixed Grill | 44**

4 oz filet, 4 oz chicken, two wild USA shrimp, roasted  
chili-lime sauce

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