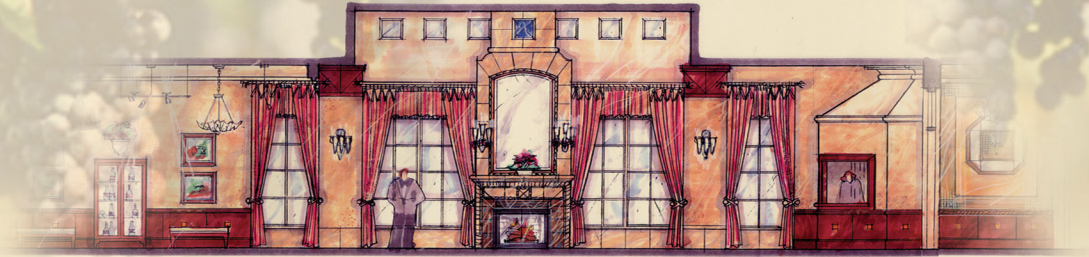


THE RESERVE



Your Exclusive Destination For Special Events

STARTER COURSES

SALADS

Frisée Salad 8

Pear, Bacon, Candied Walnuts with Bleu Cheese Dressing

Caesar Salad 6

Romaine Hearts, Garlic Croutons, Shaved Parmesan and House Caesar Dressing

Caprese Salad 9

Fresh Mozzarella, Basil, Heirloom Tomato, Olive Oil, Sea Salt, Balsamic
(Seasonal Only)

Baby Field Greens 8

Strawberries, Dried Cherries, Red Onion, Croutons with Lemon Basil Vinaigrette Dressing

Mixed Green Salad 5

Mixed Greens, Carrot, English Cucumber, Tomato with Balsamic Vinaigrette and Ranch Dressing

Grains and Seeds 8

Arugula, Spinach, Quinoa, Lentils, Farro, Cous Cous, Garbanzo, Sunflower Seeds, Hazelnuts

SOUPS

American Onion Ale 9

Butternut Squash, Crème Fraîche (seasonal) 8

Roasted Chicken and Wild Rice 8

Seafood Chowder 9

Minestrone 8

Mushroom Bisque 8

PASTA

Penne with choice of:

Bolognese 8

Alfredo 8

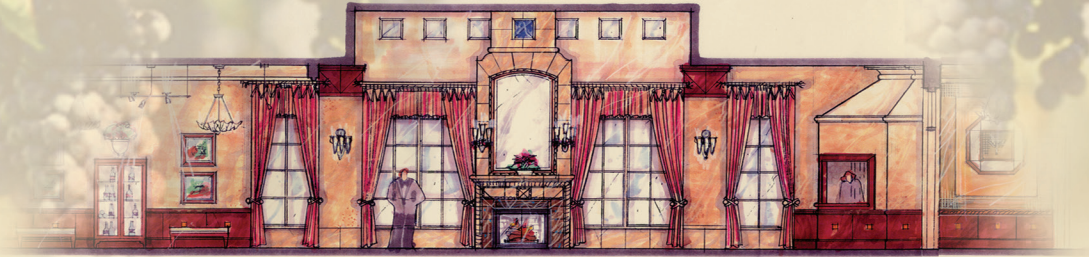
Marinara 8

Counts must be supplied 14 days prior to the function.

Prices subject to change. All food and beverage is subject to 6% sales tax and 21% service charge

2017

THE RESERVE



Your Exclusive Destination For Special Events

MAIN COURSE SELECTIONS

Main Course selections are presented with rolls, butter and our chef's choice of seasonal accompaniments.

BEEF

Grilled 9 oz. Filet 52
Wild Mushrooms and Cognac Sauce

Grilled 6 oz. Filet 42
Wild Mushrooms and Cognac Sauce

Herb Roasted Prime Rib of Beef 47
Dijon Crusted, Horseradish Crème Fraîché and Au Jus

Braised Short Ribs of Beef 44
Red and Port Wine Braised

Grilled Delmonico 45
Shallot and Madeira Sauce

POULTRY

Half Roasted Chicken 30
De-Boned, Natural Herb Glaze

Duck Breast 37
Seasonal Preparation

Natural Chicken Breast 35
Herbed Chicken Jus

Natural Free Range Chicken Breast 38
Wild Mushroom Cream Sauce

SEAFOOD

Grilled Salmon 38
Beurre Blanc, Capers and Tomatoes

Grilled Shrimp and Scallops 43
Tomato Coriander Coulis

Herb Crusted Chilean Sea Bass 48
Tarragon Beurre Blanc

Seared Tuna 40
With Wasabi Aioli

COMBINATION

**Petite Grilled Filet and
Seared Chicken Breast 47**
Armagnac Sauce

Petite Filet and Grilled Salmon 50
Beurre Blanc, Capers and Tomatoes

**Grilled Salmon and
Seared Chicken Breast 40**
Herbed Chicken Jus

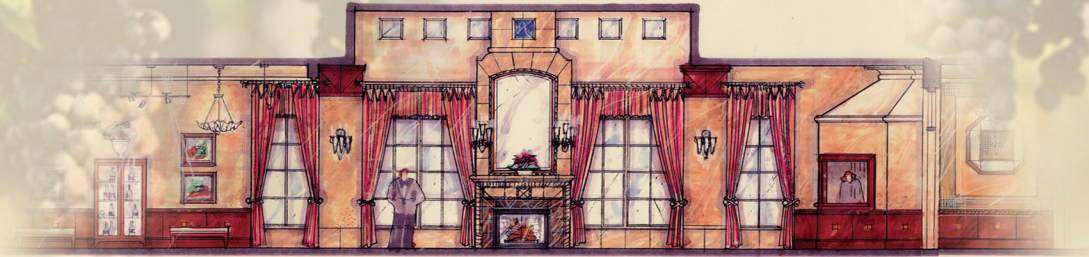
VEGETARIAN

Available upon Request

Main course counts must be supplied 14 days prior to the function.

Prices subject to change. All food and beverage is subject to 6% sales tax and 21% service charge.

THE RESERVE



Your Exclusive Destination For Special Events

DESSERTS

SWEET TABLES

Mini Package 8

Three Mini Pastries, Cookies, Brownies,
Biscotti, Coffee Station

Deluxe Package 12

Four Mini Pastries, Cookies, Brownies, Biscotti,
Mini Crème Bruleé, Chocolate Truffles, Fresh Fruit
and Berries Platter, Coffee Station

Grand Sweets Table 20

French Mini Pastries, Cookies, Brownies,
Assorted Bars, Chocolate Covered Fruits,
Chocolate Mousse Cups, Mini Crème Bruleé,
Chocolate Truffles, Assorted Tartlets,
Flans, Cheesecake, Gateaux,
Fresh Fruit & Berries Platter, Coffee Station

Dessert Enhancements

Chocolate Dipped Strawberries 30 per dozen
Chocolate Truffles 30 per dozen
Cupcakes 42 per dozen
Macarons 36 per dozen

Ice Cream Station 10

Vanilla and Chocolate Ice Cream,
Caramel & Chocolate Sauce,
Oreos, Reese's, M&M's, Sprinkles,
Whipped Cream, Cherries

Crepes Station 12

Nutella, Fresh Fruit, Pastry Cream
and Assorted Toppings

Flambé Station 12

A Choice of Bananas Foster or Cherries Jubilee
Vanilla Ice Cream and Assorted Toppings

S'mores Station 12 (Seasonal)

Marshmallows, Assorted Chocolate Bars, Graham
Crackers, Cookies and S'mores Themed Desserts

INDIVIDUAL DESSERTS

Vanilla Cheesecake 7

Chocolate, Caramel or Strawberry Sauce

Raspberry Crunch Torte 8

Chocolate Peanut Butter Crust with Layers of Chocolate
Butter Cream Cake and Raspberry Mousse

Chocolate Ganache 8

Whipped Ganache and Dark Chocolate Cake

Fresh Fruit Flan 8

Fresh Pastry Cream, Fruit and Berries
with Apricot Glaze

Bread Pudding 8

Cremé Anglaise

Seasonal Fruit Cobbler 8

There is a \$100 Chef Attendant Fee per 75 guests for the dessert stations.

Main course counts must be supplied 14 days prior to the function.

** This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request.
Prices subject to change. All food and beverage is subject to 6% sales tax and 21% service charge.*