



Summer Outings Menu

\$96 per person

BEGINNINGS

Caprese Pasta Salad, Heirloom Tomatoes, Fresh Mozzarella, Arugula Fregola, Basil Pesto

String Bean Salad, Eggplant Caponata, Watercress, Shaved Pecorino Romano

Vegan Potato Salad, Cucumber, Dill, Grilled Leeks, Vegan Mayonnaise, Cider Vinegar

FROM THE GRILL

Choice of three in advance

Angus Beef Burgers, Sesame Seed Brioche Bun

Bianco & Son's Italian Chicken Sausage, Pepperonata, Piantadosi Roll

Grilled Mahi-Mahi, Salsa Verde, Chayote-Jicama Slaw

Tajin Marinated Steak Tip Kabob, Pepper, Onion

Mango-Habanero BBQ Grilled Chicken Wings, Mango Salsa

Balsamic Glazed Vegetable Kabob, Squash, Mushroom, Onion, Pepper, Tomato

BURGER ACCOUTREMENT

with selection of burgers

Cheese: Cheddar, American, Swiss

Condiments: Ketchup, Yellow Mustard, Thousand Island

Toppings: Bibb Lettuce, Vine Ripened Tomato,
Shaved Red Onion, Grillo's Pickle Chips, Pickle Spears

SIDES

Harissa Rubbed Cauliflower, Tzatziki Vinaigrette

Ratatouille, Fleur de Sel, Tuscan Olive Oil

Sweet Corn Pudding, Smoked Grafton Cheddar, Scallions

DESSERT

Chef's Choice of Summer Desserts

ENHANCEMENTS

Cilantro-Lime Marinated Shrimp Skewers \$12

Fried Cod Sliders, Celery-Red Cabbage Slaw, Old Bay Tartar Sauce, Potato Bun \$9

Beyond Meat Italian Sausage, Peppers and Onions, Hoagie Roll \$8

Mini Lobster Rolls, Celery, Lemon, Tarragon Aioli, Buttered Brioche Bread \$18

Novelty Ice Cream Bars \$7.50

Spiked Push-Pops \$12

All food and beverage charges are subject to a 17% service charge (of which 100% is paid to service employees),
8% taxable administrative fee (of which no portion is paid to service employees) and a 7% state meals tax.

