



## Private Events Menu

2015

# **BREAKFAST BUFFET OFFERINGS**

## **CONTINENTAL**

Freshly Squeezed Orange Juice and Grapefruit Juice

Assortment of Fresh Seasonal Fruits and Berries

Assorted Breakfast Cereals and Granola

Organic Greek Yogurt

Display of Home-Baked Muffins and Danish Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Assorted Teas

***\$31 per person***

## **AMERICAN**

Freshly Squeezed Orange Juice and Grapefruit Juice

Fresh Fruit Salad with Assorted Berries

Daily Home-Baked Muffins, Croissants, and Danish Pastries

Butter, Preserves and Marmalades

Scrambled Eggs, Applewood Smoked Bacon, House Made Sausage

Breakfast potatoes

Coffee, Decaffeinated Coffee and Assorted Teas

***\$37 per person***

## **THE RIGGSBY**

Freshly Squeezed Orange Juice and Grapefruit Juice

Fresh Fruit Salad with Assorted Berries

Daily Home-Baked Muffins, Croissants, and Danish Pastries

Butter, Preserves and Marmalades

Egg Scramble with goat cheese, asparagus, and mushrooms

Breakfast potatoes

Applewood Smoked Bacon

House Made Sausage

Coffee, Decaffeinated Coffee and Assorted Teas

***\$39 per person***

## **BREAKFAST BUFFET ADDITIONS**

Seasonal Smoothie (add \$12)

Vanilla Soaked French Toast (add \$10)

Pancake Station (add \$8)

Smoked Salmon, Cream Cheese and Bagels (add \$15)

Chef attended omelet station

\$100 + \$12 per person

# LUNCH BUFFET OFFERINGS

## STARTERS

**Mesclun Greens, Cherry Tomatoes,  
and Herbs**

**Pasta Salad**  
Mediterranean Vegetables

**Butter lettuce**  
shaved radish, walnut, goat cheese &  
tarragon

**Red bliss potato salad**  
smoked Applewood bacon & old grain  
mustard

**Classic Caesar Salad**  
anchovies & shaved parmesan

**Grilled Eggplant and Zucchini**

## ENTREES

**Assortment of Deli Sandwiches  
with house made potato chips  
(choose 3)**

Our Club Sandwich  
Truffled Egg Salad  
Steak Sandwich with Horseradish  
Grilled Vegetable  
Turkey with avocado and chipotle aioli

**Slow Cooked Salmon**  
with capers, lemon and chive

**Oven roasted Chicken**  
broccoli rabe, roasted potatoes & mustard

**Grilled Hanger Steak**  
roasted potato, confit shallot red wine  
sauce

**Crunchy Eggplant "Parm"**  
basil marinated tomato, frico chips

## DESSERTS

**Assorted Cookies and Brownies**  
**Blueberry Lemon Cheesecake**  
**Old Fashioned Chocolate Chocolate Cake**

*2 Starters, 1 Entree, 1 Dessert - \$45 per person*

*2 Starters, 2 Entrees, 2 Dessert - \$55 per person*

*3 Starters, 3 Entrees, 2 Dessert - \$65 per person*

# RECEPTION

## **PASSED HORS D'OEUVRES**

**Homemade potato chips, green onion dip**

**Devilled eggs with Calabrian chilies**

**Watermelon and goat cheese skewer**

**Salmon tartare on herb crostini**

**Avocado and crab on brioche toast**

**Grilled asparagus wrapped in prosciutto**

**Jalapeno tater tots with chipotle aioli**

**Chorizo stuffed mushrooms**

**Slider with onion bacon jam**

**Shrimp cocktail**

\$1 additional / person

**Miniature crab cake**

\$2 additional / person

**Roasted beef hanger steak on toasted baguette**

\$1 additional / person

*4 Selections - \$24/person per hour*

*5 Selections - \$29/person per hour*

*6 Selections - \$32/person per hour*

# MEETING BREAKS

## **Flavored Popcorn**

*rosemary lime, chipotle, basil, truffle*

**\$14/person**

## **Seasonal Crudité**

*served with our green onion dip*

**\$16/person**

## **Make Your Own Trail Mix**

*granola, roasted nuts, pumpkin seeds, chocolate chips, dried fruit*

**\$16/person**

## **Cookies and Brownies**

*Chef PJ's Selection*

**\$14/person**

## **Seasonal Smoothies**

**\$14/person**

# BEVERAGE

## **Café**

*illy Coffee, Dammann Freres Teas, Iced Tea*

**\$12/person**

## **Refreshment**

*Fruit Water, Iced Tea, Soda, Lemonade*

**\$14/person**

# DINNER BUFFET

## STARTERS

### Seasonal Soup

### Mixed Green Salad

pears, crumbled blue cheese, dried cranberries & walnut

### Heart of Palm, Arugula and Cherry Tomato Salad

### Roasted Red and Yellow Beets

goat cheese & red onion vinaigrette

### Bibb Lettuce Salad

arugula, sliced mushroom, tomatoes & mustard dressing

### Israeli Couscous

roasted red pepper, capers & lemon oregano vinaigrette

## ENTREES

### Oven Roasted Salmon

lemon confit & green beans

### Chicken Breast

mushroom jus & grilled asparagus

### Red Snapper

white beans & broccoli

### Grilled Hanger Steak

maitake mushroom & bordelaise sauce

### Pan Seared Rockfish

squash puree, brussels & pancetta granola

### Salt Crusted Sirloin (add \$10)

haricots verts and shallots, rosemary fingerling potatoes

## DESSERTS

### Selection of Homemade Cookies

### Blueberry Lemon Cheesecake

### Old Fashioned Chocolate Chocolate Cake

*2 Starters, 2 Entrees, 1 Dessert - \$75 per person*

*3 Starters, 2 Entrees, 2 Dessert - \$83 per person*

*3 Starters, 3 Entrees, 2 Dessert - \$95 per person*

## **DINNER BUFFET ADDITIONS**

### **Chef Attended Carving Station - \$100 chef fee**

Prime Rib of Beef - \$30 per person per hour

Roasted Turkey - \$24 per person per hour

Pork Loin - \$26 per person per hour

Herb Crusted Leg of Lamb - \$34 per person per hour

-

### **Artisanal Cheese Display - \$18 per person**

### **Charcuterie Display - \$22 per person**

### **Raw Bar**

Oysters on the half shell and Shrimp Cocktail - \$60 per dozen

Oysters, Clams, Shrimp, Crab Legs - \$85 per dozen

# PLATED DINNER

## Starter

### Seasonal Soup

### Classic Caesar

Anchovy, shaved bread, parmesan

### Bibb Salad

Walnuts, goat cheese, radish

### Jimmy's Chopped Salad

Cheddar, bacon, egg

### Smoked Trout

Beets, horseradish cream

### Beef Carpaccio

cremini mushroom, truffle emulsion, parmesan

## Entrees

### Slow Cooked Salmon

Zucchini, artichoke, lemon emulsion

### Roasted Chicken

Broccoli rabe, cipollini onion, chicken jus

### Penne

San Marzano tomato, guanciale, pecorino

### Grilled Shrimp

Sardinian cous cous, green olives, harissa broth

### Beef Tenderloin (add \$5)

Roasted potatoes, spinach, béarnaise

### Wild Striped Bass

Squash puree, brussels & pancetta granola

### Pork Loin

Hot cherry peppers, Italian sausage, potatoes

### Seared Scallops

mushroom emulsion, pearl onions

## Dessert

### Goat's Milk Cheesecake

Lemon, blueberry, and butter crunch

### Old Fashioned Chocolate Chocolate Cake

Lemon, blueberry, and butter crunch

### The Riggsby Cookie Plate

3 Courses - \$65 per person

4 Courses - \$75 per person



# BEVERAGE PACKAGES

## BEER and Wine

### Domestic & Imported Bottled Beer

Stella Artois, Devil's Backbone Vienna Lager, Bells  
Two Hearted Pale Ale, Allagash White

### Sommelier Selected White and Red Wine

#### Sparkling and Rosé (\$5 supplement)

#### Bottled Still and Sparkling Water

*\$18 per person per hour*

## COCKTAIL RECEPTION

### Domestic & Imported Bottled Beer

Stella Artois, Devil's Backbone Vienna Lager, Bells  
Two Hearted Pale Ale, Allagash White

### Sommelier Selected White and Red Wine

#### Sparkling and Rosé (\$5 supplement)

#### Premium Liquor Rail

Skyy Vodka, Beefeater Gin, Flor de Cana White  
Rum, Milagro Tequila, Jim Beam Bourbon, Dewar's  
Scotch

#### Sodas and Mixers

#### Bottled Still and Sparkling Water

*\$24 per person per hour  
plus \$100 Mixologist Fee*

## THE RIGGSBY COCKTAIL PARTY

### Domestic & Imported Bottled Beer

Stella Artois, Devil's Backbone Vienna Lager, Bells  
Two Hearted Pale Ale, Allagash White

### Sommelier Selected White, Red, Rose and Sparkling Wine

#### Top Shelf Liquor Rail

Ketel One Vodka, Hendrick's Gin, Flor de Cana  
White Rum, Patron Tequila, Maker's Mark Bourbon,  
Bulleit Rye, Dewar's Blended Scotch, Glenlivet 12  
year, Pierre Ferrand Cognac

#### Two Craft Cocktails

Seasonally Selected

#### Sodas and Mixers

#### Bottled Still and Sparkling Water

*\$32 per person per hour  
plus \$100 Mixologist Fee*

## WINE TASTING

### A Sommelier Lead Tasting of 6 Wines

*Priced a la carte - See The Riggsby Wine  
List for current pricing*

## COCKTAIL DEMONSTRATION

### \$100 Mixologist Fee

**A demonstration on the history of, how to  
understand and craft classic cocktails.**

*\$36 per person per hour*