

Hors d'Oeuvres

MAC & CHEESE CUP

Classic mac & cheese served in a crisp parmesan cup **VEG**

SPICY CORN SALSA CUP

Spicy corn salsa tossed with honey jalapeño dressing, served in a tortilla cup **VEG/GF**

CHARRED VEGETABLE SKEWER

Charred trio of seasonal vegetables skewered together with a maple cayenne drizzle **VEG/V+/GF/DF**

SEASONAL SUCCOTASH CHIP

Seasonal succotash salad spooned over a Saratoga chip **VEG/V+/GF/DF**

TOMATO PESTO PALMIER

Coin of flaky puff pastry spiraled with basil pesto and topped with fresh tomato bruschetta **VEG**

OHIO CHICKEN MEATBALL SKEWER

Signature Ohio chicken meatball simmered in sesame sweet chili sauce

PARMESAN HERB CHICKEN BITE

Parmesan & panko crusted fried chicken with lemon aioli dipping sauce

CANDIED BACON MELON SKEWER

Thick cut candied bacon paired with fresh melon **GF/DF**

PETITE BLT POTATO

Petite potatoes filled with sour cream, crispy bacon, roasted kale and pickled tomatoes **GF**

SESAME SHRIMP SKEWER

Marinated shrimp brushed with sweet chili glaze **GF/DF**

CLASSIC CRAB CAKE

Jumbo lump crab, panko crusted and served with lemon caper aioli

TUNA POKE CRISP

Tuna poke with carrot-scallion slaw, garnished with toasted sesame seeds **DF**

KAHLUA PORK CRISP

Roasted kahlua pork with grilled pineapple salsa and topped with chipotle lime aioli

SHREDDED SHORT RIB CRISP

Shredded short rib with carrot-scallion slaw and topped with chipotle lime aioli

BALSAMIC BEEF AND ROASTED TOMATO SKEWER

Balsamic beef skewered with an olive oil roasted tomato **GF/DF**

Seasonal Menu

JULY-OCTOBER

APRICOT LAVENDER BRIE PHYLLO CUP

Lavender apricot preserves, double cream brie **VEG**

STUFFED SHISHITO PEPPER

Charred shishito pepper, whipped berry boursin filling **VEG/GF**

SWEET POTATO ARANCINI

Fried sweet potato and rice fritter served with a chipotle aioli **VEG**

STUFFED PICKLED BEET

Pickled beet stuffed with walnut herb gremolata **VEG/V+/GF/DF**
+ contains nuts

MUSHROOM PESTO PALMIER

Coin of flaky puff pastry, goat cheese, and rich mushroom duxelle **VEG**

TUSCAN MEATBALL

Traditional Italian meatball made with beef and pork, tomato pesto

BACON WRAPPED PEACHES

Fresh peaches wrapped in bacon, BBQ sauce **GF/DF**

SMOKED CHICKEN EN CROUTE

Slow cooked pulled chicken, parmesan palmier, pickled onions and fresh herbs

CHICKEN SALAD WONTON CUP

Creamy chicken salad, crispy wonton cup **+ contains nuts**

TERIYAKI BEEF SATAY

Skewered beef, teriyaki glaze

Seasonal Menu

JULY-OCTOBER

SEASONAL FLATBREAD

Tomato caper marmalade, crumbled feta, fresh arugula, balsamic reduction
VEG

GRILLED VEGETABLE PLATTER

Seasonal veggies drizzled with balsamic glaze, shaved parmesan
VEG/GF

MEXICAN STREET CORN COBBETTES

Mini corn on the cob, chipotle aioli, cotija cheese, cilantro GF

Displays & Platters

MARINATED BEEF TENDERLOIN PLATTER

Marinated beef tenderloin, cooked to medium-rare, sliced and served with horseradish cream, roasted mushrooms, and fresh slider rolls
DF

ROASTED TURKEY PLATTER

Herb rubbed turkey breast, sliced and served with dijon mustard sauce, caramelized onions, and fresh slider rolls
DF

WHOLE ROASTED CHICKEN

Served whole or carved with BBQ sauce, pickled onions, and house Saratoga chips
GF/DF

WHOLE POACHED SALMON

Lemon and herb poached salmon, served whole with marinated cucumber, dill crema, and rye toast
DF

CLASSIC SHRIMP COCKTAIL

Poached and chilled shrimp, house cocktail sauce, and fresh lemon
GF/DF

ARTISAN CHEESE BOARD

Trio of domestic and imported artisan cheeses, marinated olives, dried and fresh berries, and flatbread crackers
VEG

CHARCUTERIE BOARD

Trio of domestic and imported meats, pickled vegetables, and flatbread crackers
DF

VEGETABLE CRUDITE

Roasted, pickled, and raw vegetables with our signature dill dip
VEG/GF

FRUIT & BERRY PLATTER

Assortment of seasonal fruit and berries
VEG/V+/GF/DF

Sliders & Dips

BUFFALO CHICKEN DIP

Slow roasted chicken folded into a blend of spicy buffalo sauce and cheese. Served warm with celery sticks and pretzel bites

CHORIZO CRAB DIP

Hot and smoky chorizo and jumbo lump crab folded into a blend of sharp cheddar cheese. Served warm with tortilla chips
GF

SPINACH, KALE & ARTICHOKE DIP

Wilted greens and chopped artichokes blended with cream cheese. Served warm with tortilla chips
VEG

SALMON SLIDER

Seared salmon, caper aioli, fresh greens and pickled onion on a fresh slider bun
DF

FALAFEL SLIDER

Falafel patty, vegan aioli, lettuce, and pickled onion on a fresh slider bun
VEG/V+/DF

TENDERLOIN BUTTON SLIDER

Shaved beef tenderloin, horseradish cream, caramelized onion, fresh greens on a button slider bun

TUSCAN MEATBALL BUTTON SLIDER

Traditional Italian meatball, mozzarella, and tomato pesto on a button slider bun

HOT CHICKEN SLIDER

Spicy fried chicken drizzled with Ohio maple syrup, fresh greens, sweet pickle, and remoulade sauce on a fresh slider bun

MEDITERRANEAN DIP TRIO

Classic hummus, marinated olive tapenade, seasonal spread, and petite naan
VEG/DF

SEA SALT SARATOGA CHIPS & DIP

House fried potato chips and homemade chive dip
VEG/GF

SEASONAL SALSA TRIO

Traditional, spicy, and seasonal salsa served with tortilla chips
VEG/V+/GF/DF

Entrées

BEEF

STEAK

SLICED TENDERLOIN

SHORT RIB

FILET MIGNON

PORK

CARAMELIZED PORK LOIN

CHICKEN

CHICKEN BREAST

AIRLINE BREAST

CHICKEN LEG QUARTER

FISH

SALMON

SPECIALTY SAUCES

Red Wine Demi

Best served with beef & pork **GF/DF**

Tomato Caper Marmalade

Best served with beef & chicken
VEG/V+/GF/DF

Dijon Glaze

Best served with pork, chicken, & fish
VEG/V+/GF/DF

Herbed Compound Butter

Best served with beef & fish **VEG/GF**

Roasted Garlic Cream Sauce

Best served with pork, chicken,
& fish **VEG**

Caramelized Citrus Miso Jus

Best served with pork, chicken,
& fish **VEG/V+/GF/DF**

Seasonal Menu

JULY-OCTOBER

FISH

LOBSTER SCAMPI

Butter poached lobster meat tossed
in lemon herb white wine sauce

VEGETARIAN

STUFFED ACORN SQUASH

Wild rice blend with apples and
celery, baked into seasoned acorn
squash **VEG/V+/GF/DF**

SPECIALTY SAUCES

Kale-Walnut Pesto

Best served with fish & chicken
VEG/GF+contains nuts

Peach Bacon Chutney

Best served with pork, chicken,
and fish **GF/DF**

Creole Mustard Sauce

Best served with pork, chicken,
and fish **VEG/GF**

Vegetarian Entrées

CAULIFLOWER STEAK

Herb roasted cauliflower steak with
fresh pesto **VEG/GF**

MEDITERRANEAN RED LENTIL PENNE

Al dente red lentil penne, wilted kale,
roasted garbanzo beans, and toasted
pine nuts tossed in a blistered tomato
jus **VEG/V+/GF/DF+contains nuts**

PASTA PRIMAVERA

Al dente pasta, wilted greens, and
roasted vegetables tossed with garlic
herb oil **VEG/V+/DF**

Sides

CREAMY MACARONI & CHEESE VEG

LASAGNA FLORENTINE ROLL VEG

REDSKIN MASHED POTATOES VEG/GF

ROSEMARY ROASTED FINGERLING POTATOES VEG/V+/GF/DF

OLIVE OIL & SALT RUBBED BAKED POTATOES WITH SOUR CREAM VEG/V+/GF

SWEET POTATO PUREE WITH MAPLE BROWN BUTTER VEG/GF

WILD RICE PILAF WITH CARMELIZED ONION BROWN BUTTER VEG/GF

GINGER BASMATI RICE VEG/V+/GF/DF

OLIVE OIL POACHED GREEN BEANS WITH SWEET PEPPERS VEG/V+/GF/DF

ROASTED HEIRLOOM CARROTS VEG/V+/GF/DF

HERBS DE PROVENCE SEASONAL ROASTED VEGETABLES VEG/V+/GF/DF

BRAISED LOCAL GREENS WITH CARMELIZED LEEKS & FENNEL VEG/GF/DF

Seasonal Menu JULY-OCTOBER

SWEET POTATO SALAD

Sweet potatoes, celery, red onion, dried cranberries, and tarragon, tossed in maple vinaigrette VEG/V+/GF/DF

GRILLED SHISHITO PEPPERS

Grilled shishito peppers tossed with caramelized onions and chopped apricots VEG/V+/GF/DF

CORN COBB SALAD

Chopped crisp romaine, sautéed sweet corn, diced tomatoes, bleu cheese crumbles, hard boiled egg, diced crispy bacon, buttermilk chive dressing GF

SWEET CORN CHOWDER

Creamy chowder made with fresh sweet corn VEG

Salad

HIGH LINE CAR HOUSE SALAD

Baby little gem lettuce, lemon shallot vinaigrette, charred peppers, sun dried tomatoes, marcona almonds, and shaved pecorino romano

VEG/GF +contains nuts

THE FIVES SALAD

Miniature romaine hearts, pickled red onion, fresh radish, crumbled blue cheese, roasted tomatoes, chive buttermilk dressing, and cornbread shortbread croutons VEG

CHEF'S GARDEN SALAD

Artisan greens, shredded carrots, fresh cucumber, roasted tomatoes, and garlic herb croutons VEG/V+

Soup

SMOKED TOMATO BISQUE

Rich and smoky tomato bisque finished with cream and topped with gouda croutons VEG

CHARRED CARROT GINGER

Charred carrot and ginger soup topped with a pickled beet chip

VEG/V+/GF/DF

Bread

HERBED BISCUITS

Served with honey butter

SCALLION CORN BREAD MUFFINS

Served with honey butter

SLICED ARTISAN BREAD

Served with butter

DINNER ROLLS

Served with butter

PUFF PASTRY STRAWS

Brunch Packages

LIGHT & BRIGHT \$35/person

Includes:

- 3 Cheese & Herb Frittata, garnished with Tomato Marmalade **VEG/GF**
- Roasted Breakfast Potatoes **VEG/V+/GF/DF**
- Applewood Smoked Bacon or Turkey Sausage Patties **GF/DF**
- Petite Ham & Cheese Biscuits
- Petite Chicken Salad Biscuits
- Fruit Skewers with Yogurt Dip **VEG/GF**
- Chef's Garden Salad with buttermilk chive dressing or balsamic vinaigrette **VEG**

SWEET & SAVORY \$45/person

Includes:

- Roasted Vegetable Strada **VEG**
- Roasted Breakfast Potatoes **VEG/V+/GF/DF**
- Applewood Smoked Bacon **GF/DF**
- French Toast Bake with Maple Syrup **VEG**
- Fruit Skewers with Yogurt Dip **VEG/GF**
- Caprese Stack Salad **VEG/GF**
- Roasted Turkey Platter with Fresh Rolls and Mustard Trio **DF**

Stations & Bars

BREAKFAST CARVING STATION

Roasted Pork Belly \$7.50/person

With BBQ sauce and Maple Syrup **DF**

Creme Brulee French Toast Challah

\$4.00/person

With butter, berry compote and maple syrup **VEG**

OMELETTE STATION

\$7.50/person

Made to order omelet station with toppings including feta cheese, cheddar cheese, diced bacon, wilted spinach, sauteed peppers & onions, fresh pico de gallo **GF/DF/VEG**

A La Carte Brunch

3 CHEESE & HERB FRITTATA

serves 10

Crustless egg bake, loaded with cheese and fresh herbs, garnished with tomato marmalade **VEG/GF**

ROASTED VEGETABLE STRADA

serves 10

Egg casserole filled with crusty brioche, roasted vegetables **VEG**

ALMOND BERRY OVERNIGHT OATS

Oats bloomed with almond milk, topped with berry compote and toasted almonds **VEG/V+/GF/DF**

ASSORTED PETITE PASTRY

serves 10

Fresh baked assorted pastry

VEG+contains nuts

MINI QUICHE

serves 10

Petite tart shell filled with choice of:

- Classic bacon and cheddar
- Broccoli gruyere **VEG**
- Triple cheese and chive **VEG**

BREAKFAST BURRITOS

[minimum order of 12]

Fluffy eggs, cheddar cheese, and crispy bacon served with salsa and avocado crema.

VEG OPTION: substitute bacon with roasted peppers, broccoli & caramelized onions

DIY TOAST BAR

Station includes whipped butter, whipped cream cheese, berry jam, avocado butter, and your choice of two varieties of bread:

- Bagels
- Biscuits
- Sliced Artisan Bread **VEG/DF**

SWEET POTATO HASH

Seared sweet potatoes with chive, caramelized onions, and peppers

VEG/V+/GF/DF

ROASTED BREAKFAST POTATOES

Roasted potatoes seasoned and tossed with scallions **VEG/V+/GF/DF**

PETITE BISCUIT SLIDERS

serves 10

Choice of two:

- Ham, egg, and cheese
- Chicken salad
- Egg salad **VEG**
- Boursin cucumber **VEG**
- Bacon jam, egg, and cheese

BLT CHARCUTERIE BOARD

serves 10

A rancher's platter filled with sliced pork belly, bacon wrapped asparagus, caramelized onion-bacon jam, tomato chutney, local lettuce, and fresh sourdough **DF**

APPLEWOOD SMOKED BACON

GF/DF

TURKEY SAUSAGE PATTIES

GF/DF

Dessert

SEASONAL MINIATURE TRIO

Mini chocolate cakes, mini cheesecake, and seasonal mousse **VEG**

PETITE COOKIE & BROWNIE PLATTER

Chocolate chip, oatmeal, and lemon sugar cookies with dark chocolate and walnut fudge brownies

VEG+contains nuts

CHOCOLATE TURTLE CAKE

Chocolate cake with caramel and candied pecans **VEG+contains nuts**

SEASONAL MOUSSE PARFAIT

VEG

VANILLA BEAN CHEESECAKE

Thick and creamy cheesecake, brown sugar graham crumble, and sweet caramel drizzle **VEG**

PETITE CRÈME BRULÉE TRIO

Classic vanilla bean, rich chocolate, and seasonal crème brulée **VEG/GF**

MILK & COOKIE BAR

Deep dish chocolate chip cookie bars served with iced coffee or milk **VEG**

DIY SHORTCAKE BAR

Sweet cream shortcake biscuits with seasonal sugar cured fruit, vanilla bean whipped cream, and honey caramel sauce **VEG**

VEGAN CHOCOLATE BUCKEYE MOUSSE CUP

Chocolate and peanut butter mousse **VEG/V+/GF/DF+contains nuts & soy**

Late Night

GARLIC KNOTS

Pizza dough knotted with roasted garlic parmesan and served with rich marinara **VEG**

PEPPERONI KNOTS

Pizza dough knotted with pepperoni and served with rich marinara

CHICKEN WINGS

Chicken wings tossed in smoky BBQ or buffalo sauce, served with bleu cheese dip and celery sticks **GF/DF**

PRETZEL BITES & BEER CHEESE

Homemade beer cheese and salted pretzel bites **VEG**