

# 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

MARCH-JUNE

## STRAWBERRY BASIL BRIE PHYLLO CUP

Strawberry preserves and double cream brie topped with a basil garnish **VEG**

## ENGLISH PEA ARANCINI

Fried rice fritter with Spring peas served with lemon aioli **VEG**

## SPRING TABBOULEH CUCUMBER CUP

Cucumber cup filled with a tabbouleh mix of Spring pea, chopped mint, parsley, tomato, and bulgar tossed with lemon juice and olive oil **VEG/V+/DF**

## SAMBAL PORK MEATBALL

Spicy pork meatball tossed in a sweet & sour glaze **DF**

## CHORIZO STUFFED PEPPERS

Petite peppers stuffed with spicy chorizo and drizzled with cilantro crema

## CHICKEN POTSTICKER

Chicken potsticker sautéed in sesame oil and served with yuzu dipping sauce **DF**

## PETITE CHICKEN SATAY

Chicken satay with raspberry thyme glaze **GF/DF**

## TENDERLOIN AU POIVRE

Peppercorn-crusted beef with blue cheese aioli on a kettle-style potato chip **GF**

## SMOKED BRISKET & TOMATO TART

Smoked brisket and tomato ragout in a mini tartlet

## 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**

### WATERMELON PIZZA

Picnic sliced watermelon topped with crumbled feta cheese, toasted pistachio crumble, and drizzled with balsamic reduction **VEG/GF+contains nuts**

### SEASONAL FLATBREAD

Pickled ramp and shallot chutney, creamy goat cheese, and arugula pesto **VEG**

### CITRUS SHRIMP DIP

Poached shrimp with fresh cilantro, red onion, and cotija cheese, lemon-dill vinaigrette served chilled with tortilla chips **GF**

## 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 SALSAS TRIO

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



# Seasonal Menu

MARCH-JUNE

## 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*

### FISH

**MAHI MAHI**

### VEGETARIAN

**CORN CUSTARD STUFFED TOMATO**

*Tomato shell filled with corn custard, roasted corn, carrots, onion, and barley then topped with fresh pico VEG*

### SPECIALTY SAUCES

**Chimichurri**

*Best served with beef & fish VEG/V+/GF/DF*

**Raspberry Thyme Marmalade**

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

## Vegetarian Entrées

**CAULIFLOWER STEAK**

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

**PASTA PRIMAVERA**

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

**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*





# Seasonal Menu

MARCH-JUNE

## 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

**STIR FRIED CAULIFLOWER RICE**  
*Riced cauliflower, sautéed onions, carrots, and peas, tossed with sesame oil and soy sauce* VEG

**ASPARAGUS WITH LEMON OIL**  
*Sautéed asparagus with a bright lemon oil* VEG/V+/GF/DF

**CAPRESE STACK SALAD**  
*Local tomatoes layered with mozzarella and basil pesto. Served over fresh mixed greens and drizzled with balsamic reduction* VEG/GF

**POBLANO PEPPER PEA BISQUE**  
*Roasted poblano peppers and fresh spring peas blended into a bisque* VEG/GF+contains nuts

## 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

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## 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

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## 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**