

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**

CRANBERRY MINT BRIE PHYLLO CUP

Cranberry ginger chutney, double cream brie, sugared cranberry and mint garnish **VEG**

MUSHROOM & GOAT CHEESE ARANCINI

Fried rice fritter, wild mushrooms and goat cheese, pesto aioli dipping sauce **VEG**

APPLE SAGE GINGER SNAP

Crisp ginger snap topped with apple onion jam, crema, and fried sage **VEG**

POTATO CROQUETTE

Deep fried potato croquette, loaded with cheddar and chives, dill cream dipping sauce **VEG**

DUCK FAT POTATO SILO

Crispy potato silo, simmered in duck fat, topped with crispy pulled chicken, POM reduction **GF/DF**

SPINACH TURKEY PHYLLO CUP

Flaky phyllo cup filled with a creamy spinach and turkey filling

CURRY STUFFED DATES

Dates filled with curried chicken sausage (medium heat), dill yogurt drizzle **DF**

BLOODY MARY SHRIMP SHOOTER

Lemon poached shrimp diced with celery, dill, and bloody mary mix, garnished with celery and bacon sticks **GF/DF**

BEEF RILLETTE

Slow cooked in salt and preserved in fat to produce a tender, silky smear of beef over a dark rye toast point **DF**

PETITE BEEF WELLINGTON

Beef and mushroom filled puff pastry served with a worcestershire aioli

LAMB MEATBALL

Lamb meatball, feta pesto





Seasonal Menu

NOVEMBER-FEBRUARY

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**

SEASONAL FLATBREAD

Prosciutto, feta, apple onion jam

COCONUT LENTIL CHAAT

Lentils, coconut stewed eggplant, herbs, and chickpea flour, baked into crispy pie, served with vegan yogurt **VEG/V+/GF/DF+contains nuts**

MEDITERRANEAN FRUIT BOARD

Spiced poached pears, medjool dates, cinnamon raisin marinated apricots, bing cherry compote, roasted marcona almonds, curried cashews, almond biscotti **VEG/V+/GF/DF+contains nuts**

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**





Seasonal Menu

NOVEMBER-FEBRUARY

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

SEA BASS

VEGETARIAN

ALMOND KOHLRABI STACK

Layers of seared kohlrabi, sliced butternut squash, smoked soy & almond butter sauce, topped with a toasted almond gremolata

VEG/V+/GF/DF+ contains nuts

SPECIALTY SAUCES

Ginger Cranberry Relish

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

Lemon Caper Aioli

Best served with beef and fish VEG/GF

Sundried Tomato Pesto

Best served with 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





Seasonal Menu

NOVEMBER-FEBRUARY

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 CARAMELIZED 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 CARAMELIZED LEEKS & FENNEL
VEG/GF/DF

HASSELBACK SWEET POTATOES

Hasselback sweet potato topped with meringue and candied walnut gremolata VEG/GF/DF+contains nuts

CAULIFLOWER & GRUYERE GRATIN

Creamy bake of cauliflower and gruyere with a crispy cheese topping VEG

MAPLE BROWN BUTTER BRUSSELS SPROUTS

Brussels sprouts roasted in a sweet brown butter VEG/GF

BEET STACK SALAD

Beets, butternut squash, and herb goat cheese, atop a bed of arugula with a sweet red wine reduction and candied walnuts VEG/GF+contains nuts

CREAMY FIVE ONION SOUP

Velvety aromatic cream soup of sweet onions, leeks, scallions, shallots, and garlic VEG/GF

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**