

## 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**

### CHARRED VEGETABLE SKEWER

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

### SEASONAL SUCCOTASH CHIP

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

## 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. **V+ / VEG / GF / DF**

## 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. **VEG/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. **V+ / VEG / 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. **V+ / VEG / GF / DF**

## Entrées

### Beef

SPLIT STRIP 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.  
V+/VEG/GF/DF

#### Dijon Glaze

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

## Vegan & 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.

V+/VEG/GF/DF/contains nuts

#### PASTA PRIMAVERA

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

## Sides

**CREAMY MACARONI & CHEESE**  
VEG

**LASAGNA FLORENTINE ROLL**  
VEG

**REDSKIN MASHED POTATOES**  
VEG/GF

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

**OLIVE OIL & SALT RUBBED  
BAKED POTATOES WITH  
sour cream**  
V+/VEG/GF

**SWEET POTATO PUREE WITH  
MAPLE BROWN BUTTER**  
VEG/GF

**WILD RICE PILAF WITH  
CAMELIZED ONION BROWN  
BUTTER**  
VEG/GF

**GINGER BASMATI RICE**  
V+/VEG/GF/DF

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

**ROASTED HEIRLOOM CARROTS**  
V+/VEG/GF/DF

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

**BRAISED LOCAL GREENS WITH  
CAMELIZED 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. V+/VEG/GF/DF*

### GRILLED SHISHITO PEPPERS

*Grilled shishito peppers tossed with caramelized onions and chopped apricots. V+/VEG/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

*Artisan romaine 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. V+/VEG*

## 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. V+/VEG/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

**Includes:**

- 3 Cheese & Herb Frittata, garnished with Tomato Marmalade. **VEG/GF**
- Roasted Breakfast Potatoes. **V+/VEG/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

**Includes:**

- Roasted Vegetable Strada. **VEG**
- Roasted Breakfast Potatoes. **V+/VEG/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  
With BBQ sauce and Maple Syrup. **DF**

Creme Brulee French Toast Challah  
With butter, berry compote and maple syrup. **VEG**

### OMELETTE STATION

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

## 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. **V+/VEG/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.  
**V+/VEG/GF/DF**

### ROASTED BREAKFAST POTATOES

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

*Assortment of mini cookies and brownies. VEG*

### 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. V+/VEG/GF/DF/contains nuts*

## 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*