

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 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. **V+/VEG/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-crust 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. V+/VEG/GF/DF



Seasonal Menu MARCH - JUNE

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. 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 SALSA 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 MARCH - JUNE

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.
V+/VEG/GF/DF

Raspberry Thyme Marmalade
Best served with beef, pork, & chicken. V+/VEG/GF/DF

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
CARAMELIZED 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
CARAMELIZED LEEKS & FENNEL**
VEG/GF/DF



Seasonal Menu MARCH - JUNE

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. V+/VEG/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
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

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

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**