

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 NOVEMBER - FEBRUARY

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.

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 NOVEMBER - FEBRUARY

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. V+/VEG/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. V+/VEG/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. 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 NOVEMBER - FEBRUARY

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

Specialty sauces

Ginger Cranberry Relish

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

Lemon Caper Aioli

*Best served with beef and fish.
VEG/GF*

Sundried Tomato Pesto

*Best served with 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

**YUKON GOLD 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 NOVEMBER - FEBRUARY

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

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**

Crepe 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**