



Seated Dinner Menu

URBAN
CANVAS

Starters

GARDEN

Roasted Artichokes

Stuffed with Spinach and
Parmesan

Tomato and Roasted Garlic Focaccia

Burrata Toasts

Seasonal Jam, Honey

Brie Tartlett

Puff Pastry, Brie, Seasonal Jam

Spring Rolls

Rice Paper, Mixed Vegetables,
Cilantro, Sweet Thai Chili Sauce

Bruschetta

Tomato, Parmesean,
Basil, Crostini

Falafel Bites

Tzatziki Sauce

Brussel Sprout Lollipop

Lemon Bourbon Glaze

Pesto Skewers

Sundreid Tomato, Marinated Artichoke,
Cheese Tortellini

Florentine Portobello

Artichoke and Spinach

Pretzel bites

City Wide Pale Ale Cheese Sauce

PORK

Madjool Dates

Bacon, Goat Cheese

Pot-stickers

Chinese dumplings stuffed with
pork and green onions with Ponzu

Almond Encrusted Candied Bacon

Baby Baker

Potato, Bacon, Gouda, Creme
Fraiche

Bacon Cheddar Potato Croquets

Spicy Tomato Sauce

Brie Crostini

Poached Pear, Prosciutto, Balsamic
Glaze

POULTRY

Chicken Brochette

Moroccan Lemon Spice

Chicken and Waffles

Hot Honey

Mini Street Tostata

Roasted Pulled Chicken, Salsa
Verde, Pico De Gallo, Cotija

Korean Lettuce Wrap

Kimchi, Peanut, Coriander

 This Item is or Can be Made Gluten Free

 This Item is or Can be Made Dairy Free

Select Three to be Included During Your Cocktail Hour
Add a Fourth Option for \$4.25 per person

Starters

SEAFOOD

Smoked Salmon Crostini

Caper Crema, Pickled Red Onion,
Cucumber

Ahi Togarashi

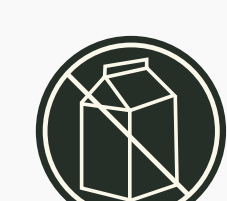


Ahi tuna, Marinated Cucumber Salad,
Wasabi Mayo, Wonton Crisp

Maryland Blue Crab Cakes

Sriracha Aioli, Asian Slaw

Panko Shrimp



Honey Soy Dipping Sauce
(additional \$1 per person)

Smoked Trout Canapés

Pita Chip, Chive

Lobster Mac and Cheese Croquet

Cognac Cream

BEEF & GAME

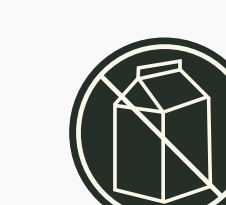
Mini Beef Wellington Tenderloin

Wrapped in Puff Pastry, Roasted
Garlic Aioli

St. Louis Toasted Ravioli

Marinara Sauce

Beef Tenderloin Crostini



Beef Tenderloin, Crostini, Whipped
Feta, Balsamic Reduction

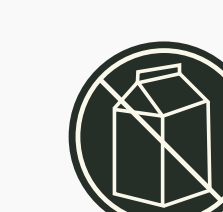
Lamb Lollipop



Mint Dipping Sauce, Ground
Lamb

Upgrade to Lambchops for additional fee

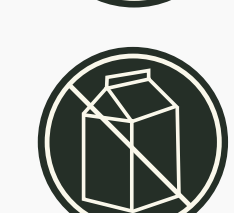
Sweet & Spicy Veal Croquet



Yukon Gold Truffle Puree



This Item is or Can be Made Gluten Free





This Item is or Can be Made Dairy Free


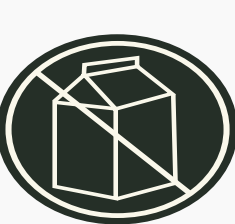
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First Course


SALADS

Romaine, Parmesan Crisp, Cucumber,  
Marinated Tomato, Pickled Red Onion,
Balsamic Vinaigrette

Arugula, Shaved Parmesan, Heirloom  
Tomato, Red Onion, Lemon Honey
Dressing

Frisee, Poached Pear, Goat Cheese,  
Shallot, Candied Pecans, Port Wine Reduction
Vinaigrette

Mixed Field Greens, Toasted Walnuts,  
Feta, Dried Apricot, Orange White
Balsamic

Heirloom Tomato with Burrata, 
Herb Pesto
Seasonal customization available

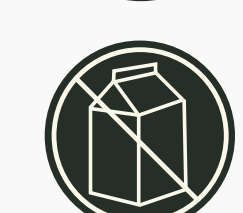
Inquire about Soup options



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Also Included in Your Experience:

Upgrade to Duet for \$5 per person



This Item is or Can be Made Dairy Free

Assorted Artisan Breads, Coffee

Ask for Seasonal Salads and Soups

Main

SEAFOOD

Rainbow Trout

Pesto Penne, Roasted Seasonal
Vegetables

Panko Crusted Salmon

Dill Caper Cream, Saffron
Couscous, Roasted Broccoli

Sesame Crusted Tuna

Asparagus, Saffron CousCous

Lemon Garlic Shrimp

Bourbon Brussel Sprouts, Risotto Cakes

\$50 per person

POULTRY

Parmesan Crusted Chicken

Sundried Tomato Cream
Sauce, Herbed Risotto Cakes,
Wilted Spinach

Chicken Florentine

Artichokes, Wilted Spinach, Roasted
Asparagus, Duchess Potatoes

Herbed Lemon Chicken

Garlic and Boursin Mashed Potatoes,
Green Beans in Brown Butter

Cornish Game Hen

Honey, Cherry Brandy
Demi-Glace, Sweet Potato Hash,
Roasted Broccoli in Garlic Butter

\$47 per person

Main

PORK

Pork Roulade

Giardiniera, Leek Smashed
Potatoes, Asparagus

Pork Tenderloin Medallions

Smoked Tomato Demi-Glace,
Sweet Potato Puree, Asparagus

Roasted Pork Loin

Stil630 Bourbon Glaze,
Cacio e Pepe Truffle Gnocchi,
Roasted Seasonal Vegetables

Pork Chop

Apple Chutney, Garlic Boursin
Mashed Potatoes, Bourbon
Brussel Sprouts

\$50 per person

BEEF

Beef Tenderloin Filet

Yukon Gold White Truffle Puree, Roasted
Rosemary Potatoes, Broccoli

Beef Medallions

Macerated Cherry Port Wine Demi-Glace,
Leek Smashed Potatoes,
Green Beans in Brown Butter

Flat Iron Steak

Confit Garlic and Blistered Tomato Aioli
aCampanelle Pasta in Parmesan Cream
Sauce, Maple Carrots

Beef Tips

Brandy Peppercorn Cream,
Garlic and Boursin Mashed Potatoes,
Bourbon Brussel Sprouts

\$54 per person

Main

VEGETARIAN

Wild Mushroom Ravioli

Dijon Cream Sauce, over Wilted Spinach, Roasted Vegetable *

Stuffed Portobella Mushroom

Creamy Spinach, Parmesan Cheese, Roasted Rosemary Potatoes, Asparagus*

Mediterranean Lasagna

Grilled Vegetables, Bechemel, Parmesan Cheese, Micro Greens

Ratatouille

Zucchini, Tomato, Squash, Eggplant, Over Polenta

\$45 per person

VEGAN

Stuffed Squash

Squash, Farro, Celery Root, Arugula, Sweet Potatoes, Herb Pistachio Gremolata

Mediterranean Couscous

Tomato, Caper Olives, Herbs FinesOver Ratatouille Provencale

Wild Mushroom Ragu

Braised Forest Mushrooms, Garlic, Herbs, Stone Ground Polenta, Leafy Greens

Loaded Sweet Potato

Roasted Sweet Potato, Spinach, Seasoned Black Beans, Roasted Tomatillo Salsa Verde, Avocado

\$45 per person

*With Suggested Sides

(Vegan and Vegetarian options without and asterisk cannot be changed)