



EARLY
MOUNTAIN

COCKTAIL HOUR

Passed Canapés

Choice of three | \$24/person

SEASONAL

Spring

CUCUMBER RIBBON
with Trout Roe, Horseradish Cream & Dill

SMASHED PEA CROSTINI
with Lemon, Confit Garlic & Sumac

Summer

AHI TUNA & WATERMELON
Lime, Coriander, Sesame & Soy Vinaigrette

TOMATO JAM CROSTINI
with Heirloom Tomato & Basil

Fall + Winter

CRISPY BRUSSEL SPROUTS
Miso Vinaigrette and Crushed Peanuts

FRENCH ONION SOUP
"Mini Crock Pot" (+\$2 per person)

CLASSIC

SAVORY MADELEINE
with Rosemary & Thyme

CHEESE GOUGÈRES

MINI QUICHE LORRAINE

MINI QUICHE FLORENTINE

CRISPY PORK BELLY
with Black Garlic Molasses

HOUSE POTATO CHIP WITH CAVIAR
Crème Fraiche & Chive (+\$3/person)

Stations

Priced per person

THE VINEYARD STATION

Artisanal cheese & charcuterie board with a mélange of dried fruits, nuts, pickles & crackers.

\$28/person

CAVIAR & SMOKED SALMON

Golden Kaluga caviar & Nova smoked salmon accompanied by house-made blini and classic accoutrements.

Market Price

RAW BAR

Assorted seasonal shellfish and classic accoutrements.

Market Price

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Spring: Mar-May • **Summer:** June-Sept • **Fall/Winter:** Oct-Feb



EARLY
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PLATED DINNER

First Course

Choice of one

CLASSICS

\$15/person

MIXED GREENS

Cucumber, radish, cracked black pepper,
lemon vinaigrette

CAESAR

Parmesan Reggiano and brioche croutons

SEASONAL

\$17/person

Spring

CHILLED ASPARAGUS SALAD

Shaved eggs, parmesan ribbons,
breadcrumbs & lemon vinaigrette

Summer

PANZANELLA

Sourdough, heirloom tomatoes,
Buffalo mozzarella, olive & caper tapenade,
red onion, basil, red wine vinaigrette

Fall + Winter

YOUNG KALE

Bleu cheese or Chevre crumble,
toasted sunflower seed, dried cranberry,
apple cider vinaigrette

Duet Entrée

Choice of one from each section.
\$75/person

Section 1

FILET MIGNON

Pan-seared & roasted

CHICKEN BREAST

Skin-on, pan seared & roasted

FRENCHED PORK CHOP*

Pan-seared & roasted

NEW FRONTIER BISON TENDERLOIN**

WAGYU RIBEYE**

Section 2

MAINE LOBSTER

Butter poached

DIVER SCALLOP

Pan-seared & roasted

SALMON

Pan-seared & roasted

JUMBO SHRIMP SKEWER

Grilled

CRAB CAKE*

Pan seared & roasted

SEASONAL VEGETARIAN

\$48/PERSON

Spring

BROCCOLI "STEAK"

Summer

EGGPLANT "STEAK"

Fall + Winter

CAULIFLOWER "STEAK"

*+\$10/person upcharge

**+\$30/person upcharge, events up to 75 guest

Seasonal Accompaniments

Choice of one

Spring

ASPARAGUS

with Confit Dutch Potatoes

CARAMELIZED SPRING ONION*

with Robuchon Potato Cake

Summer

HARICOT VERTS

with Confit Dutch Potatoes

TOMATO & CORN SUCCOTASH*

with Fried Polenta Cake

Fall + Winter

ROASTED YOUNG CARROTS

with Confit Dutch Potatoes

ROASTED HONEYNUT SQUASH

with Baby Bok Choy

*+\$3/person upcharge

Dessert

\$14/person

SEASONAL FRUIT COBBLER

Add on: Vanilla Bean Ice Cream (+\$2)

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULÉE

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foodborne illness, especially if you have certain medical conditions.

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Late Night Snacks

Choice of one
\$10/person

TRUFFLED FRENCH FRIES*
with Parmesan Reggiano

SWEET & SPICY SWEET
POTATO FRIES

HAM & CHEESE SLIDERS

MINI CORN DOGS
with Early Sauce

FRIED
MOZZARELLA
BITES

*+SHAVED TRUFFLE
\$10/PERSON UPCHARGE



EARLY
MOUNTAIN

FAMILY STYLE

To Start

SALAD

All options include fresh baked baguette with butter

MIXED GREENS

- or -

CAESAR

- or -

SEASONAL SALAD

\$95/person, limit of 75 guests

Entrée

SPRING

RACK OF LAMB
with Red Wine Bordelaise Sauce
- or -
POACHED SALMON
with Mustard & Dill Cream

*served with lemon confit potatoes
& roasted broccolini*

SUMMER

WAGYU RIBEYE
with Rosemary Veal Glacé
- or -
BLACKENED RED SNAPPER
with Lemon Beurre Blanc

*served with roasted patty pan squash
& Robuchon potatoes*

SPRING

VEAL OSSOBUCO
- or -
DIVER SCALLOPS
with Lemon Beurre Blanc

*served with risotto Milanese
& young kale salad*

LUNCHEONS

SOUTHERN LUNCHEON

FRIED CHICKEN

MACARONI & CHEESE

SAVOY CABBAGE COLESLAW

CORNBREAD

with Whipped Honey-Butter

\$55/person

VIRGINIA VINEYARD

CHICKEN SALAD WITH CROISSANTS
with toppings bar of bibb lettuce, tomato, red onion

FINGERLING POTATO SALAD
with Dill and Whole Grain Mustard

MIXED GREEN SALAD
with Chunky Cucumber and Radish

*Cracked Pepper & Lemon Vinaigrette
- or - Cracked Pepper & Balsamic Vinaigrette*

\$60/person

SALMON SPREAD

POACHED SALMON FILLET
with Dilly Mustard & Lemon

GREEN BEANS
with Tomato Vinaigrette &
Shaved Almonds

CHILLED COUS COUS SALAD

\$65/person

DESSERT

ASSORTED COOKIES &
BROWNIES

\$10/person

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