

P A R A G O N

Restaurant & Bar

BANQUET MENU

\$40.00 PER PERSON

FIRST COURSE

BUTTERNUT SQUASH PUREE
CRISPY MUSHROOMS, TRUFFLE OIL

LOCAL FIELD GREENS
CHERRY TOMATOES AND BALSAMIC VINAIGRETTE

SECOND COURSE

ROASTED CHICKEN
SAUTÉED SPINACH, MAC-N-CHEESE AND THYME JUS

BRAISED POT ROAST
GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

GRILLED SALMON
BRAISED CHARD, BUTTERNUT SQUASH, BEURRE BLANC
MUSHROOM SALSA

DESSERT COURSE

BUTTER PECAN BREAD PUDDING
WARM BANANA BOURBON SAUCE

MAPLE CRÈME BRULEE
BLACK PEPPER SHORT BREAD COOKIES

*SPECIAL EVENT MENUS ARE SUBJECT TO SEASONAL CHANGES

P A R A G O N

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BANQUET MENU \$50.00 PER PERSON

FIRST COURSE

(CHOICE OF TWO)

BUTTERNUT SQUASH PUREE
CRISPY MUSHROOMS, TRUFFLE OIL

CAESAR SALAD
GARLIC CROUTONS AND PARMESAN

ROASTED BEET SALAD
PISTACHIOS, RICOTTA SALATA AND LEMON VINAIGRETTE

ROASTED MUSHROOM BRUSCHETTA
CARAMELIZED ONIONS, ARUGULA AND TRUFFLED CRÈME FRAICHE

SECOND COURSE

(CHOICE OF THREE)

LEMON GNOCCHI
SMOKED MUSHROOMS, CHARD, TOASTED PUMPKIN SEEDS
MADIERA BROTH

ROASTED CHICKEN
SAUTÉED SPINACH, MAC-N-CHEESE AND THYME JUS

ROASTED PORK SHOULDER
FARRO, APPLEWOOD SMOKED BACON, WINTER VEGETABLES

GRILLED HANGER STEAK
ROOT VEGETABLE HASH, CABERNET REDUCTION

PAN SEARED SALMON
BUTTERMILK MASHED POTATOES WITH CHERRY TOMATO CHIVE BEURRE BLANC

VEGETABLE POT PIE
ROOT VEGETABLES AND WINTER GREENS

DESSERT COURSE

BUTTER PECAN BREAD PUDDING
WARM BANANA BOURBON SAUCE

MAPLE CRÈME BRULEE

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P A R A G O N

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BLACK PEPPER SHORTBREAD COOKIES

BANQUET MENU

\$60.00 PER PERSON

FIRST COURSE

(CHOICE OF THREE)

BUTTERNUT SQUASH PUREE
CRISPY MUSHROOMS, TRUFFLE OIL

GRILLED APPLE SALAD
FRISÉE, WATERCRESS, SHERRY-HONEY VINNAIGRETTE, SPICY PECANS, BLEU CHEESE

ROASTED BEET SALAD
PISTACHIOS, RICOTTA SALATA AND LEMON VINAIGRETTE

DUCK CONFIT SALAD
ARUGULA, DRIED CHERRIES, TOASTED MACADAMIA NUTS AND SHERRY VINAIGRETTE

SPICY CRAB CAKE
BLACK & WATERMELON RADISH SALAD, CHAMPAGNE VINAIGRETTE AND LEMON AIOLI

TUNA TARTARE
DICED PEPPERS, GINGER-LIME VINAIGRETTE AND TARO ROOT CHIPS

SECOND COURSE

(CHOICE OF THREE)

QUINOA
OYSTER MUSHROOMS, ROASTED CAULIFLOWER, PEA SPROUTS, SWEET ONION PUREE

LEMON GNOCCHI
SMOKED MUSHROOMS, CHARD, TOASTED PUMPKIN SEEDS
MADIERA BROTH

ROASTED MONKFISH
BRAISED LENTILS, ESCAROLE, BRANDY CREAM, FRIED PARSNIPS

BUTTERNUT SQUASH AGNOLOTTI
SAGE BUERRE BLANC, SHAVED PARMESAN

GRILLED RIB-EYE STEAK
ROOT VEGETABLE HASH, CABERNET REDUCTION

PORK CHOP
FARRO, APPLEWOOD SMOKED BACON, WINTER VEGETBLES

SEA BASS BOURRIDE
FINGERLING POTATOES, LEEKS, FENNEL, MUSSELS WITH HERB AIOLI

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P A R A G O N

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DUCK CONFIT
PARSNIP PUREE, CHARD, SABA

DESSERT COURSE

MAPLE CRÈME BRULEE
BLACK PEPPER SHORTBREAD COOKIES

PECAN PIE
BUTTER CRUST, CRÈME FRAICHE WHIPPED CREAM

SPECIAL NOTE:

IF YOU DON'T SEE JUST EXACTLY WHAT IT IS YOU ARE LOOKING FOR ON OUR SPECIAL EVENT MENUS OUR EXECUTIVE CHEF WILL GLADLY TAILOR A SPECIAL MENU THAT'S JUST RIGHT FOR YOU...AFTER ALL IT IS *YOUR* PARTY AND YOU SHOULD HAVE A MENU THAT PERFECTLY REFLECTS *YOU!* SIMPLY LET YOUR SPECIAL EVENT COORDINATOR KNOW WHAT YOU WOULD LIKE AND SPENCER WILL CRAFT A NEW LIST OF SELCTIONS TO REFLECT YOUR REQUESTS.