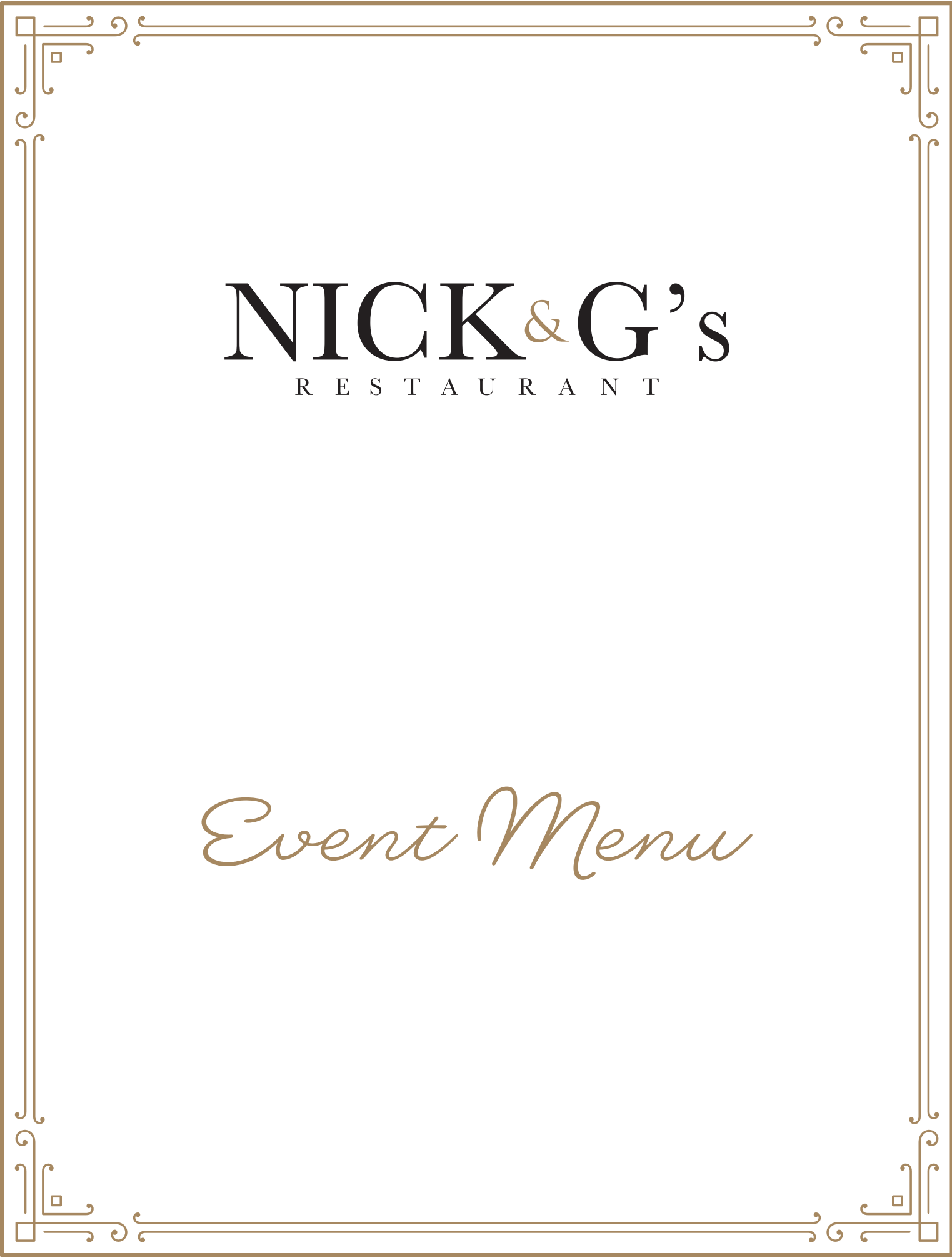




# NICK & G's

R E S T A U R A N T

## *Event Menu*

# PLATED OPTIONS

(MINIMUM 15 GUESTS)

## Plated Lunch \$45

### SALAD

#### LOCAL FIELD GREEN SALAD

baby carrots, English cucumber, cherry tomatoes,  
creamy balsamic vinaigrette

### MAIN COURSE

#### PAN ROASTED SEABASS GF

Herb Basmati Rice | Romesco Sauce

#### FREE RANGE ROASTED CHICKEN BREAST

garlic mashed potatoes & glazed baby carrots

#### PENNE PASTA IN SUNDRIED TOMATO PESTO GF-VEG

Seasonal Vegetables | Herbs

### DESSERT

#### ADDITIONAL CHARGE\*\* \$5 per guest

Mascarpone Cheesecake



# House Plated Dinner \$65

## First Course

### **CHEF SOUP OF THE DAY** GF-VEG

seasonal | local

### **FIELD GREEN SALAD** VEG-GF

shaved baby carrots, English cucumber, cherry tomatoes,  
Creamy Balsamic Vinaigrette

## Main course

### **RED WINE BRAISED SHORT RIB**

garlic mashed potatoes, Local vegetables & demi glaze

### **FREE RANGE ROASTED CHICKEN BREAST**

Creamy Herb polenta | glazed baby carrots | Marsala Tarragon Demi Glaze

### **ROASTED CAULIFLOWER & BROCCOLINI**

### **FETTUCCINI ALFREDO** VEG

Broccolini | Cauliflower | Parmesan | Soft herbs

## Dessert

### **CHOCOLATE TORE** GF

# Grand Plated Dinner \$80

## For The Table

### **PRIME BEEF CARPACCIO**

crispy capers, shaved Romano cheese, arugula, truffle crème, crostini

### **FIG & PROSCIUTTO BRUSCHETTA**

bleu cheese, pecorino, basil, balsamic

## Salad Course

### **BABY ROMAINE & LITTLE GEM LETTUCE SALAD VEG**

shaved parmesan, bread crumb salsa

## Main Course

### **ROASTED VERLASSO SALMON GF**

herb risotto, braised greens

### **RED WINE BRAISED SHORT RIB**

roasted sweet potatoes, brussels sprouts & demi glaze

### **FREE RANGE ROASTED CHICKEN BREAST**

Creamy Herb Polenta, glazed baby carrots, Madera Mushroom Sauce

### **BROWN BUTTER FETTUCCINI ALFREDO VEG**

oyster mushrooms, butternut squash, hazelnut gremolata

## Dessert

### **VANILLA BEAN CRÈME BRULEE**

### **CHOCOLATE TORTE GF**

# CHEF'S TASTING MENU \$155

*22% service charge applied to tasting dinner. Menu is a sample and changes with season Seasonally inspired menu, well suited for a memorable evening.*

## WELCOME GLASS OF SPARKING WINE

### FOR THE TABLE

#### **BAKED BABY BRI CHEESE VEG**

Dried Fruit, Preserved Jam, Grilled Focaccia, Greens

### COURSE 1

#### **CHEFS SEASONAL SALAD VEG-GF**

Red pears, endive, gorgonzola, toasted walnuts, black truffle vinaigrette

### COURSE 2

#### **ROASTED LOCAL CATCH GF**

Seasonal Vegetables | Citrus Caper Butter Sauce

### COURSE 3

#### **NEW YORK STEAK & GRILLED JUMBO PRAWNS GF**

Chive butter sauce | Black truffle demi glaze

### DESSERT

#### **DUO OF CHOCOLATE GF**



# Buffet Options

(MINIMUM 25 GUESTS)

## House Buffet Menu \$60

### SALAD

#### FIELD GREEN SALAD

shaved baby carrots, English cucumber, cherry tomatoes  
Creamy Balsamic Vinaigrette

\*\*\*\*Comes with house bread & Butter

### MAIN COURSE

#### PAN ROASTED CHICKEN BREAST

Herb Butter

#### BROWN BUTTER FETTUCCINI ALFREDO

oyster mushrooms, butternut squash, hazelnut gremolata

#### CHILIE-LIME MARINATED FLAT IRON STEAK

cilantro chimichurri

### SIDES

#### GARLIC MASHED POTATOES

#### CITRUS GLAZED BABY CARROTS

# Grand Buffet Menu \$78

## SALAD

### **BABY ROMAINE & LITTLE GEM LETTUCE SALAD**

shaved parmesan, bread crumb salsa

\*\*\*\*Comes with house bread & Butter

## MAIN COURSE

### **PAN ROASTED CHICKEN BREAST**

Herb Butter

### **ROASTED ATLANTIC SALMON**

tomato-fennel cream

### **RED WINE BRAISED SHORT RIB**

demi glace | herbs

### **BROWN BUTTER FETTUCCINI ALFREDO**

oyster mushrooms, butternut squash, hazelnut gremolata

## SIDES

### **GARLIC MASHED POTATOES**

### **CITRUS GLAZED BABY CARROTS**

### **FIRE ROASTED BROCCOLINI**

## DESSERT

### **WARM BUTTER CAKE**

### **CHOCOLATE TORTE GF**

# Buffet Enhancements

## SALAD

### **BABY ROMAINE CAESAR SALAD**

(\$13 PER GUEST)

Shaved parmesan cheese, bread crumb salsa

### **FARMERS MARKET SALAD**

(\$11 PER GUEST)

Field greens, shaved carrots, watermelon radish, English cucumber, cherry tomatoes, fontina cheese, creamy balsamic vinaigrette

## MAIN COURSE

(Platters Server 15-20)

### **PAN SEARED SEA BASS**

Vermouth Butter *(per platter \$285)*

### **GRILLED FILET MEDALLIONS**

bone marrow butter *(per platter \$500)*

### **HERB CRUSTED PORK LOIN**

Brandy Green Pepper Corn Sauce *(per platter \$300)*

### **GRILLED LAMB CHOPS**

Rosemary Jus *(per platter \$399)*

## Desserts

\$8 PER GUEST (CHOICE OF ONE)

### **DESSERT TABLE INCLUDES ALL**

\$28 PER GUEST - MINIMUM 25 GUESTS

### **MINI ASSORTED PETITE FOURS**

### **BUTTERSCOTCH BREAD PUDDING**

### **TIRAMISU GF**

### **VANILLA BEAN CRÈME BRULÉE GF**

### **GF CHOCOLATE TORTE**

# CARVING STATION

Can be added to buffets. Includes a chef attendant slicing meats to order

*Oven roasted Prime strip loin \$26 per person Oven Roasted lip on Ribeye w/ au jus \$27 per person Oven roasted Leg of Lamb w/ thyme Natural au jus \$27*

## Vegetarian Entree Buffet Options

PLATTER SERVES 15-20 GUESTS

### VEGETABLE LASAGNA \$250

Zucchini | Bell Pepper | Mushrooms | Eggplant | Spinach Ricotta  
"Cottage Cheese" | Mozzarella | Tomato Basil

### PENNE PASTA ROASTED SEASONAL VEGETABLES \$235

Sundried Tomato Pesto

### YUKON GOLD POTATO GRATIN \$250

Leeks, Gruyere Cheese

### NEAPOLITAN VEGETABLES & BASMATIC RICE \$275

Curvy vegetables, Cashews, Raisins, coconut, Thai basil - GF

### FOREST MUSHROOM RISOTTO \$265

Creamy Mushrooms | herb Sauce



## Tray Passed Appetizer Options

**Choice of three options \$30**

**Choice of Five options \$37**

## Appetizers

**Three Cheese Arancini VEG**

**Meatballs Al Forno**

**Citrus Beet & Goat Cheese Bite VEG-GF**

**Caramelized Onion & Bleu Cheese Tart VEG**

**Chicken Stay Skewer w/ peanut dipping sauce GF**

**Grilled Vegetable Skewers - Balsamic Glaze GF-VE-VEG**

**Heirloom tomato Bruschetta -**

**Parmesan, Balsamic Glaze Basil VEG-VE**

## Tray Pass Enhancements

(priced per piece minimum \$25)

**Sweet Chili Beef Satay Skewer \$9 GF**

**Steakhouse style Crab Cakes \$12 GF**

**Halibut Ceviche Shooters \$11 GF**

**Smoked Salmon Toast \$9**

**Fig Bruschetta & prosciutto, blue cheese crumbles \$6**

**Lamb Lollipops \$14 GF**



# COCKTAIL RECEPTIONS & BAR PACKAGES

Ideal after parties and mixer style events

## **STANDARD BAR PACKAGE \$20**

Includes two drinks per guest

Choice of Well House red or white wine, Select Draft Beer, Well Cocktail

## **GRAND BAR PACKAGE \$32 per guest**

Includes three drinks per guest

Choice of selected specialty cocktails (3), Cabernet or Chardonnay,  
any draft beer, any call cocktail (top shelf not included)

## **BAR BITE PLATTERS**

**Served on a long table (minimum 25 guests)**

### **Soft Pretzel Bites - Platter Serves 25-35 \$235**

roasted jalapeno cheddar, honey Dijon mustard

### **Lamb Lollipops Platter Serves 25-35 \$385**

Chimichurri, Red Wine Reduction, Blistered Tomato

**Pepperoni Pizza 16 per**

**Meat Lovers Pizza 20 per**

**Caprese Pizza \$19 per**

**Meatball Fries Platter Serves 25-35 \$300**

**Truffle Fries Platter Serves 25-35 \$255**

**Buffalo Drumette WINGS Platter Serves 25-35 \$295**

# Food Stations

(MINIMUM 25 GUESTS)

**Build your own Slider Station \$30 per guest**

Beef Patties | ½ Cheese ½ plain | buns | Various Fixings

**PIZZA TABLE \$25 per guest**

Table with various pizzas | Red Pepper | Parmesan

**CURED MEATS & ARTISON CHEESES \$225**

Fuit | Nuts | Honey | Crackers | Breads | Mustard | Pickled Onions

**LARGE FRUIT DISPLAY \$165**

Mix of seasonal fruit

**LARGE VEGETABLES CRUDITES \$185**

Raw Seasonal Vegetables with various dipping sauces

