

Italian Menu Option

APPETIZERS / STARTER

(Please Select One)

Caprese Salad

Fresh Mozzarella, Vine Ripe Tomato, Basil, 25 years aged Balsamic Vinegar

Cheese & Charcuterie Board

Imported and Domestic Cheeses, Olives, Jam, Crostini, Crackers

Arancini di Riso

Tallegio, Herbs, Roasted Garlic Saffron Aioli

Arugula Salad

Shaved Fennel, Parmesan, Pinenuts, Scallion, Cherry Tomato, Orange-Muscat Wine Vinaigrette

Beet Salad

Goat Cheese Mousse Orange Segments, Red Leaf Lettuce, Spiced Hazelnut, Lemon Vinaigrette

MAIN ENTREE

(Please Select One)

NY Strip, Rib Eye, or Filet

Mignon

Salsa Verde

Roasted Chicken

Napolitana Sauce

Branzino

White Wine, Blistered Tomatoes, Capers, Parsley, Olives

Eggplant Parmesan (vegan)

Marinara, Basil, Vegan Cheese, Lemon Herb Breadcrumbs

Grilled Salmon

Dill Aioli

SIDES

(please choose two)

Assorted Grilled Vegetables

Creamy Polenta

Seasonal Risotto

Spaghetti Pomodoro

Garlic Broccolini

Truffled Wild Rice

Desserts

(Please Select One)

Tiramisu

Ladyfingers, Espresso, Mascarpone, Cocoa

Vanilla Panna Cotta

Berry Coulis, Biscotti

Citrus Zibalone

Fresh Berries

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Mediterranean Menu Option

APPETIZERS / STARTER

(Please Select One)

Roasted Red Pepper Hummus

Toasted Pita Bread, Olives, Marinated Tomatoes

Tuna Tartare Sliders

Anchovies, Eggs, Lemon, Capers, Tabasco

Spanakopita

Spinach, Onion, Feta, Phyllo

Greek Meatballs (keftedes)

Beef-Lamb, Tzatziki Sauce

Tri-Color Quinoa Salad

Chickpeas, Cucumber, Tomato, Lemon, Olive Oil

MAIN ENTREE

(Please Select One)

NY Strip, Rib Eye, or Filet Mignon

Gremolata

Mixed Nuts Crusted Chicken

Spiced Agave Sauce

Grilled Rack of Lamb

Cilantro-Mint Sauce

Sea Bass

Apple-Fennel Relish

Grilled Prawn

Tapenade

Butternut Squash Caponata (vegan)

Raisins, Tomato, Olives, Garlic Toast

SIDES

(please choose two)

Herb Roasted Heirloom Baby Potatoes

Assorted Grilled Vegetables
Artichoke, Green Peas, Heart of Palm

Turmeric Lemon Orzo Pasta
Roasted Cauliflower & Brussels Sprouts

Seasonal Cous Cous

Desserts

(Please Select One)

Flourless Chocolate and Olive Oil Cake

Strawberries, Whip Cream

White Wine Poach Pears

Pistachios, Vanilla Ice Cream

Baklava

Honey, Walnuts, Cinnamon, Phyllo



American Menu Option

APPETIZERS / STARTER

(Please Select One)

Crab Cake

Micro Greens, Lemon Aioli

Chilled Jumbo Shrimp

Cocktail Sauce and Frisee
Lettuce

Chicken Wings

Honey BBQ -or- Buffalo, Ranch,
Celery

Local Heirloom Tomatoes

Mozzarella Cheese, Tomato
Water Gelee, Champagne
Vinaigrette

Cobb Salad

Cherry Tomato, Green Onion,
Avocado, Eggs, Bacon, Ranch

MAIN ENTREE

(Please Select One)

NY Strip, Rib Eye, or Filet Mignon

Mushroom Red Wine Sauce

Roasted Chicken

Lemon Thyme Sauce

Beer Battered Pollock

Fresh Tartar Sauce

Braised Short Ribs

Holy Trinity Vegetables

Blackened Salmon

Lemon Butter Sauce

BBQ JackFruit Taco

(vegan)

Pico, Avocado, Black Bean,
Avocado

SIDES

(please choose two)

Potato Gratin

Sauteed Garlic Green Beans

Grilled Lemon Asparagus

Buttermilk Mashed Potato

Roasted Brussels Sprouts w/
Bacon

Agave Cinnamon Roasted Yams

Macaroni & Cheese

Desserts

(Please Select One)

Apple Tart

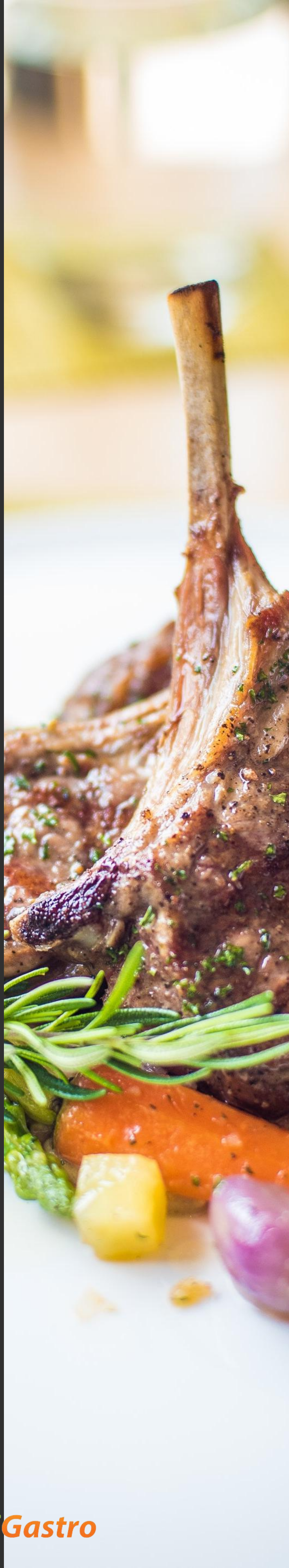
Vanilla Bean Ice Cream

New York Cheesecake

Raspberry Sauce

Brioche Bread Pudding

Creme Anglaise



Latin Menu Option

APPETIZERS / STARTER

(Please Select One)

Crispy Chorizo Quesadillas

Tomatillo Salsa

Baby Greens

Avocado, Pepitas, Charred Corn, Crispy Tortilla, Lime Vinaigrette

Peruvian Style Ceviche

Charred Corn, Tomato, Cilantro, Lime, Habanero, Avocado, Chips

Watermelon & Peach Salad

Candied Cashews, Pickled Radish, Mint, and Basil

1924 Caesar Salad

Romaine, Shaved Parmesan, Crouton, Garlic-Lemon Dressing

MAIN ENTREE

(Please Select One)

Skirt Steak Churrasco

Cuban Chimichurri Sauce

Grilled Chicken or Shrimp

Fajitas

Peppers, Onion, Corn & Flour Tortillas, Sour Cream, Cheese

Ancho Pork Tenderloin

Pineapple Cumin Dressing

Citrus Grilled Mahi-Mahi

Sauce-Veracruz

Butternut Squash Chipotle

Chili with Avocado(vegan)

Black Beans, Corn Tortilla, Tomatoes

SIDES

(please choose two)

Spanish Rice

Refried Bean Dip

Mexican Style Corn

Burrito Egg Roll

DRUNKEN BEANS (Frijoles

Borrochos)

Grilled Vegetables

Desserts

(Please Select One)

Churros

Cinnamon, Sugar, Vanilla bean

Ice Cream

Arroz Con Leche

Condensed Milk, Cinnamon,

Raisins

Flan - Creme Caramel

Whipped Cream, Orange

Caramel



Asian Menu Options

APPETIZERS / STARTER

(Please Select One)

Miso Crusted Shrimp

Arugula and Lemon

Vegetable Tempura

Citrus Ponzu Sauce

Sesame Crusted Ahi Tuna

Cucumber-Chile Relish

Asian Spinach Salad

Napa Cabbage, Carrots, Sprouts,
Snap Peas, Ginger-Sesame

Dressing

Tossed Greens

Peppers, Purple Cabbage,
Scallions, Crispy Won Tons,

Peanut Dressing

MAIN ENTREE

(Please Select One)

NY Strip, Rib Eye, or Filet

Mignon

Cilantro Shoyu -Marinated

Teriyaki Chicken

Scallion Ginger Sauce

Chinese Five Spice Duck

Breast

Katsu Sauce

Sesame Crusted Salmon

Gochuangang BBQ Sauce

Vegetable Bim Bim Bap

Lo-Mein Bean Sprouts, Shiitake

Mushroom, Bok Choy

SIDES

(please choose two)

Stir-Fry Vegetables

Ginger sesame bok choy

lemongrass white jasmine rice

Japanese roasted eggplant

Fried rice

Chinese broccoli

Desserts

(Please Select One)

Ginger Creme Brulee

Fresh Blueberries

Mango Sorbet

Chinese Butter Cookie

Vietnamese Chocolate

Lava Cake

Fresh Raspberries

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