

CATERING

FIRST

<i>CHEF'S SEASONAL SOUP</i> Featuring the Best of the Season's Produce	\$18
<i>CAESAR</i> Anchovy Vinaigrette, Romaine Hearts, Croutons, Micro Grana	\$18
<i>MARKET SALAD</i> Baby Greens, Shaved Radish, Thumbelina Carrots, Croutons, Citrus Vinaigrette	\$18
<i>WEDGE</i> Tomatoes, Crispy Bacon, Smoked Blue Cheese Dressing, Chives	\$20
<i>ARUGULA SALAD</i> Baby Arugula, Toasted Pine Nuts, Micro Grana, Lemon-Olive Oil Dressing	\$18

SECOND

<i>SEASONAL RISOTTO</i> Vegetarian Preparation with Seasonal Produce	\$40
<i>Add Chicken \$15 Salmon \$30</i>	
<i>ROASTED SALMON</i> Parmesan Cous Cous, Crispy Brussels, Lemon Dijon Vinaigrette	\$80
<i>ROASTED CHICKEN</i> Herb Butter, Whipped Potatoes, Seasonal Vegetables	\$79
<i>BISTRO STEAK</i> Seven Hills Skirt Steak Prepared Medium, Whipped Potatoes, Seasonal Vegetables	\$85
<i>FIREHOUSE PASTA</i> Penne Pasta, Spicy Pomodoro Sauce, Grilled Chicken	\$40
<i>MEATLOAF</i> Squash, Thumbelina Carrots, Whiped Yukon Gold Potatoes, Mushroom Gravy	\$45
<i>HOT CHICKEN SANDWICH</i> Fried Chicken Thigh, Memphis-Style Hot Oil, Pickles, Cheddar Cheese on an Olive Bun. Served with Hand-Cut Fries	\$40
<i>ROASTED TURKEY SANDWICH</i> Applewood-Smoked Bacon, Lettuce, Chipotle Mayonnaise, Pepper Jack Cheese.	\$35
<i>FIREHOUSE BURGER</i> Medium-Well Burger with Cheddar Cheese, Applewood-Smoked Bacon, Garlic Aioli. Served with Hand-Cut Fries	\$50
<i>CLASSIC REUBEN SANDWICH</i> Corned Beef, Sauerkraut, Remoulade (spiced mayonnaise) and Gruyere Cheese on Toasted Marble Rye Bread	\$50

THIRD

<i>CHOCOLATE CHIP COOKIES</i> Chef's Seasonal Selection	\$15
<i>WARM SEASONAL CRISP</i> Vanilla Ice Cream	\$35
<i>BROWNIES</i>	\$20
<i>CHOCOLATE MOUSSE</i> Vanilla Whipped Cream (per person)	\$10

ALL SALADS SERVED IN 32oz and Entrees in 1/ Pan Containers. All 1/2 feed 10-12 People.

ALL MENUS SUBJECT TO CHANGE