

Electra's Private Dining Room Meal Options

Camel's Hump Package... 40 Per Person
3 Course Meal

Choose One Soup or Salad
(Same for Entire Party)

Sweet Pea & Rosemary Bisque

Apple-Wood Bacon & English Peas, Rosemary simmered with Onions, Leeks, Fennel, Carrots in Duck Stock and pureed with Cream topped with Bacon Lardons

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomatoes topped with Tortilla Strips

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

Caesar Salad

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

Choose Three Entrées for your guest to chose from
(Guest choice of Entrée)

Steak Frites

Wagyu Steak served with Baby Spinach, French Fries & Port Wine Demi-Glace

Bolognese

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

Spring Asparagus Primavera

White, Purple & Green Asparagus, Roasted Shallots & Peppers, English Peas, Baby Spinach and Roasted Tomatoes tossed in Herb Vegan Cauliflower Alfredo Sauce

Sweet Pea Salmon

Pan Seared Salmon topped with Sweet Pea & Mint Pesto served with Garlic Mashed Potatoes, Sautéed Baby Spinach & Radish Salad

Salmon Frites

Seared Salmon served with French Fries Sautéed Baby Spinach & Horseradish Sauce

Dessert

(Same for Entire Party)

Mascarpone Cheesecake with Cherry Jubilee Sauce

Electra's Private Dining Room Meal Options

Killington Package... 50 Per Person

4 Course Meal

Choose One Soup and One Salad

(Guest choice of One Soup **or** Salad)

Sweet Pea & Rosemary Bisque

Apple-Wood Bacon & English Peas, Rosemary simmered with Onions, Leeks, Fennel, Carrots in Duck Stock and pureed with Cream topped with Bacon Lardons

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomatoes topped with Tortilla Strips

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

Caesar Salad

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

Choose **Four** Entrées for your guest to choose from

(Guest choice of one Entrée)

Steak Frites

Wagyu Steak served with Baby Spinach, French Fries & Port Wine Demi-Glace

Bolognese

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

Spring Asparagus Primavera

White, Purple & Green Asparagus, Roasted Shallots & Peppers, English Peas, Baby Spinach and Roasted Tomatoes tossed in Herb Vegan Cauliflower Alfredo Sauce

Sweet Pea Salmon

Pan Seared Salmon topped with Sweet Pea & Mint Pesto served with Garlic Mashed Potatoes, Sautéed Baby Spinach & Radish Salad

Chicken En Croûte

Murray's all-Natural Airline Chicken Breast stuffed with Prosciutto and Fontina wrapped in Puff Pastry, Roasted Garlic Mashed Potatoes, served with Haricot Verts topped with Champagne, Chanterelle & Morel Mushroom Cream Sauce

Salmon Frites

Seared Salmon served with French Fries Sautéed Baby Spinach & Horseradish Sauce

Dessert

(Guest choice of Dessert)

Cheesecake with Cherry Jubilee Sauce

Chocolate Flourless Tort with Raspberry Sauce

Mansfield Package... 65 Per Person

4 Course Meal

Choose ONE Soup TWO Salad

(Guest will receive **One** Soup **and one** Salad)

Sweet Pea & Rosemary Bisque

Apple-Wood Bacon & English Peas, Rosemary simmered with Onions, Leeks, Fennel, Carrots in Duck Stock and pureed with Cream topped with Bacon Lardons

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomatoes topped with Tortilla Strips

(Guest will also receive **one** Salad)

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots and Maple Balsamic Vinaigrette

Caesar Salad

Romaine tossed with Shaved Parmesan; Croutons, & Garlic Dressing topped with Shaved Parmesan

Chopped Salad

Chopped Romaine, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese topped with Chive & Herb Buttermilk Dressing & Garlic Croutons

Choose Five Entrées for your guest to choose from

(Guest choice of Entrée)

Beef Tenderloin

Grilled Beef Tenderloin, topped with Ramp Pesto Compound Butter, White Truffle & Fontina Mashed Potatoes served with Port Wine Demi-Glace and Celery Root, Carrot & Radish Salad

Bolognese

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

Pom Pom Mushroom "Steak" Frites

Cast Iron Seared Ancho Chili & Agave Marinated and Lion's Mane Mushroom topped with Rhubarb Chimichurri served with Yucca Fries with Cilantro Emulsion dipping sauce, Sautéed Baby Spinach & Haricot Verts

Sweet Pea Salmon

Pan Seared Salmon topped with Sweet Pea & Mint Pesto served with Carrot & Pea Farro Risotto, Sautéed Baby Spinach & Radish Salad

Chicken En Croûte

Murrays all-Natural Airline Chicken Breast stuffed with Prosciutto and Fontina wrapped in Puff Pastry, Roasted Garlic Mashed Potatoes, served with Haricot Verts topped with Champagne, Chanterelle & Morell Mushroom Cream Sauce

Steak Frites or Salmon Frites

Wagyu Steak served with Baby Spinach, French Fries & Port Wine Demi-Glace
Seared Salmon served with French Fries Sautéed Baby Spinach & Horseradish Sauce

Spiced Strawberry Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Serrano & Strawberry Glaze,
"Elote" Style Corn Mashed Potatoes, Sautéed Baby Spinach, Succotash Salad

Dessert Choose Two

(Guest choice of Dessert)

Cheesecake with Cherry Jubilee Sauce **or** Chocolate Flourless Tort or Sorbet & Berries

Or we can do Mini-Dessert Duo

A Mini Desert Duo for each guest of Crème Brûlée & Chocolate Flourless Tort, Chocolate / Fruit Mousse

Electra's Private Dining Room Meal Options

"Family Style" additional appetizers for each table to share

French Fries...9

W/ Garlic Aioli

Truffle Fries...10

W/ Ariel's Honey Aioli

Sweet Potato Fries...10

W/ Brown Sugar & Dijon Dip

Duck Frites

Duck Tenderloins Dredged with Graham Cracker Crumbs, Flash Fried Served with Chili Maple Sauce...25

Masa & Poblano Fried Calamari

St. Judith Rhode Island Bay Boat Calamari Tossed with Corn Masa & Poblano Rings served with Chili de' Arbol Roja Sauce topped with Cotija Cheese...25

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Tzatziki, Pumpkin Hummus, Mixed Vegetables, Stuffed Grape Leaves, Tabbouli, Marinated Feta, Mixed Olives, served with Grilled Pita & Lavash Flatbread Crackers...25

Lobster & Pimento Dip

Pimento Dip mixed with Maine Lobster and Lump Crab served with Crackers, Mixed Veggies and Old Bay Cristinis...25

Shrimp Cocktail

Dozen Gulf White Tiger Shrimp served with Cocktail Sauce...22

Fruits de Mer

Six Shrimp Cocktail, Six Oysters on ½ shell, One Maine Lobster Tail, Six Chilled Saffron Mussels, Ahi Tuna & Edamame Chili Maple Poke with Wonton Chips, Coconut & Lime Colossal Crab Salad served with Plantain Chips, Remoulade, Champagne Mignonette & Cocktail Sauce...50

Beef Tartare

Wagyu Tenderloin tossed with Truffle Aioli, tossed with Cornichons & Capers, and Parsley topped with Quail Egg, Paddlefish Caviar served with Caramelized Onion "Dip" & Duck Kettle Chips...25

Hors D'oeuvres Options

\$10-\$12 per person (depending on selection). Choose 3.

Cheese & Fruit Platter

Veggies & Dip Platter

Charcuterie Platter

Shrimp Canapes

Mini Beef Wellingtons

White Truffle Deviled Eggs

Mini Onion Soup Boules

Mini Lobster Grilled Cheeses

Brie & Raspberry Phyllo

4 Cheese Risotto Arancini

Triple Onion & Brie Tart

Coconut Chicken Skewers

Mini Black Corn Chicken Empanadas

White Truffle Beef Tartare on Kettle Chip

Black Truffle Mac & Cheese Tarts

Chili Maple Tuna Poke on Wonton Chip

Duck, Bacon & Corn Rangoon

Wild Mushroom & Phyllo Triangles

Chicken Empanadas with Roja Sauce

Manchego & Quince Tartlets

Crab Cakes

Bacon Wrapped Scallops

Fig & Fontina w/ Lavender Phyllo Triangle

Veggie Spring Rolls

Spanakopita

White Truffle & Yukon Potato Croquettes

Wagyu Beef Franks in a Blanket

Coconut Shrimp

Pork Belly Sliders

Sriracha Chicken Meatballs

Grilled Truffle Cheese Bites

Beef or Chicken Satay Skewers

Spinach Empanadas

Bacon Wrapped Beef Short Ribs