



SALADS

Heritage Mix Greens \$15.00
Balsamic Vinaigrette

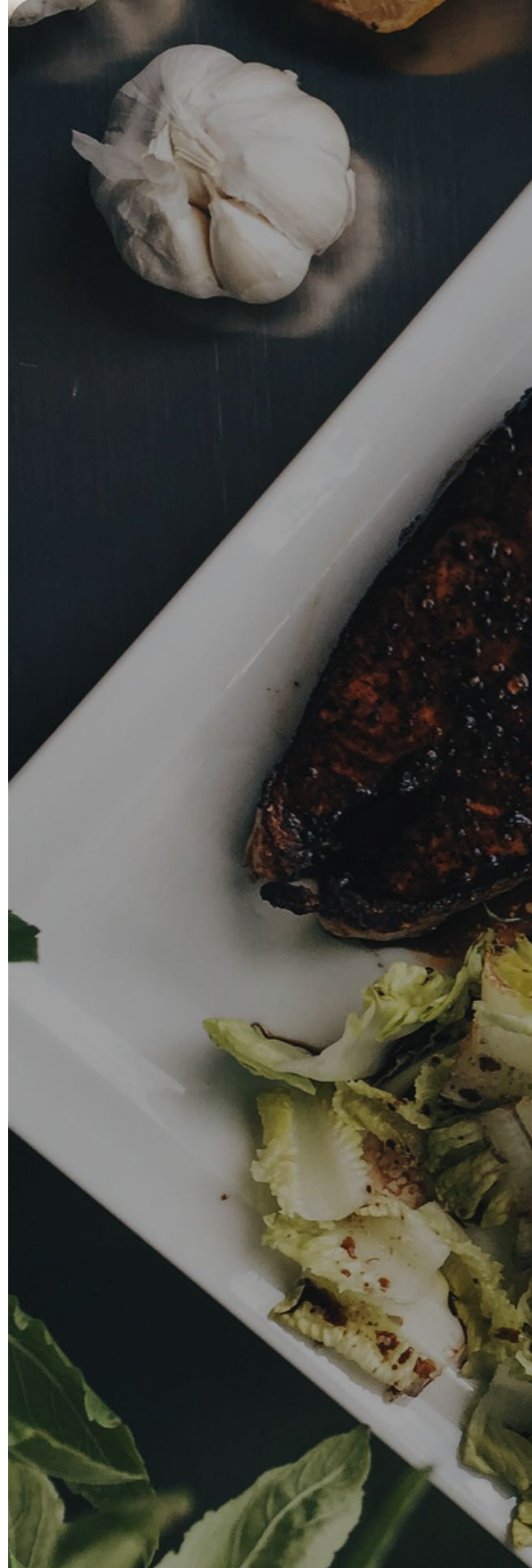
Baby Gem Caesar \$15.00
Romaine, House Made Caesar Dressing,
FIM House Bacon, Croutons, Lemon

Heirloom Tomato & Mozzarella \$16.00
Black Olive Crumble, Basil Puree

Grilled Peach Salad \$16.00
Grilled Peaches, Herb and Almond Ricotta,
Castelfranco, Frisée, Duck Prosciutto, Smoked
Maple and Cherry Vinaigrette

Grilled Vegetables \$18.00
Heritage Mix, Crispy Purple Yams, Candied
Golden Beets, Charred Serrano Peppers,
Pickled Heirloom Carrots, Coconut
Poached Jicama, Hibiscus and Plum
Vinaigrette

Fricassee \$18.00
Iceberg Lettuce, Roasted Corn and Chickpeas,
Julienne Vegetables, Chicharrones, Chipotle
Lime Buttermilk Dressing





P A S T A

Penne with Tomato & Basil \$16.00
Parmigiano Cheese

Rigatoni Alla Vodka \$16.00
Pancetta and Rosé Sauce

Mezze Rigatoni \$18.00
Ortolana Sauce (Vegetarian)

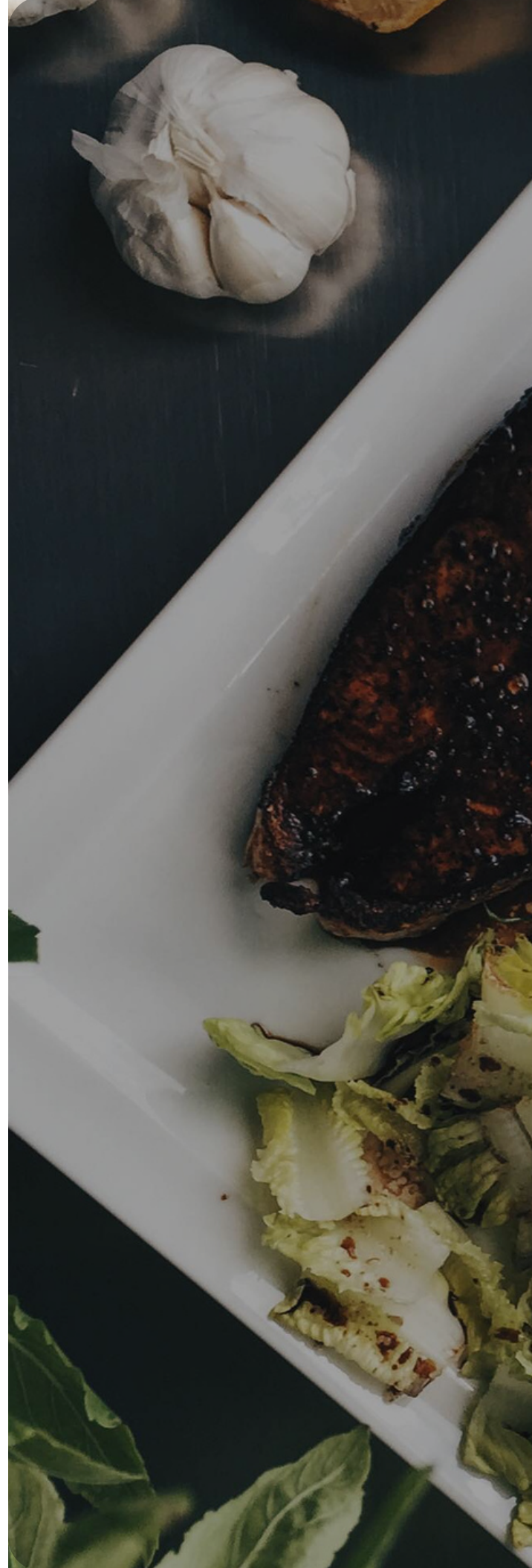
Carrot Orecchiette \$18.00
Orecchiette, Carrot and Tarragon Puree,
Roasted Fennel/Leeks/Carrots, Honey
Ricotta, Garlic Bread Crumb (Vegetarian)

Mushroom Bucatini \$18.00
Bucatini with Broccolini, Mushrooms,
Radicchio, Chive Gorgonzola Cream
(Vegetarian)

Pappardelle \$22.00
Braised Beef, Cheek Ragu and Grated
Parmigiano

Braised Duck Cavatelli \$22.00
Braised Duck Leg, Squash, Fennel,
Hazelnuts, Cured Egg Yolk and an
Orange/Allspice Gremolata

Stained Glass Fazzoletti \$22.00
Saffron and Herb Studded Pasta Sheets,
Charred Corn, Shrimp, Sun-dried
Tomatoes, Pancetta, Sweet Potato Chips,
Chili Oil





ENTREE

7oz. Roasted Irish Organic \$35.00
Salmon

Wilted Greens, Seasonal Vegetable and
Cannellini Bean Succotash, Citrus
Herbed Butter

7oz. Pan-Seared Chilean \$65.00
Sea Bass

Wilted Greens, Seasonal Vegetable and
Cannellini Bean Succotash, Citrus
Herbed Butter

Braised Osso Buco \$45.00
Celery Root Puree, Seasonal Vegetables

8oz. Aged Prime Striploin \$56.00
Steak

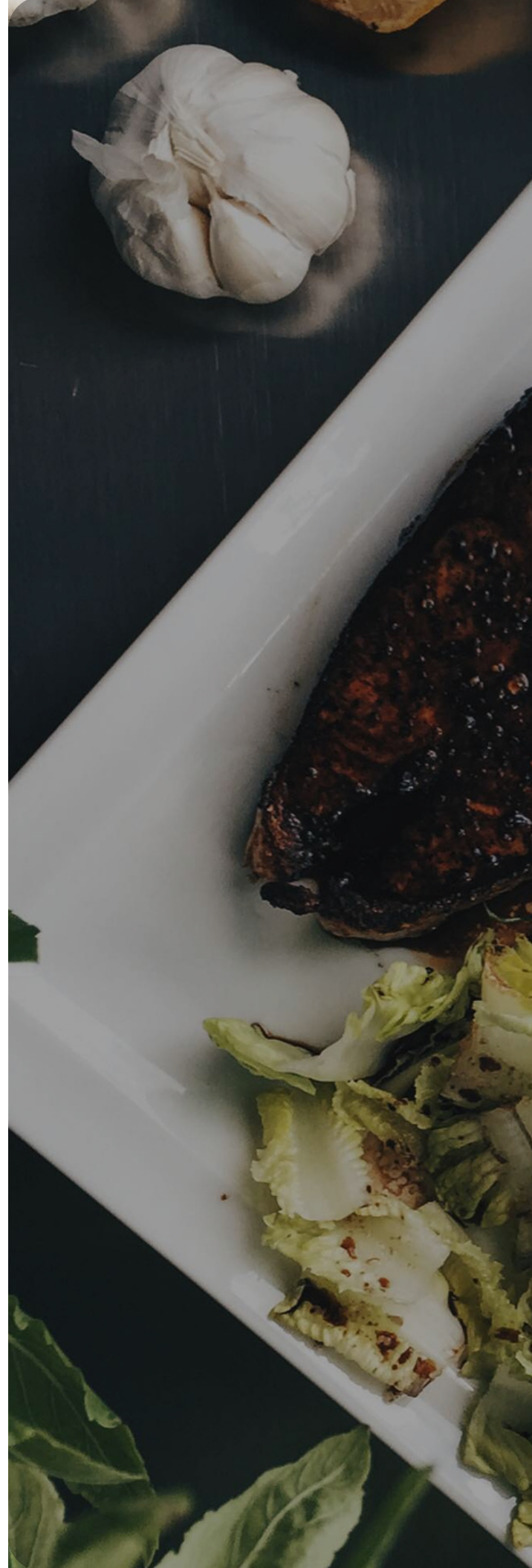
Red Wine Jus, Roasted Potatoes, Seasonal
Vegetables and Cowboy Butter

7oz. Breast Chicken Milanese \$26.00

Grilled Rapini with Spicy Puttanesca
Vinaigrette, Roasted Potatoes, Citrus
Herbed Butter

7oz. Pan-Seared Chicken \$32.00
Supreme

Roasted Potatoes and Seasonal
Vegetables, Chicken Jus





ENTREE VEGETARIAN

Roasted Red Pepper Spaetzle \$24.00

Corn, Charred Scallions, Braised
Cabbage, Blistered Cherry Tomatoes

Cassoulet Vert (Vegan) \$24.00

Cannellini Beans, Shallots, Peas, Fennel,
Fava Beans, Kale/Sunflower Seed/Lemon
Pesto

FIM SPECIAL

Family Style Mixed Grill \$65.00/ person

Canadian Prime Striploin Steak, Ontario
Lamb Chops, Grain Fed Chicken,
Homemade Sausage, Marinated Shrimp

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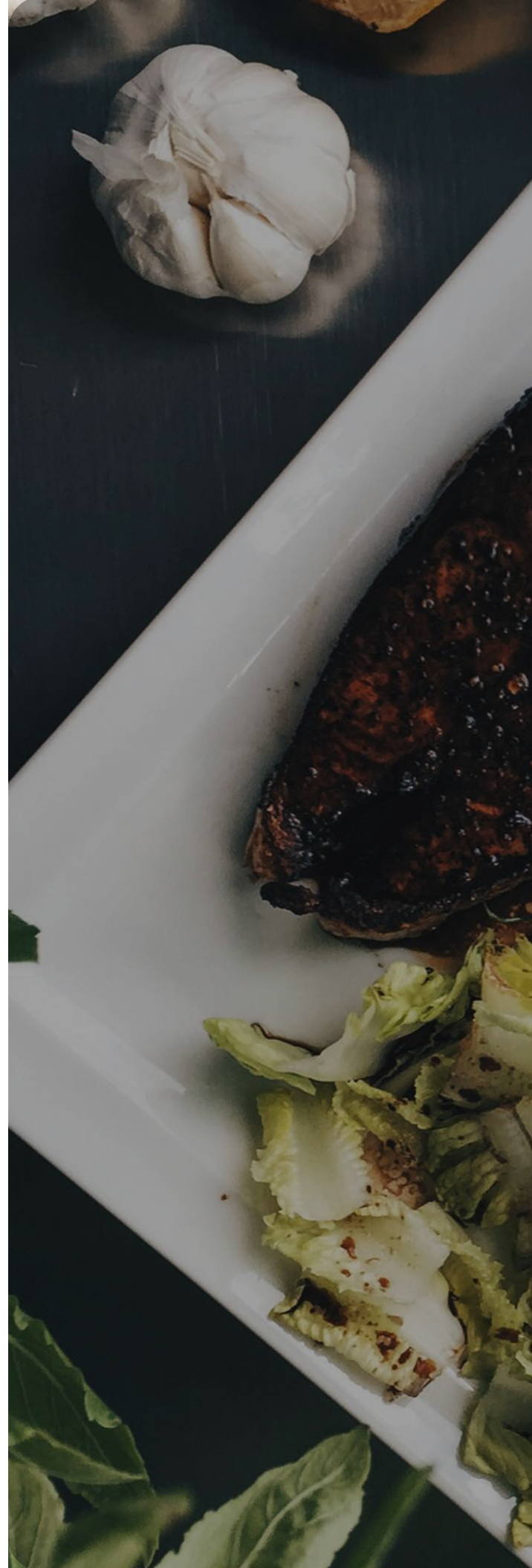
Seasonal Vegetables

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Smashed Potatoes

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Heritage Spring Salad





DESSERT

Classic Cheesecake \$11.00
Seasonal Garnishes

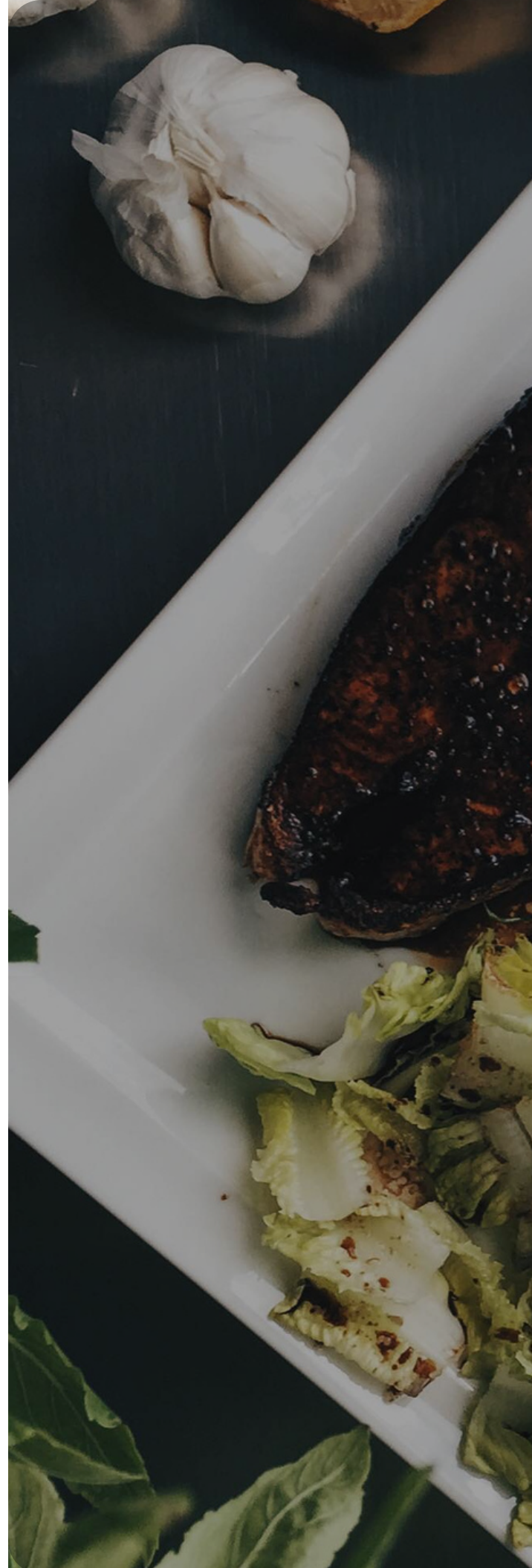
Flourless Chocolate Cake \$11.00
Compressed Strawberries and Chocolate Gelato

Silver Spoon Tiramisu \$11.00
White Chocolate Shavings

Seasonal Fruit Upside \$12.00
Down Cake
Chantilly Cream

Fresh Fruit Bowl \$7.00
Whipped Cream

Mixed Platter of: \$90.00
Cannoli, Bombe, Cookies
and Fruit
Serves 8-10





ADDITIONAL PRICING

Head Chef Rate	\$225.00
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Additional Chef Rate	\$175.00
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4 Hours, Number of Chefs Required is
Based on Menu Selection

Service Staff	\$37.50
Minimum of 5 Hours	/hour

Bartender	\$37.50
Minimum of 5 Hours	/hour

Prices are subject to travel time pending location of event

We use a third party rental company, and are happy to
help you coordinate

