



S A L A D S

Heritage Mix Greens \$14.00

Heritage Mix, Tomato, Carrot,
Cucumber, Shallot and Herb Vinaigrette

Caesar Salad \$14.00

Romaine, FIM House Bacon, Croutons, Caesar
Dressing

Heirloom Tomato and Mozzarella \$16.00

Heirloom Tomatoes, Fresh Mozzarella,
Red Onion, Basil, Red Wine Vinaigrette

Summer Salad \$16.00

Heritage Mix, Artichokes, Pickled Zucchini,
Confit Cherry Tomatoes, Corn, Piquillo
Peppers, Crispy Leeks, Beer Nuts, Chimichurri
Rojo

Grapefruit and Feta Salad \$16.00

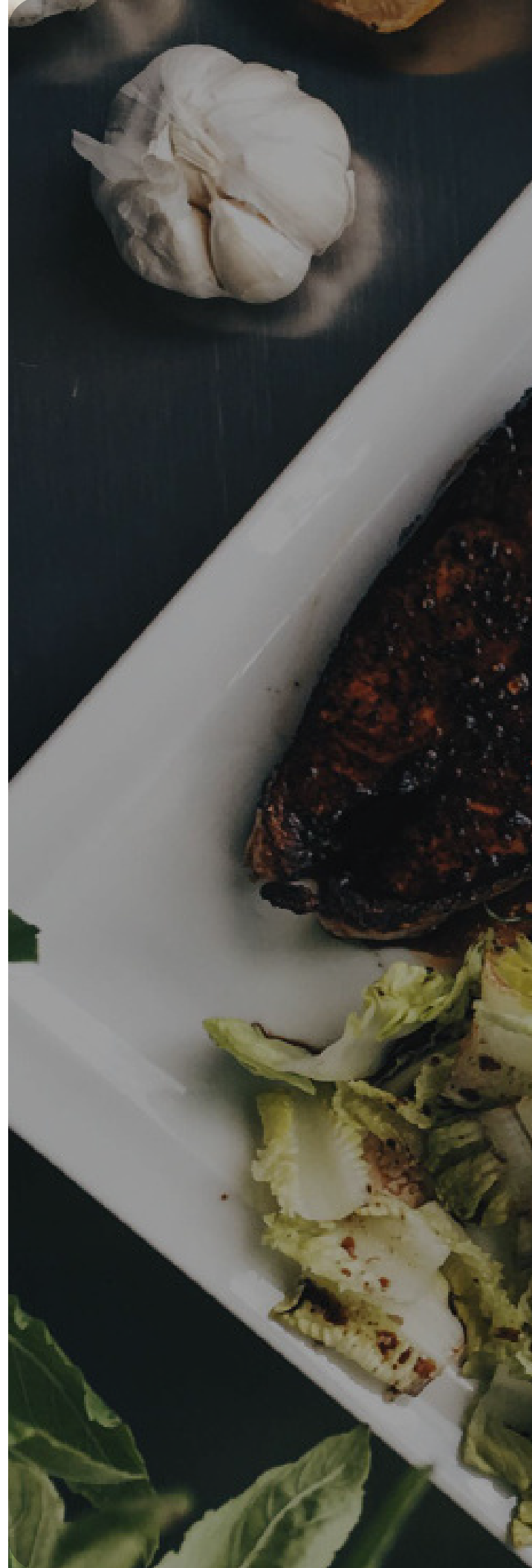
Heritage Mix, Grapefruit Segments, Feta
Cheese, Pickled Fennel, Shaved Radishes and
Cucumber, Poppyseed Tarragon Vinaigrette

Grilled Peach Salad \$16.00

Spinach, Grilled Peaches, Pickled Honeydew,
Prosciutto, Fresh Mozzarella, Sesame Pistachio
Crisps, Basil Chili Vinaigrette

Tomatillo & Corn Salad \$16.00

Romaine, Grilled Tomatillos, Corn, Hearts of
Palm, Pickled Purple Cauliflower, Crispy
Halloumi, Pepitas, Sumac Pomegranate
Vinaigrette





P A S T A

Penne \$18.00

Pomodoro, Parmigiano Reggiano

Rigatoni \$20.00

Choice of Alla Vodka or Bolognese Sauce

Pappardelle \$26.00

Braised Beef Cheek Ragu, Parmigiano Reggiano

Sausage and Rapini \$22.00

Orecchiette

Chili Lemon Oil

Mushroom Casarecce \$22.00

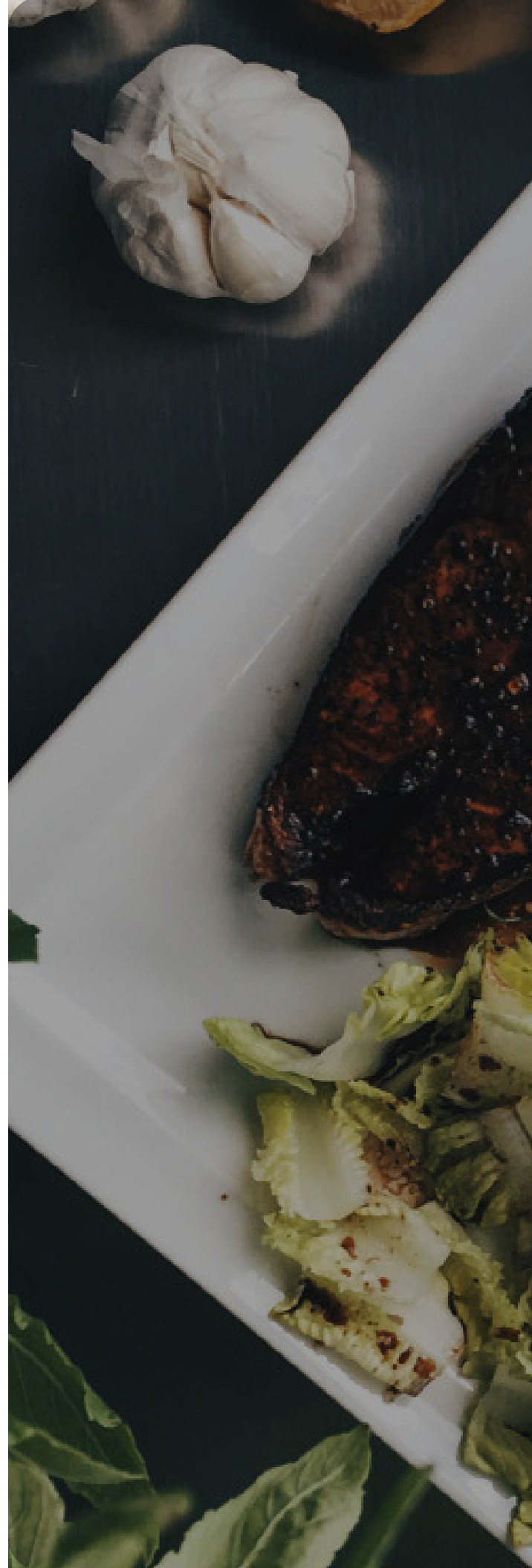
Roasted Mushrooms and Shallots, Arugula, Ruffle Ricotta, Herb Pangrattato, Walnut and Black Garlic Cream

Seafood Linguine \$32.00

Shrimp, Bay Scallops, Mussels, Lump Crab, Fennel, Peas, Cajun Spice and Herb Butter

Duck Confit Cavatelli \$28.00

Duck Confit, Roasted Squash/Celeriac/Fennel, Hazelnuts, Parmigiano Reggiano, Orange and Allspice Gremolata





ENTREE

Roasted Irish Organic Salmon \$36.00

Corn, Chickpea and Tomato Succotash,
Blistered Shishitos, Romesco

Grilled Swordfish \$39.00

Leek Soubise, Roasted Carrots And Fennel,
Farro Herb Salad, Pine Nut Scallion Gremolata

Osso Bucco \$42.00

Creamy Polenta, Seasonal Vegetables

Aged Prime Striploin Steak \$63.00

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

Chicken Milanese \$36.00

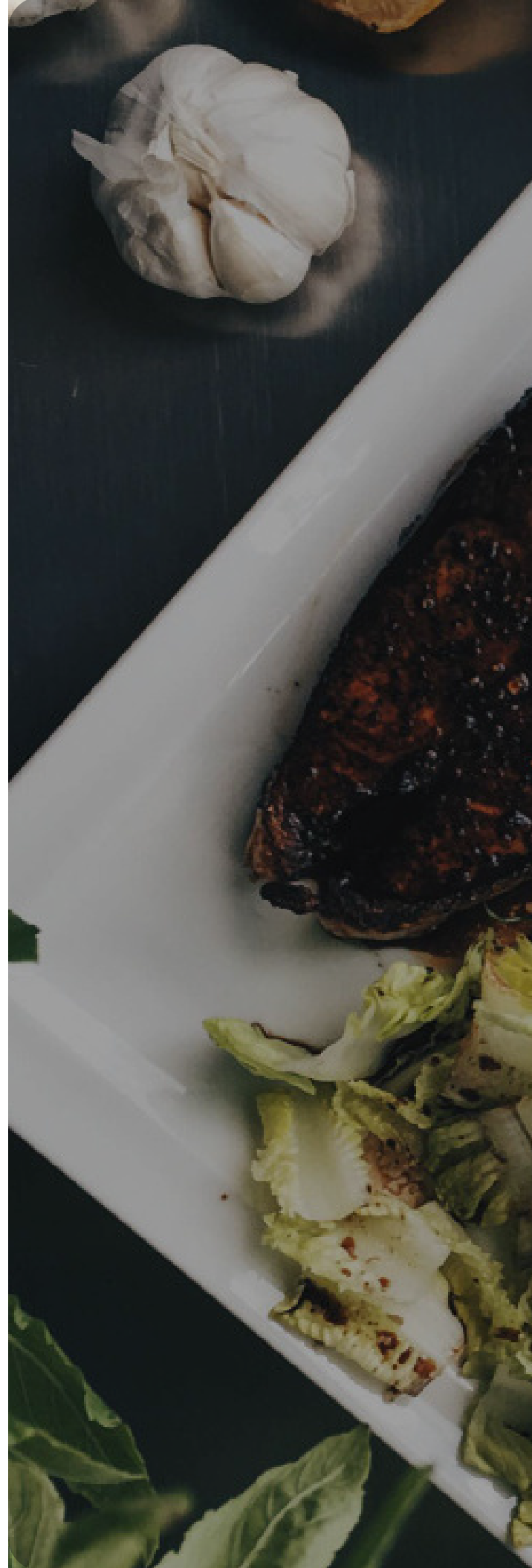
Grilled Broccolini, Roasted Potatoes, Confit
Cherry Tomatoes, Lemon Basil Butter

Pan Seared Chicken Supreme \$36.00

Roasted Potatoes and Seasonal Vegetables,
Roast Chicken Jus

Pan Seared Chicken Supreme \$36.00

Roasted Potatoes and Seasonal Vegetables,
Roast Chicken Jus





ENTREE

VEGAN

Roasted Savoy Cabbage \$24.00

Corn and Saffron Cream, Zucchini,
Tomato And Couscous Hash, Crispy
Cabbage, Chili Oil

FIM SPECIAL

Mixed Grill \$72.00/person

Lamb, New York Steak, Chicken,
Sausage, Shrimp

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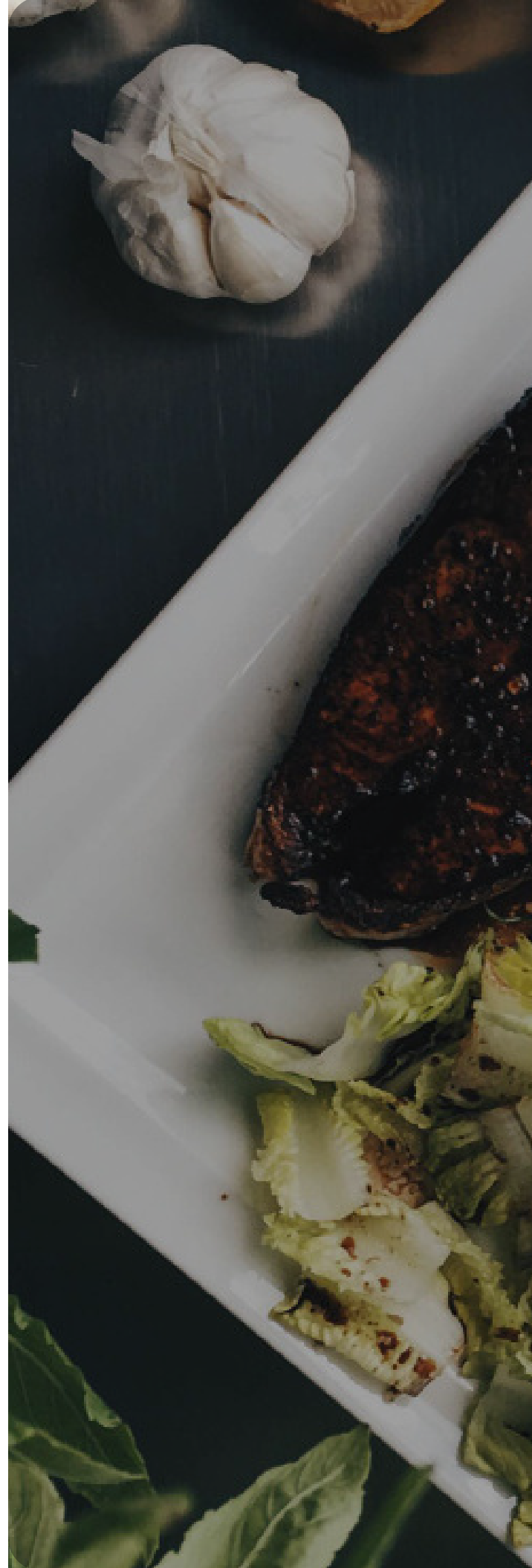
Seasonal Vegetables

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Smashed Potatoes

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Heritage Spring Salad





DESSERT

Classic Cheesecake \$11.00
Seasonal Garnishes

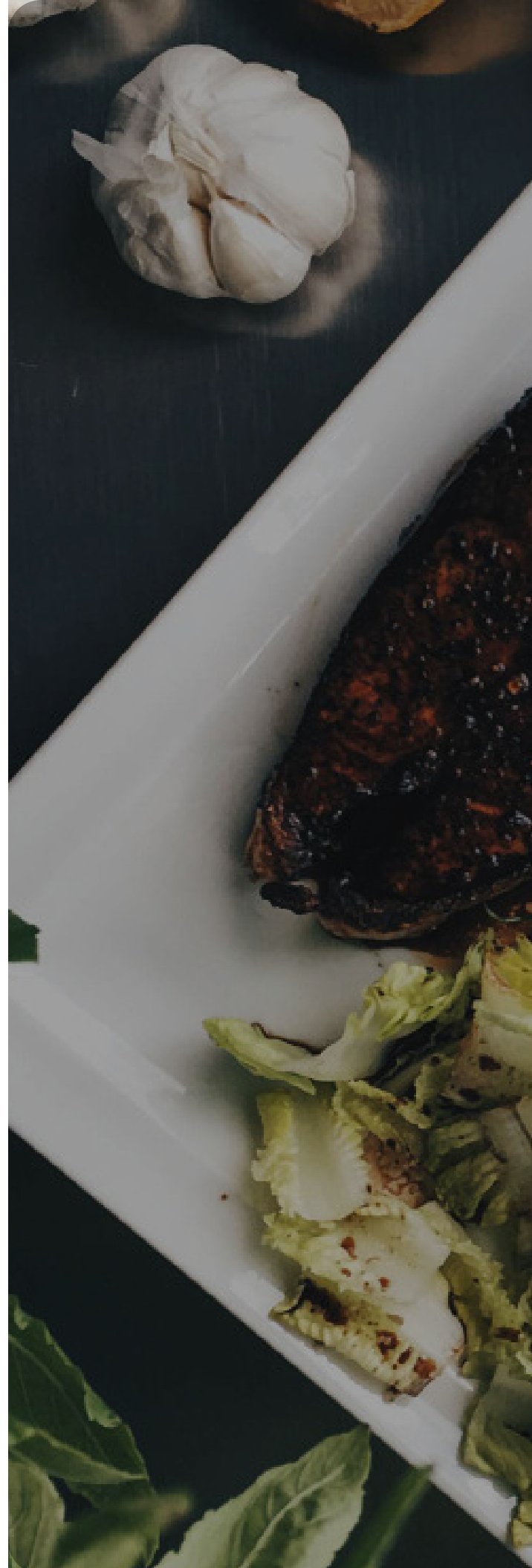
Flourless Chocolate Cake \$11.00
Compressed Strawberries and Chocolate Gelato

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

Additional Chef Rate \$200.00

4 Hours, Number of Chefs Required is
Based on Menu Selection

Service Staff \$42.50
Minimum of 5 Hours /hour

Bartender \$42.50
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

