

INNS OF AURORA

RESORT & SPA



PRIVATE EVENT MENUS

April through September 2023

Breakfast & Brunch

GRAB & GO BREAKFAST

includes seasonal fruit salad, coffee, tea, juices, and water

- Hot local egg sandwich with choice of English muffin or croissant, choice of American, provolone, or swiss cheese, and choice of ham, sausage, or applewood smoked bacon
- Breakfast burrito with local eggs, ranchero sauce, peppers, onions, black beans, and cheddar
- Chia seed pudding with coconut milk, honey, peanut butter, Inns of Aurora jams, and blueberries
- Avocado toast with hard-boiled egg and pico de gallo (for up to 30 guests) – *vegan upon request*
- Assorted house-made pastries
- Seasonal quiche

\$16 per person with one selection

\$19 per person with two selections

\$22 per person with three selections

MIMOSA & BLOODY MARY BAR

\$25 per person

- Sparkling wine, assorted juices and fruits
- Tito's vodka, house-made mix, olives, cheddar, cucumbers, celery, lemons, and Old Bay salted rims

CHEESE & CHARCUTERIE

\$15 per person

- Chef's selection of cheeses and accompaniments
- Chef's selection of cured meats

BREAKFAST OR BRUNCH BUFFET

includes seasonal fruit salad, coffee, tea, and juice

- Local scrambled eggs
- Applewood smoked bacon
- Local breakfast sausage links
- House-made hash browns
- Baked French toast with New York maple syrup
- Semolina pancakes with macerated strawberries and whipped cream – *vegan upon request*
- Southern fried chicken with honey garlic jus
- Cobb salad with bacon, cheddar, blue cheese, avocado, roasted tomato vinaigrette, and hard-boiled egg
- Grilled strip steak with Béarnaise sauce – *market price*
- Peach panini with Brie and balsamic
- Crispy pork belly with cheesy polenta, tomato and onion jam, braised greens, and maple jus
- Jumbo lump crab Benedict with Hollandaise sauce on English muffin with arugula and tomato relish (for up to 25 guests)
- Hot smoked Verlasso salmon fillet with red onion, capers, cucumbers, and a hard-boiled egg

\$35 per person with five selections

\$42 per person with six selections

\$49 per person with seven selections

Lunch Buffets

\$35 per person, includes coffee, tea, soft drinks, and house-made sweet potato chips

SANDWICHES — *please select two*

- Falafel with grilled flatbread, cucumber yogurt, baby spinach, and tomato
- Curry chicken salad wrap with organic chicken, tomato relish, bibb lettuce, and local yogurt dressing
- Salmon BLT with Texas toast, lettuce, oven-cured tomato, applewood smoked bacon, and caper aioli
- Reuben with dark rye, pastrami, local sauerkraut, Swiss, and Russian dressing
- Beef carpaccio on house-made focaccia with arugula, tomato relish, and caper mayonnaise
- Chicken caprese wrap with grilled chicken, sliced tomato, basil pesto, fresh mozzarella, and arugula
- Turkey and Swiss with garlic aioli, lettuce, tomato, bacon, and country white bread
- Blackened chicken quesadillas with avocado, sour cream, and pico de gallo
- Lobster rolls with brioche and bibb lettuce – *market price*
- Blackened chicken wrap with corn, black beans, avocado, tomato, cheddar, and buttermilk dressing
- Grilled portobello wheat wrap with provolone, roasted red peppers, mixed greens, and basil aioli
- Smoked ham croissant with cheddar, Brie, raspberry jam, and lettuce
- Roasted vegetable wrap with roasted pepper hummus, spinach, and oven-cured tomato

ON THE GO

\$25 per person

- Boxed lunch includes wrap or sandwich, chips, cookie, and bottled water

ACCOMPANIMENTS — *please select two*

- Mixed greens salad with tomatoes, cucumbers, carrots, radishes, and lemon vinaigrette
- Broccoli salad with currents, New York cheddar, red onion, and cider dressing
- Chopped seasonal vegetable salad with feta and herb Dijon vinaigrette
- Caprese pasta salad with tomatoes, fresh mozzarella, pesto, red onion, and penne pasta
- Couscous salad with herbs, cucumber, tomato, and feta
- Fingerling potato salad with sour cream and chives
- Antipasto salad with marinated olives, salami, artichokes, and Parmesan
- Sweet corn bisque – *vegetarian or vegan*
- Boston seafood chowder with haddock, shrimp, and scallops
- Chicken and wild rice soup
- Tomato bisque

HOUSE-MADE SNACKS

\$4 per person, per selection

- Truffle and herb popcorn
- Barbecue-spiced almonds
- Sweet potato chips
- Vanilla-spiced walnuts
- Cinnamon-sugar dusted popcorn
- Crudit 

HOUSE-MADE SWEETS

\$6 per person, per selection

- Brownies
- Cookies
- Lemon bars
- Assorted French macaroons

Build Your Own Lunch

*\$55 per person, includes coffee, tea, soft drinks,
and house-made sweet potato chips.*

Choose bowl, salad, or taco bar

BOWL

- Brown rice
- Red quinoa
- Cucumber
- Tomato
- Local goat milk feta
- Grilled portobello
- Grilled marinated organic chicken
- Tzatziki
- House-made hummus

SALAD

- | | |
|-----------------------------|------------------------------|
| • Romaine | • Tomato |
| • Blackened organic chicken | • Applewood smoked bacon |
| • Blackened shrimp | • Red onion |
| • Hard-boiled egg | • Cucumber |
| • New York cheddar | • Green onion ranch dressing |
| | • Lemon vinaigrette |

TACOS

- Hard and soft shell tacos
- Chipotle marinated organic chicken
- House-made chorizo
- New York cheddar
- Salsa verde
- Guacamole
- Pico de gallo
- Black beans and rice
- Shredded romaine
- Cilantro





ARANCINI



WATERMELON FETA SALAD



LOBSTER CHARLOTTE



TUNA TARTARE

Hors d'Oeuvres

PASSED HORS D'OEUVRES

HOT SELECTIONS

- Garlic and rosemary chicken brochette with jalapeño aioli
- Spinach, ricotta, and artichoke-stuffed mushrooms
- Bacon-wrapped scallops – *add \$4 per person*
- Crab cakes with Dijonnaise sauce – *add \$4 per person*
- Grilled chicken and roasted red pepper turnover
- Blue cheese-stuffed dates with almonds, bacon, and Pinot Noir sauce – *add \$4 per person*
- Peach panini bites with Brie and arugula
- Wagyu beef brochette with Biquinho pepper, chimichurri, Wagyu beef, and roasted garlic aioli
- Charr'd octopus with roasted pepper relish, roasted garlic aioli, and Aleppo aioli on a skewer
- Foie gras torchon with Inns of Aurora lemon raspberry jam, pain perdue, and micro arugula – *add \$4 per person*
- Wild mushroom arancini with spicy red pepper marinara, and micro basil
- Fried marinated artichoke with garlic romesco and eggplant caponata
- Bacon wrapped shortrib with mole jus and Inns of Aurora pumpkin seed dukkha
- Thai vegetable spring roll with cabbage, carrot, shiitake mushrooms, ponzu sesame seeds, and scallions

COLD SELECTIONS

- Canapé of beef carpaccio with caper mayonnaise
- Smoked duck breast with peppercorn cracker and blackberry compote – *add \$3 per person*
- Caprese tart with mozzarella and basil mousse, balsamic tomato relish and phyllo shell
- Salmon with rye crostini, mustard crème fraîche and local sauerkraut
- Vegetable summer roll with yuzu ponzu
- Tuna tartare with yuzu ponzu, cucumber, scallions, white miso, and sesame seeds on a cone
- Hudson Valley steelhead trout crudo with fresh lemon juice, olive oil, yuzu ponzu, and micro wasabi on a cone
- Miniature lobster charlotte with avocado, fresh mango, and dill aioli – *add \$12 per person*
- Quail deviled eggs

\$15 per person with three selections

\$22 per person with four selections

\$30 per person with five selections



DEVILED QUAIL EGGS

Hors d'Oeuvres

HARVEST BOARD

*items vary based on the chef's selection
of seasonal products and local availability*

- Local and imported cheeses
- Chef's selection of charcuterie
- Seasonal fresh fruits and vegetables
- Dried fruits and pickled vegetables
- Assorted seeds and nuts
- House-made jams and dips
- Toasted crostini, crackers, and breadsticks

\$25 per person

SEAFOOD BAR

- Mussels with chorizo broth
- Poached shrimp with cocktail sauce
- Raw oysters with mignonette sauce
- Steamed clams with cocktail sauce or drawn butter
- Ceviche with plantain chips

\$13 per person with one selection

\$20 per person with two selections

\$27 per person with three selections

ROLLED SUSHI DISPLAY

*includes all items below, hand-rolled in nori and displayed
with seaweed salad, wasabi, pickled ginger, and soy sauce*

- Aurora roll with house-made lobster salad and leek
- Spicy tuna roll with yellowfin tuna, cucumber, and house-made spicy mayonnaise
- California roll with crab, avocado, and cream cheese

\$20 per person



Plated Dinner

pre-order required, \$75 per person, includes house-baked rolls, coffee, tea, and soft drinks

PLATED FIRST COURSE *please select one*

- Sweet corn bisque with fresh chives
– *add jumbo lump crab, market price*
- Roasted tomato soup with basil and crème fraîche
- Potato and leek soup with truffle oil
- Gazpacho with tomato and pesto
- Mixed greens with tomatoes, cucumbers, carrots, radishes, and lemon vinaigrette
- Baby lettuce with dried cranberries, red onion, blue cheese, pecans, and balsamic vinaigrette
- Caprese of tomato and fresh buratta with lemon basil vinaigrette
- Spinach with cheddar, bacon, onion, walnuts, and maple dressing
- Watermelon salad with local goat cheese feta, jalapeño, cucumber, nasturtium, and ginger vinaigrette
- Baby romaine wedge, grape tomatoes, olive conserva, cucumber, and tomato caesar

STARTERS

*additional course \$20 per person,
or add \$10 per person as first course*

- Grilled octopus with salt potatoes, tomato conserva, olives, haricot verts, and roasted garlic aioli
- Crab charlotte with jumbo lump crab salad, mango, avocado, and microgreens
- Beef tartare with choice beef tenderloin, served diced and raw, capers, cornichons, red onion, arugula, crostini, and roasted garlic aioli

DESSERTS *please select one*

- Seasonal fruit crisp with vanilla ice cream
- Strawberry shortcake with buttermilk biscuits and whipped cream
- Bananas Foster with brown sugar, rum, and ice cream
- Brownie sundae with vanilla ice cream, house-made hot fudge, whipped cream, and cherry

ENTRÉES *please select up to three*

- Beef tenderloin and gulf shrimp with demi-glace and lemon butter, pesto mashed potatoes, sweet pepper relish, and asparagus – *market price*
- New Zealand roasted rack of lamb with roasted garlic and rosemary, grilled sweet potatoes, oven-roasted tomatoes, and fresh spinach – *market price*
- Honey-roasted garlic chicken with roasted garlic mashed potatoes, grilled red onions, and asparagus
- Balsamic-glazed chicken breast with ricotta and herb gnocchi, asparagus, toasted walnuts, and Parmesan
- Grilled pork tenderloin with warm potato salad, chimichurri, and tomato relish
- Seared scallops with pearled barley, lobster velouté, baby carrots, and haricot verts – *market price*
- Seared Verlasso salmon with tomatoes and lemon butter, warm lentil salad, and asparagus
- Halibut with julienned vegetables, farro pilaf, pecans, and currants
- Stuffed spinach crêpe with eggplant, summer vegetables, ricotta, warm bean salad, and tomato coulis
- Spinach and wild mushroom strudel with sweet bell pepper sauce and asparagus
- Ricotta gnocchi in Chardonnay velouté with broccoli rabe, herb butter, and roasted peppers
- Cauliflower steak with risotto, asparagus, wild mushrooms, artichoke, and romesco sauce
- Wagyu beef strip steak with creamy polenta, tricolored baby carrots, Bordelaise sauce, cipollini onions, and oven-cured tomato – *market price*

Family-Style Dinner

\$90 per person, includes house-baked rolls, coffee, tea, and soft drinks

SOUPS & SALADS *please select one*

- Sweet corn bisque with fresh chives
– add jumbo lump crab, *market price*
- Roasted tomato soup with basil and crème fraîche
- Potato and leek soup with truffle oil
- Gazpacho with tomato and pesto
- Mixed greens with tomatoes, cucumbers, carrots, radishes, and lemon vinaigrette
- Baby lettuce with dried cranberries, red onion, blue cheese, pecans, and balsamic vinaigrette
- Caprese of tomato and fresh buratta with lemon basil vinaigrette
- Spinach with cheddar, bacon, onion, walnuts, and maple dressing
- Watermelon with local goat cheese feta, jalapeño, cucumber, nasturtium, and ginger vinaigrette
- Baby romaine wedge, grape tomatoes, olive conserva, cucumber, and tomato caesar

SEASONAL ACCOMPANIMENTS *please select two*

- Sweet corn sauté with red onions and peppers
- Roasted seasonal vegetables
- Asparagus in garlic herb butter
- Ratatouille
- Summer squash sauté with peppers and onions
- Brussels sprouts with toasted pecans and maple vinaigrette
- Haricot verts with garlic herb butter
- Grilled vegetable penne with smoked tomato, fresh mozzarella, ricotta, and parmesan
- Roasted cauliflower with capers and lemon
- Braised beets with local feta and herbs

FAMILY-STYLE ENTRÉES *please select two*

- Smoked strip steak with applewood-smoked bacon, potato hash, and house-made red pepper catsup
- Carved tenderloin with potatoes au gratin – *market price*
- Grilled pork tenderloin with warm potato salad, chimichurri, asparagus, and pico de gallo
- Roasted New Zealand rack of lamb with jasmine rice pilaf, mint pesto, and demi-glace – *market price*
- Organic chicken scallopini with toasted orzo pilaf, wild mushroom, and local goat cheese sauce
- Roasted local chicken ballotine with creamy white corn polenta, roasted mushrooms, and natural jus
- Seasonal fish with white beans, pancetta, roasted peppers, and Italian herbs
- Gulf shrimp and scallops with herb risotto, tomato relish, and lemon beurre blanc
- Roasted oyster mushroom enchilada with rice, pico de gallo, avocado, and New York cheddar
- Ricotta gnocchi in a Chardonnay velouté with broccoli rabe, herb butter, and roasted peppers
- Seared Verlasso salmon with tomatoes and lemon butter, warm lentil salad, and asparagus
- Bone-in ribeye with rosemary roasted fingerling potatoes, and mushroom demi – *market price*
- Cauliflower steak with romesco sauce, risotto, artichoke, and wild mushrooms
- Spinach and wild mushroom strudel with sweet bell pepper sauce and fresh asparagus

DESSERTS *please select one*

- Seasonal fruit crisp with vanilla ice cream
- Strawberry shortcake with buttermilk biscuits and whipped cream
- Bananas Foster with brown sugar, rum, and ice cream
- Brownie sundae with vanilla ice cream, house-made hot fudge, whipped cream, and cherry

Lakeside Dinner Buffet

\$65 per person, includes house-baked rolls, coffee, tea, and soft drinks

ENTRÉES *please select two*

- Grilled halloumi cheese kabobs with peppers, mushrooms, onion, and tomato
- Seared Verlasso salmon with orange fennel relish
- Barbecue pork shoulder with house-made barbecue sauce
- Jerk barbecue pork loin with seasonal fruit chutney
- Three-cheese macaroni gratin with ricotta, provolone, Parmesan, oven-cured tomatoes, spinach, and fried onions
- Grilled flank steak with red chili marinade, green tomato relish, and chipotle lime crème fraîche
- Paella with shrimp, mussels, garlic, and chorizo
- Seafood scampi with orecchiette pasta, shrimp, scallops, mussels, Chardonnay and butter emulsion and herbs
- Wild mushroom manicotti with marinara, ricotta, and Parmesan
- Grilled Cornell marinated bone-in chicken
- New England-style clam bake with steamed clams, tiger shrimp & cold water lobster tails, potatoes, corn on the cob, local andouille sausage, onion, and Old Bay seasoning – *market price*

STARCHES AND VEGETABLES *please select three*

- Chopped seasonal vegetable salad with feta and herb dijon vinaigrette
- Mixed green salad with cucumber, carrots, tomatoes, and lemon vinaigrette
- Kale Caesar salad with grilled bread and Parmesan
- Broccoli salad with walnuts, currants, carrots, and creamy dressing
- Sweet corn and black bean sauté with red onions and peppers
- Balsamic-marinated summer vegetables with garbanzo beans and barbecue spice
- Green beans with red onion, herbs, and peppers
- Napa cabbage slaw with carrots, crumbled smoked blue cheese, and sweet and sour dressing
- Cucumber and watermelon salad marinated in dill vinaigrette
- Roasted fingerling potato salad with sour cream, cheddar, and chives
- Grilled red potato and onion salad with mustard vinaigrette
- Caprese pasta salad with pesto, tomatoes, and feta
- Farfalle pasta with roasted red pepper sauce, herbs, and Parmesan
- Buttermilk mashed potatoes

DESSERTS *please select one*

\$9 per person

- Seasonal fruit crisp with vanilla ice cream
- Strawberry shortcake with buttermilk biscuits and whipped cream
- Bananas Foster with brown sugar, rum, and ice cream
- Warm brownie sundae with vanilla ice cream, house-made hot fudge, whipped cream, and cherry

Five-Course Wine Pairing Dinner

Creative and innovative menus are our specialty.

Our culinary team is thrilled to work with you to customize any five-course experience for intimate parties of 80 or fewer at the Aurora Inn or up to 30 guests at Rowland House, starting at \$165 per person.

Below is an example of what we love to do.

SAMPLE MENU

chicken rillettes

confit of local farm chicken leg, house peppercorn crackers, granny smith apple, pickled shallot

Anna Codorniu, Blanc de Blancs, Cava, Spain, NV

frisée salad

goat cheese, bacon lardons, orange, fennel, raspberry vinaigrette

Hosmer, Sauvignon Blanc, Finger Lakes, 2021

intermezzo

pomegranate sorbet

scallops

squash purée, apple aigre-doux, pistachio

Talbott, Khali Hart, Chardonnay, San Miguel, California, 2021

duck

potato gnocchi, roasted beets, grilled stone fruit and cippolini onion jus

Omen, Red Blend, Sierra Foothills, California, 2020

dark chocolate bombe

vanilla mousse, fresh raspberries

Dow's, Ruby Port

menus and pricing are custom and based on wine selection and seasonality

Desserts

made from scratch by our bakers here in Aurora

MINIATURE DESSERTS \$32 per dozen

minimum of two dozen per selection

- Dark chocolate mousse tart with whipped cream
- Lemon mousse tart with lemon curd topping
- Triple berry streusel tart with oat spice streusel topping
- Cannoli with vanilla, chocolate chip, or toasted almond filling dipped in dark chocolate shavings or toasted almonds
- Miniature éclairs filled with vanilla bean custard and glazed with ganache
- Miniature vanilla or chocolate cupcakes with vanilla or chocolate buttercream
- Miniature red velvet or carrot cake cupcakes with cream cheese frosting — *add \$6 per dozen*

THREE-INCH TARTS

minimum of two dozen per selection

- Key lime tarts with cookie crust, key lime filling, key lime curd, and whipped cream – *\$70 per dozen*
- Pecan bourbon tarts with cookie crust, pecans, bourbon filling, and dark chocolate stripe – *\$65 per dozen*
- Triple berry tarts with triple berry filling and oat spice streusel topping – *\$55 per dozen*
- Chocolate mousse tarts with cookie crust, chocolate mousse, whipped cream, and chocolate shavings – *\$70 per dozen*

WHOLE TORTES \$40 per 16-slice torte

- Dark chocolate mousse torte with chocolate cake, dark chocolate mousse, and dark chocolate ganache
- Peanut butter mousse torte with dark chocolate ganache
- Lemon mousse torte lemon cake, lemon mousse, and lemon curd

COOKIES, BROWNIES, AND BARS

minimum of two dozen per selection

- Chocolate chip, peanut butter, ginger, oatmeal raisin, or snickerdoodle cookies – *\$10 per dozen*
- Chocolate nut biscotti and chocolate espresso cookies – *\$15 per dozen*
- Brownies, chocolate chip blondies, or raspberry oat bars – *\$18 per dozen*

OUR BAKER'S SPECIALTIES

minimum of two dozen per selection

- Coconut macaroons, plain or chocolate-dipped – *\$18 per dozen*
- Chewy almond macaroons with roasted sliced almonds – *\$22 per dozen*
- French macaroons in assorted flavors: strawberry, toasted pistachio, orange, coffee, chocolate, and passionfruit – *\$22 per dozen*
- Iced sugar cut-out cookies with your custom design – *starting at \$5 each*

Beverage Packages

Prices below apply to guests 21 years and older; guests under 21 years are \$8 per person.

All packages include assorted soft drinks, juices, and appropriate mixers and garnishes.

BEER AND WINE BAR PACKAGE

Please select two red wines, two white wines, and four beers.

Pricing presented is for one hour with six total hours maximum.

Beer and Standard Wines	\$20 per person	\$6 per person for each additional hour
Beer and Premium Wines	\$21 per person	\$7 per person for each additional hour

FULL BAR PACKAGE

Please select two red wines, two white wines, and four beers to be served with your selected liquor level.

Pricing presented is for one hour with six total hours maximum.

Beer, Standard Wines, and Liquor	\$22 per person	\$7 per person for each additional hour
Beer, Premium Wines, and Liquor	\$25 per person	\$8 per person for each additional hour

HOSTED BAR

Pay for the amount that your guests consume.

	STANDARD LIQUOR	PREMIUM LIQUOR
Standard Cocktails	\$10 per drink	\$12 per drink
Martinis and Manhattans	\$12 per drink	\$14 per drink
	STANDARD	PREMIUM
Wine	\$10 per glass	\$12 per glass
Beer	\$6 per drink	\$6 per drink

