

Grand Package

COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres (please see page 6)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETARIAN OPTIONS

GARDEN PARCEL

Roasted Vegetable & Black Bean Quinoa
Stuffed Red Bell Pepper, Charred Green &
Yellow Squash Ribbon, Chipotle Marinara

EGGPLANT PARMESAN TOWER

Tomato Fennel Dressing, Fresh
Mozzarella

GRILLED VEGETABLE CHEESE

TORTELLINI
Seasonal Vegetable, House Alfredo, Shaved
Parmesan, Herbed Breadcrumbs

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

\$55.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE