

SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Coffee, Decaf Coffee & Hot Tea Service

POULTRY

CHICKEN ROULADE | Spinach, Prosciutto, Leek, Ricotta, Lemon, White Wine \$28

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle \$28

OVEN ROASTED TURKEY BREAST | Apple Bacon Dressing, Cider Glaze -OR- Traditional Filling stuffing & Gravy \$24

RUSTIC STUFFED CHICKEN | Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus \$28

SMOKEHOUSE CHICKEN | Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze \$28

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$28

CHICKEN FRANCAISE | Parmesan Egg Batter, Lemon, White Wine \$30

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay \$28

CHICKEN NAPOLEON | Layered Boursin Whipped Potatoes, Spinach, Wonton Crisps, Natural Pan Jus \$32

APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds \$30

CLASSIC CHICKEN OSCAR | Lump Crab Meat, Asparagus, Hollandaise Sauce \$36

BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Gravy \$26

HERB CRUSTED BEEF TOP ROUND | Traditional Filling, Natural Demi \$28

BISTRO STEAK MEDALLIONS | Grilled Portobello, Red Wine Demi Glaze \$33

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$33

BROWN SUGAR & CHILI CRUSTED FLANK STEAK | Chimichurri \$35

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$42

NEW YORK STRIP STEAK | Bourbon Garlic Butter, Frizzled Onion Straws \$42

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Béarnaise \$45

PORK

APPLE JACK PORK LOIN | Sautéed Apples, Brandy Cream Sauce \$28

PORK LOIN MEDALLIONS | Chili Cider Brine, Port Demi \$28

PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream \$30

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

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FISH

PARMESAN PANKO CRUSTED FILLET OF HADDOCK – Lemon Beurre Blanc \$28

GRILLED SALMON FILLET – Lemon, Basil, Chili Vinaigrette \$32

BOURBON GLAZED SALMON – North Atlantic, Seared \$32

PAN SEARED ROCKFISH – Ginger Butter, Honey Soy Glaze \$32

HOUSEMADE CRAB CAKE – Old Bay Aioli \$34

VEGETERIAN & VEGAN

CHEESE TORTELLINI – Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$24

VEGETABLE LASAGNA ROLL – Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$22

STUFFED PEPPER – Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Chipotle Marinara \$24

STUFFED PORTOBELLA – Roasted Vegetables, Quinoa, Red Bell Pepper Coulis \$25

PAN SEARED TOFU – Miso Glazed Rice Noodles, Coconut Glaze \$25

PARMESAN EGGPLANT & PORTOBELLA TOWER – Tomato Fennel Sauce, Fresh Mozzarella \$26

DUEL PLATES

COUNTRY CHICKEN & HAM – Stuffed Chicken Breast with Traditional Pan Gravy & Applewood Smoked Ham \$32

BISTRO TENDER MEDALLIONS & STUFFED SHRIMP – Beef Medallions, Peppercorn Demi, Two Crab Stuffed Fantail Shrimp in Puff Pastry, Seafood Cream Drizzle \$42

PRIME RIB & HOUSE LUMP CRAB CAKE – Rosemary Au Jus, Old Bay Aioli Drizzle \$50

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SALAD

- FARMER'S GARDEN | Baby Lettuce, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette
FARMER'S CAESAR | Romaine, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing
SUMMER BERRY | Baby Lettuce, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette
GORGONZOLA PEAR | Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette
BRULÉED PEACH | Baby Lettuce, Sliced Peaches, Candied Pecans, Blueberries, Honey Greek Yogurt Dressing
APPLE HARVEST | Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette
BOSTON BIBB & SPINACH | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

VEGETABLE

- BROCCOLI FLORETS | Julienne Roasted Red Pepper
ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions
GREEN BEANS | Crumbled Bacon
SAUTEED SEASONAL VEGETABLE MEDLEY
BROILED STUFFED TOMATO | Panko, Parmesan, Fresh Herbs
CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze
GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

STARCH

- RUSTIC POTATO MASH | Cheddar, Bacon, Caramelized Onions, Sour Cream
QUINOA PILAF
PARMESAN BLACK PEPPER RISOTTO
SCALLOPED POTATOES
TWICE BAKED POTATO
WHITE CHEDDAR MAC & CHEESE
OVEN ROASTED POTATOES
WHIPPED SWEET POTATOES
WILD RICE PILAF

DESSERT

- RAINBOW SORBET
APPLE CRISP
BROWNIES
VANILLA CRÈME BRULEE
BLUEBERRY & PEACH COBBLER
LEMON BARS
PINEAPPLE UPSIDE DOWN CAKE

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