



FULL SERVICE SELECTIONS

Served meals include simple bud vase, standard house linen for your guest tables, china, flatware, and glassware. And also to include: Dinner rolls with butter and salad. Entrée with Chef's pairing of vegetable & starch to compliment, dessert, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

Service staff for up to two hours will be included.

20 guest minimum per entrée selection. Counts below our minimum may incur additional labor charges.

Dietary restrictions are subject to additional charges.

SELECT ONE SALAD

- Traditional Caesar Salad **V**
- Tossed Garden Salad with Balsamic Vinaigrette & Croutons **V**
- Mesclun Greens, Maple Glazed Almonds & Dried Cranberries with a Balsamic Vinaigrette **vgnGF**

PREMIUM SELECTIONS

Additional 2.50 per guest

- Baby Spinach with Sliced Roasted Almonds, Orange Sections, Red Onion, Crumbled Feta Cheese & Citrus Vinaigrette **VGF**
 - Romaine Wedge with Bacon & Blue Cheese, Tomato & Buttermilk Ranch **VGF**
- Mixed Greens, Walnuts, Seasonal Apples & Sweet Cream Vinaigrette with Shaved Sharp Cheddar **VGF**
 - Baby Kale with Nuts, Dried Fruit & Goat Cheese with Honey Balsamic Dressing **VGF**

SELECT ONE ENTRÉE

If selecting multiple entrees to offer your guests, higher price prevails.

POULTRY \$35.00 per guest

Chicken Marsala with Mushrooms

Orange Chicken Picatta

Pan-Seared Breast of Chicken with Citrus-Olive Relish **GF**

Chicken Chardonnay with White Wine Artichoke Sauce

Mediterranean Stuffed Chicken with Lemon Caper Sauce

Chicken Caprese with a Balsamic Glaze **GF**

Goat Cheese Stuffed Chicken with Fuji Apples & Cider Reduction

Tuscan Chicken with a White Wine & Sundried Tomato Cream Sauce **GF**

PESTO CHICKEN (Nut Free) - NEW!

Pesto Marinated Chicken Breast, grilled & served with Red & Yellow Oven Roasted Tomatoes **GF**

CHICKEN SALTIMBOCCA - NEW!

Marinated Pan Seared Chicken, served with Prosciutto Ham and topped with a Cream Sage Sauce.

BEEF & PORK

Balsamic Flank Steak with a Chimichurri Sauce **GF**
\$43.00 per guest

Braised Boneless Short Ribs with Root Beer Sauce **GF**
\$45.00 per guest

Sliced Roast N.Y. Sirloin Strip with Burgundy Wine Sauce **GF**
\$45.00 per guest

Sliced Coffee Rubbed Beef Tenderloin with Mushroom Demi-Glace **GF**
\$48.00 per guest

Petite Beef Tournedos with Wild Mushroom Ragout **GF**
\$48.00 per guest

Grilled Beef Tenderloin Steak with Gorgonzola Butter **GF**
\$50.00 per guest

Roast Prime Rib of Beef Au Jus **GF**
\$48.00 per guest

Bacon Wrapped Pork Medallions with Cider Reduction **GF**
\$43.00 per guest

Apple Stuffed Pork Loin with Maple Pepper Glaze
\$43.00 per guest

ALL PRICES SUBJECT TO CHANGE

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SEAFOOD \$40.00 per guest

Baked Stuffed Sole Florentine with Cream Sauce

Oven Roasted Maple Soy Salmon **GF**

Baked Salmon with Marscarpone & Spinach

Jumbo Lump Crab Cakes with Lemon Aioli

Lemon Herb Cod with Crumb Topping

Pan Seared Scallops with Seasonal Beurre Blanc **GF**

Lobster Ravioli with a Saffron Chive Sauce

Oven Roasted Cod with Gremolata Butter **GF**

Blackened Salmon with Mango Salsa **GF**

Asian Miso Cod **GF**

Caribbean Mahi Mahi with Mango Chili Mojo Sauce **GF**

VEGETARIAN \$35.00 per guest

Boursin Cheese & Spinach Stuffed Portabella

Roasted Vegetable Ravioli Served with Local Made
Carla's Sundried Tomato Pesto 

Eggplant, Portabella Mushroom, Tomato &
Goat Cheese Napoleons **GF**

Vegetarian Wellington with Red Pepper Coulis

DESSERT SELECTIONS

SELECT ONE FINALE

- New York Cheesecake with Strawberries
- Warm Apple Strudel with Caramel Sauce & Cinnamon Crème
- Carrot Cake with Cream Cheese Frosting
- Chocolate Mousse Cake
- Double Chocolate Layer Cake

- Tiramisu Torte with Coffee Caramel Sauce
- Seasonal Trifle
- Tray of Mini Brownies, Lemon Bars & Macaroons

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