

SERVED DINNER

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

All Entrée Selections Include Salad, Freshly Baked Rolls & Butter, One Vegetable, One Starch, 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 | Bacon Apple Stuffing, Cider Glaze -OR- Traditional Stuffing, Gravy \$24

RUSTIC STUFFED CHICKEN | Sausage Apple Stuffing, Cider Glaze or Traditional Stuffing, Pan Gravy \$28

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

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

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay Sauce \$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 Demi-Glace \$26

HERB CRUSTED BEEF TOP ROUND | Natural Demi-Glace \$28

BISTRO STEAK MEDALLIONS | Red Wine Mushroom Demi-Glace \$33

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

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

SHORT RIBS | Beer Braised Beef \$38

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

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PORK

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

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

PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream \$30

SEAFOOD

PARMESAN ENCRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$28

GRILLED SALMON FILLET | Pesto Rubbed, White Wine Butter \$32

PAN SEARED SALMON | Bourbon Glaze \$32

SWORDFISH | Roasted Puttanesca \$32

HOUSE-MADE CRAB CAKE | Old Bay Aioli \$34

VEGETERIAN & VEGAN

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$25

VEGETABLE LASAGNA ROLL | Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$23

PARMESAN EGGPLANT & PORTOBELLO TOWER | Tomato Fennel Sauce, Fresh Mozzarella \$27

STUFFED PEPPER | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Red Bell Pepper Marinara \$25

STUFFED PORTOBELLO | Roasted Vegetables, Quinoa, Red Bell Pepper Marinara \$26

PAN SEARED TOFU | Miso Glazed Rice Noodles, Coconut Glaze \$26

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SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

SPINACH & KALE | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

VEGETABLE

BROCCOLI FLORETS

SNIP TOP BABY CARROTS | Maple Glaze

GREEN BEANS | Crumbled Bacon

SAUTEED SEASONAL VEGETABLE MEDLEY

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

STARCH

RUSTIC POTATO MASH

QUINOA PILAF

PARMESAN RISOTTO

SCALLOPED POTATOES

TWICE BAKED POTATO

WHITE CHEDDAR MAC & CHEESE

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

WILD RICE PILAF

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