

Full Service Selections

Served meals include simple bud vase, standard house linen for your guest tables, china, flatware, glassware, dinner roll & artisan bread assortment with butter and margarine, salad, entrée with Chef's pairing of vegetable & starch to compliment, house dessert, iced water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges, local honey & service staff for up to two hours on lunch events or three hours for dinner.

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

1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

SELECT ONE SALAD

- Traditional Caesar Salad
- Mixed Greens Salad Tossed with Vinaigrette & Croutons
- Mesclun Greens, Candied Pecans & Dried Cranberries Tossed in Balsamic Vinaigrette

PREMIUM SELECTIONS

Additional 2.00 per guest

- Boston Bibb with Sliced Roasted Almonds, Mandarin Oranges, Red Onion, Crumbled Goat Cheese & Citrus Vinaigrette
 - Romaine Wedge with Bacon & Blue Cheese, Tomato & Buttermilk Ranch
- Mixed Greens, Pecans, Braeburn Apples & Sweet Cream Vinaigrette with Shaved Sharp Cheddar
 - Baby Kale with Seasonal Nuts, Dried Fruit & Goat Cheese with Honey Balsamic Dressing

SELECT ONE ENTRÉE

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

POULTRY

- Chicken Marsala with Mushrooms
28.00 per guest
- Orange Picatta Chicken
28.00 per guest
- Pan-Seared Breast of Chicken with Citrus-Olive Relish
25.00 per guest
- Chicken Chardonnay with White Wine Artichoke Sauce
25.00 per guest
- Mediterranean Stuffed Chicken with Lemon Caper Sauce
28.00 per guest
- Chicken Caprese with a Balsamic Glaze
28.00 per guest
- Goat Cheese Stuffed Chicken with Fuji Apples & Cider Glaze
28.00 per guest
- Pan-Seared Breast of Chicken with Citrus-Olive Relish
25.00 per guest
- Mediterranean Stuffed Chicken with Lemon Caper Sauce
28.00 per guest

BEEF & PORK

- Balsamic Flank Steak with Chimichurri
30.00 per guest
- Teriyaki Strip Steak
30.00 per guest
- Roast Sirloin with Burgundy Wine Sauce
33.00 per guest
- Filet of Beef Au Poivre with Cognac Demi Glace
35.00 per guest
- Beef Tournedos with Wild Mushroom Ragout
35.00 per guest
- Roast Tenderloin with Gorgonzola Butter
35.00 per guest
- Roast Prime Rib of Beef Au Jus
36.00 per guest
- Bacon Wrapped Pork Medallions with Cider Reduction
28.00 per guest
- Apple Stuffed Pork Loin with Maple Pepper Glaze
28.00 per guest

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SEAFOOD

Baked Stuffed Sole Florentine
28.00 per guest

Orange Soy Glazed Salmon
30.00 per guest

Baked Salmon with Marscarpone & Spinach
31.00 per guest

Grilled Mahi Mahi with Mango Salsa
30.00 per guest

Lemon Herb Cod with Crumb Topping
28.00 per guest

Traditional Stuffed Shrimp
34.00 per guest

Pan Seared Scallops with Seasonal Beurre Blanc
35.00 per guest

VEGETARIAN

Boursin Cheese & Spinach Stuffed Portabella
26.00 per guest

Roasted Vegetable Ravioli with Sundried Tomato Pesto
26.00 per guest

Ricotta Stuffed Eggplant
26.00 per guest

Eggplant, Portabella Mushroom, Tomato & Goat Cheese
Napoleons
26.00 per guest

DESSERT SELECTIONS

SELECT ONE HOUSE FINALE

- New York Cheesecake with Strawberries
- Warm Apple Strudel with Caramel Sauce & Cinnamon Crème
- Carrot Cake
- Chocolate Mousse Cake with Chocolate Drizzle

- Double Chocolate Layer Cake with Fresh Berries
- Tiramisu Torte with Coffee Caramel Sauce
- Seasonal Trifle
- Tray of Salted Caramel Brownies, Lemon Bars & Macaroons