



# 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 2.00 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 \$28.00 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

### BEEF & PORK \$35.00 per guest

Balsamic Flank Steak with a Chimichurri Sauce **GF**

Braised Boneless Short Ribs with Root Beer Sauce **GF**

Sliced Roast N.Y. Sirloin Strip with Burgundy Wine Sauce **GF**

Sliced Coffee Rubbed Beef Tenderloin  
with Mushroom Demi-Glace **GF**

Petite Beef Tournedos with Wild Mushroom Ragout **GF**

Grilled Beef Tenderloin Steak with Gorgonzola Butter **GF**

Roast Prime Rib of Beef Au Jus **GF**

Bacon Wrapped Pork Medallions with Cider Reduction **GF**

Apple Stuffed Pork Loin with Maple Pepper Glaze

ALL PRICES SUBJECT TO CHANGE

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## SEAFOOD \$32.00 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

## VEGETARIAN \$28.00 per guest

Boursin Cheese & Spinach Stuffed Portabella

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

Eggplant Rollatini **GF**

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

Vegetarian Wellington with Red Pepper Coulis

Zucchini Pancakes with Tomato Confit and Sour Cream

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## DESSERT SELECTIONS

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### 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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