

Buffet Desserts

Choose 1 of the following to accompany your buffet meal:

- New York & Swirl Cheesecakes and Assorted Mousse Parfaits
- Assorted Tarts and Seasonal Cookie Platters
- Seasonal Fruit Cobbler with Whipped Cream, Cake Petit Fors & bite-size Cookies
- Dessert Buffet to include: Dreambars, Chocolate Fudge Brownies, Blondies, Linzertorte, Beestings, and Macaroons
- Strawberry & Vanilla Napoleons and Petite Chocolate Cups filled with Assorted Mousses
- Holiday Dessert Display Special (ask for monthly special)

Plated Service

All plated meals include choice of plated salad, assorted artisan rolls & butter, plated dessert, carafes of lemonade & iced water, and coffee & tea service

Land and Sea **\$41.50**

- Fire Roasted Zucchini and Yellow Squash
- Yukon Gold Potatoes Roasted with Cilantro and Garlic
- Beef Tenderloin loaded with Fresh Baby Spinach, Smoked Provolone Cheese and Sun-Dried Tomatoes served with a drizzled Bearnaise
- Cashew and Mint Crusted Flame Grilled Salmon Filet

Double Feature **\$32.00**

- Oven Roasted Vegetable Medley
- Whipped Sweet Potatoes infused with Maple-Honey Butter
- Thyme and Peppercorn Crusted Roast Loin of Pork; sliced and served over a bed of Wilted Spinach and Roasted Apples Topped with a Rich Port Wine Demi Glace
- Asiago & Herb Breaded Grouper served in a Lemon Dill Beurre Blanc

Giving Thanks **\$21.50**

- Green Bean Amandine
- Traditional Mashed Potatoes
- Cranberry Orange Compote
- Sage and Cran-Apple Dressing
- Rosemary Roasted Breast of Turkey with Chef's Natural Gravy

Winter Comfort **\$33.95**

- Orange & Ginger Glazed Top-on Baby Carrots
- Twice Baked Boursin Cheese Potatoes
- Roast Prime Rib of Beef Au Jus with Horseradish
- Forest Mushroom and Onion Saute

Snowed In **\$27.50**

- Parmesan Roasted Asparagus
- Scalloped Potatoes
- Five Peppercorn and Fresh Herb Grilled Pork Tenderloin with an Apricot Plum Glaze
- Garnished with Flower Confetti and a Rosemary Sprig

Fall Line Up **\$23.50**

Choose one vegetable side dish:

- Yellow Wax Bean, Green Bean, Fennel and Shallot Medley
- Oven Roasted Garden Vegetables
- Roasted Fennel and Green Tipped Baby Carrots

Choose the starch of your choice:

- Sunset Rice with Lemon Garlic and Sweet Potato Orzo
- Caramelized Shallot Mashed Potatoes
- Boiled New Potatoes tossed in a Dill Compound Butter

Choose the entree of your choice:

- Stuffed Artichoke and Parmesan Chicken Breast served in a pool of Cranberry Beurre Blanc; garnished with Fresh Chives & Creme Fraiche
- Horseradish and Ginger Crusted Chicken Breast in a Blackberry Brandy Glaze
- Pear, Marscarpone & Horseradish Stuffed Chicken Breast topped with a Citrus and Brandy Reduction

Vegetarian Options

Choose one for the vegetarians in your group:

- Pumpkin & Sage Ravioli with Spiced Sweet Potato & Carrot Beurre Blanc
- Stuffed Eggplant with Wild Mushroom Ragout & Basil Pesto Ricotta in a Roasted Red Pepper Cream Sauce
- Herb & Garlic seasoned Tofu Squares served over Steamed Quinoa with Fresh Basil topped with Almond Pesto, Diced Tomato, and Sprouts
- Stuffed Red Pepper with Tricolored Orzo, Tofu and Julienne Vegetables served with Polenta Triangles and Pear Tomato Coulis

Plated Salads

Choose 1 of the following to accompany your hand served meal:

- Field Greens with Anjou Pear Slices, Roquefort Crumbles, Craisins and Pine Nuts with Fresh Herbs and Balsamic Vinaigrette
- Mixed Green Salad with Roasted Baby Beets, Green Apples and Spring Onion and Orange Vinaigrette
- Fresh Tossed Arugula & Spinach Salad with Craisins, Toasted Pine Nuts and Crispy Fried Onions in Gorgonzola Vinaigrette
- Seasonal Field Greens with Tomato, Fresh Mozzarella, tossed in Herb Champagne Vinaigrette topped with an Asiago Cheese Crisp
- Baby Red and Green Oak, Frisée and Romaine Greens with Hearts of Palm, Grilled Portabella Filet, Roasted Pancetta, Kalamata Olives, Croutons; served with Cranberry Vinaigrette
- Mixed Field Greens with Grilled Asparagus Spears, Caramelized Walnuts, Grape Tomatoes tossed in a Port Wine Reduction Vinaigrette and topped with Blueberry Croutons

Plated Desserts

Choose 1 of the following to accompany your hand served meal:

- Pear and Hazelnut Crumb Pie with Whipped Cream
- Pumpkin Mousse Torte Cake with Cinnamon Whipped Cream
- English Trifle with Seasonal Berries
- Strawberry Tiramisu served in stemware
- Mocha Genoise with Cream Anglaise
- Tiramisu Torte Cake garnished with Fresh Berries
- Chocolate Torte with your choice of Mousse Filling
- Fresh Carrot Cake with Cream Cheese Frosting
- Apple Strudel with Whipped Cream
- New York or Assorted Swirl Cheesecake
- Blueberry-Mandarine Yogurt Cake

