



Dinner Menu # 1:

Option 1- \$14.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$17 per person- 1 salad, 2 entrées, 2 sides

Served with Farm to Market Rolls and Butter

Additional Sides \$4.50 per person

Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$5.00 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$2.50 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$1.50 per person

Salads:

Choose 1:

Local Green Caesar Salad-Romaine Hearts, Shaved Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Torn Bread Croutons

Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Torn Croutons, House Made Buttermilk Green Goddess Dressing

Entrées:

Choose 2:

Pesto Grilled Chicken- Red Pepper Coulis

Rosemary and Lemon Chicken Breast- Brined and Marinated- Lemon Rosemary and Garlic Butter

Peppered Beef Roast- Cracked Pepper Sauce

Pork Loin Chops- Apple Cider Redux

Sides:

Choose 2:

Buttermilk Scallion Mashed Potatoes

Cavatappi Pasta with Vodka Sauce

Parmesan Dauphine Potatoes

Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots

Mac and Cheese- Aged Cheddar, Herbed Bread Crumbs

Roasted Baby Potatoes with Fresh Herbs

Green Beans with Caramelized Maui Onion

Baby Carrots Sambal Oelek Infused Local Honey, Herbs

Sautéed Seasonal Vegetable- Farmers Finds with Fresh Herbs

Sweet Corn- Sundried Tomato, Lots of Fresh Herbs, Lime Zest

Grilled Vegetable Display with Herbs and Balsamic Drizzle



Dinner Menu # 2:

- Option 1- \$18.00 per person- 1 salad, 1 entrée, 2 sides
Option 2- \$21.50 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with
House Made Herbed Compound Butter

Additional Sides \$4.50 per person

Vegetarian, Vegan, Gluten Free etc meals upon request

China Package Available Starting at \$5.00 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$2.50 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$1.50 per person

Salads:

Local Green Caesar Salad- Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons

Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing

Berry Salad- Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing

Spinach Salad- Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Candied Almonds

Fall Salad- Toasted Pumpkin Seeds, Dried Cranberries, Mandarin Oranges, Agave Citrus Dressing

Entrées:

Pesto Grilled Chicken- Fresh Mozzarella and Red Pepper Relish- Herb Vinaigrette- Balsamic Drizzle

Rosemary and Lemon Chicken Breast- Brined and Marinated- Lemon Rosemary and Shallot Cream

Beef Petite Tender- Red Wine Demi Glace

Coffee Rubbed Beef Petite Tender- Herbed Chimichurri Sauce

Beef Tenderloin Tips Bourguignon- Mushroom Medley, Roasted Shallots

Cedar Plank Roasted Salmon- Brown Sugar and Herb Rub- Served Temperate-Burnt Citrus Crème Fraiche, Pea Shoots

Grilled Shrimp- White Wine Scampi Butter, Garlic Confit

Pork Loin- Crispy Prosciutto, Arugula, Charred Red Onion, Balsamic Syrup

Carving Station:

Sub Carving Station: \$4.00 per person

Add Carving Station: \$7.50 per person

Carved Strip Loin- Horseradish, Herbs and Dijon Rub- Red Wine Au Jus

Sides:

Herb and Roasted Garlic Mashed Potatoes

Twice Baked Potatoes with Scallion and Aged Cheddar

Cavatappi Pasta with Vodka Sauce

Parmesan Dauphine Potatoes

Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots

Gnocchi- Chive Cream- Roasted Mushrooms

White Cheddar Mac and Cheese- Herbed Bread Crumbs

Roasted Baby Potatoes with Fresh Herbs and Shallots

French Green Beans with Balsamic Bacon Onion Jam

Baby Carrots with Tops- Candied Walnuts, Sambal Oelek Infused Local Honey, Herbs

Sautéed Zucchini- Slow Roasted Tomato, Confit Garlic

Sweet Corn- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs

Grilled Vegetable Display with Herbs and Balsamic Drizzle

Roasted Cauliflower Salad- Za'atar Spiced, Roasted Chick Peas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates



Dinner Menu # 3:

Option 1- \$26.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$32.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with House Made Herbed Compound Butter

Additional Sides \$4.50 per person- Vegetarian, Vegan, Gluten Free etc meals upon request

China Package Available Starting at \$5.00 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$2.50 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$1.50 per person

Salads:

Local Green Caesar Salad-Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons

Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing

Quinoa Salad- Cherry Tomato, Dates, Kale, Peppers, Roasted Chickpeas, Feta, Lemon Vinaigrette, Herbs

Berry Salad- Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing

Spinach Salad- Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Candied Almonds

Fall Salad- Toasted Pumpkin Seeds, Dried Cranberries, Mandarin Oranges, Agave Citrus Dressing

Summer Salad- Local Tomato, Fresh Mozzarella, Baby Greens, Torn Bread Croutons, Balsamic, Herbs
Beet and Arugula Salad

Entrées:

Pesto Grilled Chicken- Fresh Mozzarella and Roasted Grape Tomato- Herb Vinaigrette- Balsamic Drizzle

Rosemary and Lemon Chicken Breast- Brined and Marinated Airline Chicken Breast- Lemon Rosemary and Shallot Cream-Roasted Tomato and Crispy Pancetta

Café Au Lait Chicken- Seared Airline Chicken with Café Au Lait Sauce, Crimini Mushrooms, Wilted Pea Shoots

Smoked Chicken Thighs- Pineapple, Jalapeno and Coriander Salsa, Burnt Lemon Vinaigrette

Sliced Beef Tenderloin- served temperate- Red Wine Demi Glace

Coffee Rubbed Beef Tenderloin Filet- Herbed Chimichurri Sauce

Herb Roasted Salmon Medallions- Citrus White Wine Butter

Cod- Oceanwise Ling Cod- Tomato and Caper Sauce Vierge

Grilled Shrimp- White Wine Scampi Butter, Garlic Confit

Pork Tenderloin- Crispy Prosciutto, Arugula, Shaved Raddichio, Toasted Pinenuts and Balsamic Syrup

Carving Station:

Sub Carving Station: \$4.00 per person

Add Carving Station: \$7.50 per person

Angus Ribeye- Horseradish, Herbs and Dijon Rub- Red Wine Au Jus

Choice Beef Tenderloin- Cracked Pepper Rub- Horseradish Sauce and Chimichurri

Sides:

Herb and Roasted Garlic Mashed Potatoes

Twice Baked Potatoes with Scallion and Aged Cheddar

Cavatappi Pasta with Vodka Sauce

Parmesan Dauphine Potatoes

Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots

Gnocchi- Truffle Cream- Roasted Mushrooms

White Cheddar Mac and Cheese- Herbed Bread Crumbs

Roasted Baby Potatoes with Fresh Herbs and Shallots

French Green Beans with Balsamic Bacon Onion Jam

Baby Carrots with Tops- Candied Walnuts, Sambal Oelek Infused Local Honey, Herbs

Sautéed Zucchini- Slow Roasted Tomato, Confit Garlic

Sweet Corn- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs

Grilled Asparagus with Charred Red Onion

Grilled Vegetable Display with Herbs and Balsamic Drizzle

Cool Haircot Vert and Asparagus Salad- Toasted Almonds, Radish, Ladolemono Dressing

Wild Mushroom Ravioli- Basil Pesto Cream- Asiago, Pinenuts

Broccoli and Confit Cherry Tomato- Basil Pesto and Crushed Hazelnuts

Roasted Cauliflower Salad- Za'atar Spiced, Roasted Chick Peas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates