



## Plated Dinner...

The following items are included with all plated dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, and coffee service. All items are priced per guest.

### Starters

- New England Clam Chowder *marinated scallions and clams* ... 8
- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Sea Scallops *celery root silk, Swiss chard and orange – carrot vinaigrette* ... 14
- Southwestern Style Braised Beef *avocado and black bean salad with Chimichurri* ... 13

### Salads

- Caesar Salad *Asiago cheese, croutons and Spanish Anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette* ... 5
- Baby Spinach *watermelon, toasted almonds, bacon and balsamic-blue cheese vinaigrette* ... 5
- Mixed Greens Salad *seasonal accoutrements and house vinaigrette...* (Included)

### Entrée Selections

*Please select two entrees, plus a vegetarian selection, for plated dinner events. A complementary tasting for two can be scheduled after wedding has been booked. Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge.*

### Entrées

- Grilled Salmon *wild rice, herb butter sauce and red beet gastrique* ... 37
- Roasted Statler Chicken *creamy polenta and herb vermouth jus* ... 36
- Roasted Duck Breast *Jasmine rice cake and citrus soy glaze* ... 40
- Grilled Pork Tenderloin *sweet potato puree with maple-bourbon sauce* ... 38
- Smoked Pork Chop *roasted fingerling potato salad with maple-bourbon sauce* ... 38
- Slow Roasted Sirloin *roasted red bliss potatoes and house steak sauce* ... 44
- Beef Tenderloin *roasted red bliss potatoes and red wine sauce* ... 46
- Roasted Acorn Squash *Israeli cous cous pilaf and spicy vegetable sauce* ... 34
- Vegetable Strudel *herbed toasted barley pilaf and red wine vegetable demi* ... 34



## Buffet Dinner...

The following items are included with all buffet dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, and coffee station. All items are priced per guest.

### Starters

- New England Clam Chowder ... 8
- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Crab Cakes *coleslaw and citrus aioli* ... 10
- Fennel Braised Lamb *with ricotta gnudi* ... 12

### Salads

- Caesar Salad *Asiago cheese, croutons and Spanish Anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette* ... 5
- Mixed Greens Salad *seasonal accoutrements and house vinaigrette...* (Included)

### Chef's Table Entrées

*Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge. Choose two and one vegetarian...*

- Chicken Carbonara *bacon, caramelized onions, Romano cheese sauce and penne pasta*
- Grilled Salmon *buttered parsley potatoes*
- Roasted Atlantic Cod *wild rice and sherry butter sauce*
- Grilled Polenta Cakes *sauce Provençale*
- Orecchiette Pasta *Tuscan kale, roasted squash, charred tomatoes, Romano cheese and vegetable brood*
- Vegetable Strudel *with cous cous, Arugula and red pepper fondue*
- Slow Roasted Prime Rib *creamy potatoes and red wine sauce*
- Slow Roasted Beef Tenderloin *blue cheese fritters and port sauce* ... 6

- 3 Entrée Buffet Package price ... 42