





A LA CARTE BANQUET MENU

Includes one vegetable selection and one starch selection. To provide two entrée selections there will be a 4.50 service charge per person.

Soups

-   Roasted butternut squash soup with pumpkin seeds and basil oil
• **7.00 per person**
-  Truffle and parsnip soup with fennel and chive creme fraiche
• **7.00 per person**
-  Leek and potato with crispy leeks
• **7.00 per person**
-  Cream of mushrooms with truffle creme and chives
• **7.00 per person**
-   Roasted Roma tomato and fresh basil soup with basil oil
• **7.00 per person**

Salads




-  Baby spinach, strawberry, blueberry, red onion, goat cheese, toasted almonds, white wine vinaigrette
• **7.50 per person**
-  Mesculin greens, green apple, crumbled feta, candied pecans, apple cider vinaigrette
• **7.50 per person**
Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with garlic croutons and lemon
• **7.50 per person**
-  Arugula and roasted beet salad, oranges, candied walnuts and crumbled feta cheese with a sherry vinaigrette
• **7.50 per person**
-   Tossed greens salad, cherry tomato, cucumber, radish, julienne carrots, lemon dill vinaigrette
• **7.50 per person**

Entrees

Chicken

- Bourbon BBQ grilled chicken breast with Cajun crispy onion straws
• **30.00 per person**
-  Fresh herb roasted chicken breast with mustard demi glace
• **30.00 per person**
-  Paprika and fresh rosemary roasted chicken breast with mushroom cream sauce
• **30.00 per person**
- Chicken scaloppini breaded with oregano and parmesan cheese on basil tomato sauce
• **31.00 per person**
- Chicken Kiev stuffed with butter and fine herbs with demi glace
• **32.00 per person**
- Chicken Wellington, stuffed with mushroom duxelle, prosciutto and dijon mustard, wrapped in puff pastry, with mustard demi glace
• **40.00 per person**

Fish

-  Oven roasted Salmon with tomato caper chutney
• **37.00 per person**
-  Lemon dill marinated Salmon with yogurt dill coulis
• **37.00 per person**
-  Cedar plank roasted Salmon with Dijon glaze
• **37.00 per person**
- Herb crusted Panko Pickerel with lemon white wine cream sauce
• **37.00 per person**


 Vegan Option  Gluten Free Option

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.


Additional charges may apply.

Beef and Pork


-  Coffee rubbed pork tenderloin with cherry gastrique
•32.00 per person

Pork loin schnitzel with apple and mustard demi glace
•32.00 per person

Braised beef short rib, gremolata, red wine sauce
•46.00 per person



-  Grilled NY striploin steak (10oz) with brandied peppercorn sauce
•59.00 per person


Carved prime rib (9oz), Yorkshire pudding, au jus
•62.00 per person



-  Grilled beef tenderloin (8oz) with sauce bordelaise
•78.00 per person

Vegetarian









Mediterranean penne with roasted peppers, onions, Kalamata olives and feta cheese in a roasted garlic tomato sauce
•21.00 per person

-   Vegan eggplant rotolo, grilled eggplant, stuffed with spinach, onions, tofu ricotta, kale and lentil sautee, roasted garlic tomato sauce
•26.00 per person






-  Grilled vegetable strudel with asparagus, portobello mushroom, red pepper, zucchini and red onion, kale and lentil sautee, and roasted red pepper sauce
•26.00 per person

-   Mediterranean lentil penne, roasted red peppers, kalamata olives, red onions, garlic tomato sauce, vegan feta
•26.00 per person

Vegetables (choose one)

-   Roasted vegetable medley
Broccoli, cauliflower, red pepper, red onion, zucchini
-  Honey glazed baby carrots
-   Grilled lemon broccolini
-  Roasted asparagus with tarragon butter
-   Glazed root vegetable medley with butternut squash, parsnip, carrot, red onion and fresh herbs

Starches (choose one)

-   Herb and mustard roasted baby potatoes
-  Garlic mashed Yukon Gold potatoes
-  Truffle and chive mashed Yukon Gold potatoes
-  Wild rice pilaf

Desserts

-  Mango sorbet with whipped cream and seasonal berries
•12.00 per person
-  Vanilla crème brulee with whipped cream and strawberry fan
•13.00 per person
-  Flourless rich chocolate cake with whipped cream and strawberry fan
•13.00 per person
- White chocolate and raspberry cheesecake with berry coulis and whipped cream
•14.00 per person
-  Lemon raspberry torte with whipped cream and strawberry
•14.00 per person
-  Vegan sticky orange marmalade cake with raspberry coulis and berries
(minimum of 6 to be ordered)
•14.00 per person

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Kids Menu

Chicken fingers and French fries
with honey dill dip and ketchup

• **12.95 per person**

Hot dog and French fries with ketchup

• **10.95 per person**

Grilled Cheese and French fries with ketchup

• **10.95 per person**

Buttered noodles and garlic toast

• **9.00 per person**

Additional Items

Carrot and celery sticks with Ranch dressing

• **2.25 per person**

Vanilla ice cream with chocolate sauce

• **5.25 per person**

Milk or Chocolate milk

• **3.50 per person**



Vegan Option



Gluten Free Option

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