

SERVED OR BUFFET DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service

SALAD

FARMER'S GARDEN | Mixed Greens, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette

FARMER'S CAESAR | Romaine Lettuce, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

Seasonal Salads

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette (Seasonal)

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

Seasonal Salads Contain Nuts

VEGETABLE

BROCCOLI FLORETS | Julienne Roasted Red Pepper

ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions

SAUTEED VEGETABLE MEDLEY | Zucchini, Yellow Squash, Carrots, Bell Peppers

CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

GREEN BEANS | Shallots

STARCH

RUSTIC POTATO MASH

OVEN ROASTED POTATOES

SCALLOPED POTATOES

WHITE CHEDDAR MAC & CHEESE

BUTTERED HERBED PENNE PASTA

WILD RICE PILAF

PARMESAN BLACK PEPPER RISOTTO

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BUFFET DINNER

Pricing is based upon a 1.5 hour Service Time | 25 Guest Minimum
All Buffets include Two Entrees Selections (add a third for \$6.00 per guest), Freshly Baked Rolls
A Salad, one Starch and one Vegetable selection and one Dessert Selection
Regular, Decaf Coffee and Hot Tea Service

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze
\$57

ROYALTY

CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
ATLANTIC SALMON – Bourbon Glaze
PARMESAN CRUSTED FILLET OF HADDOCK – Lemon Butter
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
CHICKEN MARSALA – Mushrooms, Onions, Marsala
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cedar Pan Gravy
\$45

RED ROSE

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHICKEN PARMESAN – Herbed Breadcrumbs, Vodka Cream, Parmesan
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
HERB ROASTED PORK LOIN – Grated Pecorino Cheese, Chianti Wine Sauce
BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
\$39

DESSERT

LEMON SORBET
APPLE CRISP
CARROT CAKE
VANILLA CRÈME BRULEE
BLUEBERRY & PEACH COBBLER
CHOCOLATE LAYER CAKE
PINEAPPLE UPSIDE DOWN CAKE

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