

SERVED 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
Surcharge Applied For More than One Entree

POULTRY

OVEN ROASTED TURKEY BREAST | Apple Bacon Dressing, Cider Glaze -or- Traditional Filling stuffing & Gravy \$28

RUSTIC STUFFED CHICKEN | Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus \$31

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$31

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay \$31

BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Gravy \$28

HERB CRUSTED BEEF TOP ROUND | Traditional Filling, Natural Demi \$31

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$36

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$46

FISH

PARMESAN PANKO CRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$31

SEARED ATLANTIC SALMON | Bourbon Glazed \$35

HOUSEMADE CRAB CAKE | Old Bay Aioli \$Market

FILLET OF FLOUNDER | Topped with Shrimp and Crab in a Garlic Herb Cream Sauce \$36

VEGETERIAN & VEGAN

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$26 

VEGETABLE LASAGNA ROLL | Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$24 

STUFFED PEPPER -or- PORTOBELLA | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons,
Tomato Fennel Sauce \$26  

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

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DUAL PLATES

CHICKEN CHESAPEAKE | Grilled Chicken Breast, Topped with Lump Crab Meat & White Cheddar Ale Sauce \$40

BISTRO TENDER MEDALLIONS & STUFFED SHRIMP | Beef Medallions, Peppercorn Demi, Two Crab Stuffed Fantail Shrimp in Puff Pastry
Seafood Cream Drizzle \$46

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Bearnaise \$53

DESSERT

Additional Upgrade Selection: Add Second Choice for \$2

CAKE

Chocolate Peanut Butter
Strawberry Shortcake
Triple Chocolate with Raspberry Sauce
Red Velvet with Cream Cheese
Black Forest
New York Cheesecake with Raspberry Coulis

CREME BRULEE

Vanilla Bean
Caramel Sea Salt

PIE

Apple Crumb
Chocolate Mousse
Pumpkin

HOUSE FAVORITE

Tiramisu
Add \$3

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SERVED OR BUFFET DINNER

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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

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