



CHEF'S FAVORITES

CHOOSE FROM
A CURATED LIST OF
FAVORITES!

BREAD

- ASSORTED ROLLS, BUTTER
- ASSORTED ROLLS, SEASONAL BUTTER
- TUSCAN BREAD BASKET, OIL & VINEGAR
- FOCACCIA BREAD
- ASSORTED BREADS & ROLLS,
BUTTER & SEASONAL BUTTER
- SWEET HAWAIIAN ROLLS,
CINNAMON HONEY BUTTER
- WHEAT ROLLS, BUTTER
- CIABATTA, BUTTER
- SWEET HAWAIIAN ROLLS,
CINNAMON HONEY BUTTER
- CORNBREAD,
BUTTER OR CINNAMON HONEY BUTTER

CHICKEN

- CHICKEN PICATTA
- SPINACH & SMOKED MOZZARELLA
Stuffed Chicken with Roasted Garlic
and Thyme Sauce
- CHICKEN MARSALA
- HAZELNUT CRUSTED CHICKEN
with Mango Salsa
- CORNBREAD STUFFED CHICKEN
with Gravy
- CRISPY TARRAGON CHICKEN
with Maple Glaze
- CAPRESE STUFFED CHICKEN
with Balsamic Tomato Compote
- PECAN CRUSTED CHICKEN
with Cranberry Orange Chutney
- PUMPKIN BREAD STUFFED CHICKEN
with Pan Gravy
- CHICKEN PARMESAN
with Marinara
- HERB CRUSTED STATLER CHICKEN BREAST
Choice of Sauce: Apricot Champagne Beurre
Blanc, Cranberry Demi, Pan Gravy, Balsamic
Tomato Compote (Plated Only)

BEEF

- SLICED GARLIC ROSEMARY SIRLOIN
- SLICED GARLIC ROSEMARY TRI TIP
(Buffet and Stations Only)
- HERB CRUSTED SLICED TENDERLOIN
- Choice of Sauce for Above Dishes:
Mushroom Malbec Demi,
Bacon Pearl Onion Demi, Cranberry Demi,
Horseradish Cream and Caramelized Onions,
Bordelaise Sauce
- BONELESS BRAISED BEEF SHORT RIBS
- STEAK TIPS
(Choice of Marinade)
- BEEF BOURGUIGNON
- HOMEMADE MEATBALLS
with Marinara

UPGRADED

+ Lobster Tail to any Plated Meal for Surf & Turf | MKT Price

- INDIVIDUAL FILET
Choice of Sauce:
Mushroom Malbec Demi
Bacon Pearl Onion Demi
Cranberry Demi
Horseradish Cream & Caramelized Onions
Bordelaise Sauce
(Plated Only)
- PORCINI CRUSTED CHILEAN SEA BASS

SALAD

- LAVENDER CAESAR
Herbed Caesar Dressing,
Homemade Cornbread Croutons
- CRANBERRY GORGONZOLA
Gorgonzola, Spiced Pecans, Dried Cranberries,
Orange Ginger Vinaigrette
- MIXED GREENS
English Cucumbers, Grapes Tomatoes,
Sun Dried Tomato Vinaigrette
- GARDEN
Romaine, English cucumbers, Carrots,
Peppers, Onions, Grape Tomatoes,
Ranch or Balsamic Dressing
- APPLE CHEDDAR
Mixed Greens, Diced Apples, Sharp Cheddar,
Dried Cranberries, Spiced Pecans,
Apple Cider Vinaigrette
- BURRATA CAPRESE
Basil Oil & Balsamic Vinegar (Plated Only)
- GREENS & ARUGULA
Cucumbers, Red Onion, Grape Tomatoes,
Artichoke Hearts, Feta,
Honey Lemon Basil Vinaigrette
- HEIRLOOM TOMATO CAPRESE
Fresh Mozzarella, Basil Oil & Balsamic Vinegar
(Seasonal)
- GREENS & CLEMENTINE
Candied Walnuts, Dried Cranberries,
Grilled Asparagus, Goat Cheese,
Mulled Cider Vinaigrette
- STEAKHOUSE WEDGE
Bacon, Red Onion, Grape Tomatoes,
Crumbled Gorgonzola, Buttermilk Ranch
- GREENS & BUTTERNUT
Goat Cheese, Dried Cranberries, Pepitas,
Cider Vinaigrette
- GREENS & SHAVED BRUSSELS
Shredded Carrots, Raisins, Apples,
Poppyseed Dressing
- SOUTHWESTERN SALAD
Mixed Greens, Romaine, Avocado,
Black Beans, Corn, Roasted Red Peppers,
Tortilla Strips, Honey Lime Cilantro Vinaigrette
- HARVEST BOWL
Quinoa, Wild Rice, Mustard Tahini Dressing
- TRADITIONAL CAESAR
Homemade Croutons

FISH

- MAPLE MUSTARD SALMON
- MACADAMIA PESTO SALMON
- MISO CRUSTED SALMON
- HERB CRUSTED GRILLED SALMON
- HERB CRUSTED HADDOCK
with Olive Tomato Tapenade
- COD
with Scallions Beurre Blanc
- NEW ENGLAND BAKED HADDOCK
- GRILLED GARLIC ROSEMARY SHRIMP
- NEW ENGLAND CRAB CAKES
with Remoulade
- NEW ENGLAND COD CAKES
with Remoulade

VEGETARIAN

- EGGPLANT ROLLATINI
Balsamic Tomato Compote
- JAPANESE ARANCINI
(Plated Only)
- MUSHROOM BOURGUIGNON
- CHICKPEA CACCIATORE
(Best for Buffet or Stations)
- SUN DRIED TOMATO FRITTATA
with Goat Cheese over Zoodles (Plated Only)
- QUINOA, WILD RICE HARVEST BOWL
(Plated Only)
- RISOTTO STUFFED ACORN SQUASH
(Plated Only)
- MUSHROOM WELLINGTON
(Plated Only)
- FIVE ONION TARTLET
with Goat Cheese
- BUTTERNUT SQUASH RAVIOLI
with Spinach, Pine Nuts,
Parmesan and Brown Butter
- WILD MUSHROOM RAVIOLI
with Asparagus, Grape Tomato,
and Boursin Cream Sauce

STARCH

- ROASTED FINGERLING POTATOES
with Lemon and Basil
- HERB ROASTED RED BLISS
- DUCHESS POTATOES
(Plated Only)
- CARAMELIZED ONION &
FINGERLING POTATO TERRINE
(Plated Only)
- POTATO GRATIN
- HARVEST RICE PILAF
- CARAMELIZED ONION & CHEDDAR
MASHED YUKON POTATOES
- TRADITIONAL MASHED POTATOES
- PASTA & MARINARA
- RISOTTO CAKES
(Plated Only)
- TWO TONE RICE TERRINE

VEGETABLE

- SEASONAL MEDLEY
- GREEN BEANS
with Shallots and Caper Butter
- ROASTED BRUSSELS
with Bacon and Onion
- HONEY CARROTS
- GRILLED ASPARAGUS
- RAINBOW CARROTS
with Coriander and Fennel
- ROASTED FALL MEDLEY
- GRILLED PLATTER
(Buffet and Stations Only)
- ROASTED MEDLEY
- ZUCCHINI & SUMMER SQUASH
Sauteed with Tomatoes