



Soups

Mushroom Leek Bisque

Whipped Truffle Cream &
Parsley Oil

Spring Parsnip Soup

Truffle Crème Fraiche &
Crumbled Chorizo

Lobster Bisque

Vine Ripe Tomato Gazpacho

With Lump Crab Meat

*Please select one soup or
salad for your guests
followed by an entrée
course.*

Salads

Wild Arugula Salad

Poached Figs, Vermont Chevre &
Crispy Applewood Bacon – Cabernet
Fig Vinaigrette

Baby Lettuce Salad

French Feta, Roasted Beets & Orange
Segments – Red Beet Vinaigrette

Mixed Baby Lettuce

Sun-Dried Cranberries, Walnuts &
Berkshire Blue – Sherry Vinaigrette

Wild Arugula with Fuji Apples

Fuji Apples & Candied Pecans –
Honey Balsamic

Heirloom Tomato Salad

Fresh Mozzarella, Basil Oil & Aged Wild
Arugula

Wedge of Iceberg Lettuce

Applewood Bacon, Blue cheese,
Roma Tomato & Candied Pecans –
Buttermilk Dressing Balsamic

Panzanella Salad

Grilled Sourdough, Vine-Ripened
Tomatoes, Shaved Red Onion & Baby
Greens –
Lemony Cucumber Vinaigrette

Baby Spinach with Candied Pecans

Crumbled Blue Cheese, Watermelon
Radishes, Sweet Onion & Crispy
Smokehouse Bacon –
Buttermilk Ranch Dressing

Artisan Greens

Fresh Strawberries, Local Goat
Cheese & Pecans – Strawberry
Vinaigrette

Entrees

Grilled Center Cut Beef Filet

With Mushroom Fricassee
Bleu Cheese & Scallion Potato
Cake
Swiss Chard
Red Wine Demi

Grilled Filet wrapped in Bacon

Olive Oil Roasted Asparagus
Sweet and White Potato Gratin
Elephant Garlic Sauce

Red Wine Braised Boneless Short Ribs

Yukon Mashed Potatoes
Buttered Baby Carrots
Crispy Onions

Grilled Prime Hanger Steak "Au Poivre"

With Root Vegetable Hash
Cognac Demi

Rack of Lamb

Purple Top Turnip Gratin
Sautéed Tuscan Kale
Port Sauce

Pollo al Mattone

Crisp Natural Chicken
Polenta & Oyster Mushrooms
Marsala Glaze



Entrees Continued...

*Semi Boneless Cornish
Game Hen*

Wild Mushrooms
Sweet Pea Risotto

Pan Roasted Statler Chicken

Trio of Fingerling Potatoes
Chef's Seasonal Vegetables
Thyme Scented Jus

Pan Roasted Halibut

Asparagus & Lemon Risotto
Watercress Salad

*Grilled Thyme Infused
Swordfish*

Served over a Brunoise of
Ratatouille
Basil Mashed Potatoes

Polenta Crusted Sea Bass

Orange Tomato Basil Relish
Fingerling Potatoes
French Beans

Faroe Island Salmon

Fava Beans, and Whipped
Yukon Potatoes

Vegetarian Entrees

Butternut Squash Ravioli

Fresh Sage
Brown Butter Root Vegetables

Wild Mushroom Bolognese

Tagliatelle Pasta

Parmesan Polenta

Seasonal Ratatouille

Falafel

Grilled Pita & Hummus
Yogurt Sauce Dressing
Baby Greens

*Wild Mushroom &
Spinach Strudel*