

# MENU CHOICES

## **Crudités**

*Local Cheese Plate*

*Vegetable and Olive*

*Charcuterie -House-made Pates and Smoked Meats*

*Shrimp Cocktail – additional \$3++ pp*

## **Passed Hors d'Oeuvres**

*Mini Quiches: Vegetable and Bacon with Onion*

*Scallops wrapped in Bacon*

*Crostini with Chèvre and Olive Tapenade (V)*

*Spanakopita (V)*

*Beef Teriyaki Satays*

*Prosciutto Wrapped Mozzarella*

*Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola*

*Smoked Salmon Canapés*

*Mini Heart of Palm Cakes (V)*

## **Salads**

*Classic Caesar Salad with Duck Confit and Caesar Dressing*

*Seasonal Greens Salad and Lemon Truffle Vinaigrette*

*Bleu Cheese, Walnut and Beet Salad and Maple Vinaigrette*

*Greek Salad with Feta Cheese and Kalamata Olives and Greek Yogurt Dressing*

## **Soups**

*Normandy Onion Gratiné*

*Carrot, Apple and Ginger Bisque*

*New England Clam Chowder*

*Butternut Squash with Crumbled Bleu Cheese (seasonal)*

## **Entrées**

### **Grilled Ribeye**

*Horseradish Cream Sauce, Truffled Mashed Potatoes, Grilled Haricots Verts*

### **Honey Brined Chicken**

*Chorizo Broth, Fingerling Potatoes, Grilled Vegetables*

### **Grilled Salmon**

*Lemon Caper Butter, Basmati Rice, Grilled Asparagus*

### **Grilled Swordfish**

*Two-Mustard Sauce, Saffron-Mushroom Risotto, Grilled Asparagus*

### **Pork Tenderloin**

*Honey and Sriracha Glaze, Fingerling Potatoes, Fried Brussel Sprouts*

### **Chickpea Curry in Ginger Sauce (V)**

*Basmati Rice and Grilled Vegetables*

### **Vegetable Ravioli (V)**

*Ricotta, Parmesan Cream Sauce, Grilled Vegetables*

### **Vegetable Gnocchi (V)**

*Parmesan Cream Sauce, Seasonal Vegetables*

