



Dinners

Create your own menu. Choose from each category below and personalize the menu to your taste. Pricing is based on your selections.

Salads

Caesar Salad

Chopped Romaine with Our Own
Toasted Croutons, Parmesan
Cheese and Classic Caesar Dressing

Fresh Garden Salad

Leafy Greens, Chopped Cucumbers,
Tomatoes and Shredded Carrots
with Buttermilk Ranch Dressing and
Balsamic Vinaigrette

Field Green Salad

Mixed Greens, Chopped Cucumbers
and Tomatoes, Dried Cranberries,
Candied Pecans, Crumbled Goat
Cheese with Zinfandel Vinaigrette

Spinach Salad

Baby Spinach, Hard-boiled Eggs,
Red Onions, Our Own Toasted
Croutons and Bacon Vinaigrette

Strawberry Spinach Salad

Baby Spinach, Sliced Fresh
Strawberries, Slivered Almonds,
Shaved Red Onions and Feta
Cheese with a Honey Dijon
Vinaigrette

Greek Salad

Chopped Romaine, Kalamata Olives,
Tomatoes, Cucumbers and Feta with
Greek Dressing

Roasted Beet Salad

Micro Greens, Farm Sweet Beets,
Sugar Glazed Walnuts, Crumbled Bleu
Cheese and Champagne Vinaigrette

Tomato and Mozzarella Salad

With Fresh Basil and Balsamic
Reduction

Traditional Home-Style Potato Salad

Greek Pasta Salad

Traditional Coleslaw

Fresh Fruit and Berry Salad

Quinoa Salad

With Chopped Roasted Red Peppers,
Black Beans, Chickpeas, Cucumbers
and Tomatoes. Tossed in Lemon Herb
Vinaigrette

Kale Salad

Chopped Kale, Butternut Squash, Farro,
Dried Cranberry, Crumbled Goat Cheese
and Walnuts with Maple Dijon Vinaigrette

Vegetables

Farm Fresh Green Beans

Fresh Asparagus (Seasonal)

Corn on the Cob (Seasonal)

Grilled and Chilled

Vegetable Display (Seasonal)

Mixed Peas and Carrots

Honey Glazed Carrots

Butternut Squash (Seasonal)

Oven Roasted or Mashed

Seasonal Vegetable Medley

Starches

Rice Pilaf

Smashed Red Bliss Potatoes

Garlic Mashed Potatoes

Oven Roasted Potatoes

Homestyle Mac and Cheese

Sweet Potatoes Oven Roasted or Mashed

Penne Pasta With Marinara Sauce

Traditional Stuffing

Sticky White Rice

Dinners, Buffet or Plated



Dinners

Poultry

- Chicken Piccata
Lemon, Parsley, Artichokes and
Capers in a White Wine Sauce
- Chicken Marsala
Sliced Mushrooms and Our Marsala
Wine Sauce
- Chicken Florentine
Sautéed Spinach and Our Roasted
Garlic Cream Sauce
- Chicken Parmesan Cutlets
With Rustic Marinara
- Chicken Francese
Lightly Battered with Savory Lemon
Wine Sauce
- Grilled Boneless BBQ
Chicken Breast
- Orange Ginger Chicken
Scallion-mandarin Orange Sauce
- Oven Roasted Turkey Breast
Cranberry Sauce and Turkey Gravy
- Stuffed Chicken Breast:
 - Cranberry and Apple
 - Spinach, Boursin Cheese
and Sun-dried Tomato
 - Chicken Cordon Blue
(Ham and Swiss Cheese)

Beef

- Herb Roasted Sirloin
- House Marinated Grilled Flank Steak
- Slow Roasted Beef Tenderloin
- House Marinated Grilled Steak Tips
- Beef Teriyaki Stir Fry
Tossed in Sesame Ginger Sauce

Pork

- Maple Mustard Glazed Pork Loin
- Brown Sugar Bacon Wrapped
Pork Loin
- Herb Garlic Marinated Pork Loin
With Cider Glaze

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Pasta and Vegetarian

Basil and Fontina Sacchetto Pasta
With Rustic Marinara Sauce

Pasta Alfredo
With Chicken, Broccoli, Chef's choice of
pasta tossed in Alfredo sauce

Meat and Cheese Lasagna

Vegetable Lasagna

Butternut Squash Ravioli
With Maple Cream Sauce and
Candied Pecans

Lobster Ravioli
With Brown Butter Sauce

Garlic Scampi Pasta
With Sauteed Tiger shrimp, diced
tomatoes, red and yellow Bell peppers,
Broccoli and Chef's choice of pasta tossed
in Garlic Lemon sauce

Home-Style Mac and Cheese

Vegetable Stir Fry

Eggplant Rollatini
With Rustic Marinara

Chef's Seasonal Creation
Please ask!

Seafood

Oven Baked Haddock
With a Ritz Cracker Crumb Topping
served with Lemon Wedges

Grilled Salmon Filet
With Tarragon Butter Sauce

Shrimp Scampi
Sautéed Shrimp with Compound
Garlic Butter

* Premium Seafood options available,
please ask.

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