

Starters

Individually plated or arranged in/on larger serving pieces for buffet service

Salads

- *Market Garden Salad with Balsamic Vinaigrette*
- *Shaved Vegetable and Baby Green Salad with White Miso Vinaigrette*
- *Caesar Salad with Herbed Croutons and Marinated White Anchovies*
- *Roasted and Pickled Baby Beets with Local Greens, Hazelnuts and Smoked Goat Cheese*
- *Frisee with House Made Bacon Lardons, Soft Egg and Chive Vinaigrette*
- *Local Grilled Asparagus with Soft Egg, Pecorino Romano and Truffle-Lemon Vinaigrette*
- *Almond Crusted Shrimp Cake with Pea Shoot Salad and Lemon Soy Aioli*

Soups

- *Fennel Bisque with Crunchy Apple and House Made Bacon*
- *Avgolemeo*
- *Moroccan Local Carrot with Crispy Leeks and Smoked Yogurt*
- *Local Asparagus Velute with Pecorino Crumbs and Pickled Ramps*
- *Spring Pea Soup with Goat Cheese Custard and Preserved Lemon*

Entrées

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Pan Seared Atlantic Salmon or Halibut

Choice of:

- *Asian Cabbage and Kohlrabi Slaw*
- *Hazelnut and Whole Grain Mustard Vinaigrette*
- *Pickled Beet and Smoked Crème Fraiche*
- *Lemon and Caper Beurre Blanc*
- *Grape Tomato, Kalamata Olive, Herb and Lemon*
- *Radish and Carrot Raita*
- *Pistachio Crust and Orange Vinaigrette*

All Natural Hormone-Free Chicken

Paillard

Choice of:

- *Grilled or Panko crust with Grape Tomato, Kalamata Olive, Herb and Lemon*
- *Grilled with Curried Yogurt and Apple*
- *Grilled with Berry, Gorgonzola and Scallion Salad*
- *Sesame Crust with Asian BBQ Sauce*
- *Fennel and Caper Salsa Verde*
- *Roasted Grape, Tarragon and White Wine Sauce*

Grilled Pork Loin

Choice of:

- *Apple and Fennel Salad*
- *Charred Corn and Peach Salsa*
- *Salsa Verde*
- *Smokey Rhubarb BBQ Sauce*
- *Whole Grain Mustard Crust*
- *Smoked Pineapple Salsa*

Grilled Flank Steak

Choice of:

- *Chimichurri Sauce*
- *Fennel and Caper Salsa Verde*
- *Brandied Mushrooms and Onions*
- *Heirloom Tomato, Goat Cheese, & Herb Salad*
- *Grilled Peach and Corn Salad*
- *Smoked Blue Cheese Butter*

Roast Prime Beef Tenderloin

Choice of 2 sauces:

- *Horseradish Cream Sauce*
- *Green Peppercorn Sauce*
- *Wild Mushroom Sauce*
- *Blue Cheese Fonduta*
- *Fennel and Caper Salsa Verde*
- *Leek and Garlic Confit*
- *Red Wine Demi-Glace*
- *Caramelized Onion Jam*
- *Roasted Red Pepper Aioli*

A La Carte Buffet / Sit Down Service

Jumbo Shrimp or Dry Scallop

Choice of:

- Truffled Pea Puree and Meyer Lemon
- Fennel and Caper Salsa Verde
- Chimichurri
- Old Bay Remoulade
- Creole Sauce
- Sweet Corn Puree and House Made Bacon Lardons
- Toasted Herb and Lemon Crumbs

Jumbo Lump Crab Cakes

Served with Remoulade & Lemon

House-Made Potato Gnocchi

Served with Spring Vegetables, Lemon, & Parmesan

Caramelized Vegetable & Quinoa Cakes with Romesco Sauce (Vegan)

Side Dishes

Vegetables

- Market Roasted Mixed Vegetable
- Grilled (Local when available) Asparagus with Lemon and Parmesan Crumbs
- Caramelized Carrots with Whole Grain Mustard and Lemon Oil
- Charred Tuscan Broccoli with Pecorino
- French Green Beans with Shallots and Herbs
- Sautéed Local Greens with Garlic

Starches

- Parmesan Polenta
- Basmati Rice Pilaf
- Brown Rice with Pickled Mushrooms and Pistachios
- Whipped Root Vegetables with Chives
- Roasted Sweet Potatoes with Caramelized Onions and Peppers
- Herb Roasted Fingerling Potatoes
- Quinoa Pilaf
- Potato and Gruyere Gratin
- Crispy Potato Cakes
- Tuscan Panzanella



A La Carte Buffet / Sit Down Service