



-GOURMET BUFFET MENU-

-SALADS-

Mixed Green

*Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,
Balsamic vinaigrette*

Caesar

Romaine lettuce, croutons, grape tomato, shaved parmesan, Caesar dressing

Roasted Beet

Arugula, red and golden beets, candied walnuts, goat cheese, lemon vinaigrette

Chianti Poached Pear

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,
White balsamic vinaigrette*

Mediterranean

Romaine lettuce, tomato, red onion, pine nuts, olives, feta cheese, Greek dressing

Pomegranate Citrus

*Arugula, shaved fennel, red onion, pomegranate, orange segments,
Orange juice vinaigrette*

Strawberry Spinach

Baby spinach, strawberries, candied pecans, poppy seed dressing

Fig and Arugula

Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette

Greens Salad

*Butter lettuce, green olives, chives, crispy panko, shaved manchego cheese
Apple cider vinaigrette*

-MAIN COURSE-

-Pasta-

Bolognese

Pappardelle pasta, beef, pork, San Marzano tomatoes, parmesan, touch of cream

Gardeners Pasta

*Whole wheat spaghetti, zucchini, summer squash, grape tomato, radish,
Olive oil and parmesan*

Tomato Basil

*Spaghetti, San Marzano tomatoes, basil, crushed red pepper, olive oil, parmesan
(Can be served with house made meatballs or sausage)*

Mediterranean

*Penne pasta, artichoke hearts, sun dried tomatoes, Kalamata olives, and asparagus in a
white wine cream sauce topped with locally made feta cheese*

Fettuccini Alfredo

*Fettuccini pasta, house made Alfredo sauce, aged parmesan, chives
(Can be served with lobster)*

Ribbons with Short Rib

*Ribbon pasta in a light cream sauce topped with braised short rib
Finished with fresh cracked black pepper*

Seafood Arribbiata

Linguini, scallops, shrimp, clams, mussels, garlic, basil, tomatoes, and olive oil

Toasted Gnocchi with Mushrooms

*Gnocchi sautéed with garlic, mushrooms, basil, white wine and parmesan,
In a light cream sauce*

**-From the Farm-
(Vegetarian)**

Garden Risotto

Risotto with seasonal vegetables including asparagus, sugar snap peas, carrots, zucchini, and mushrooms, finished with aged parmesan cheese

“Chicken Fried” Cauliflower

“Chicken fried” cauliflower topped with house made country style gravy

Grilled Cauliflower*

*Grilled marinated cauliflower with roasted baby potatoes and seasonal greens
Topped with house made white wine sauce*

Roasted Beet Quinoa*

*Tri color quinoa, roasted red and golden beets, sunflower seeds, kale,
And butternut squash tossed in extra virgin olive oil and balsamic vinegar*

Soba Noodle with Vegetables*

Soba noodles, bok-choy, carrots, and edamame tossed in a house made soy ginger glaze

Thai Vegetable Curry*

*Red Thai curry with bell peppers, bamboo shoots, carrots, ginger, and baby kale
Served with coconut rice*

Spicy Peanut Sesame Zoodles w/ Crispy Tofu*

*Zucchini noodles in a creamy peanut chili sauce
Topped with crispy tofu, green onions, and sesame seeds*

Ratatouille*

Classic French ratatouille with local vegetables and herbs

***Plant Based/Vegan**

-From the Land-

Caprese Chicken

*Grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil
Topped with house made basil pesto, balsamic glaze and local microgreens*

Herb Roasted Chicken

Roasted herb crusted chicken breast with white wine gravy and local microgreens

Chicken Fricassee

Seared chicken thighs in a creamy white wine mushroom sauce with fresh herbs

Fried Chicken

Classic fried chicken with your choice of breast, thighs, drumsticks, and wings

Roasted Pork & Apples

*Seared and roasted pork loin with caramelized onions and apples
Topped with apple cider glaze and local microgreens*

Bone in Pork Chops

Bone in heritage pork chops grilled and topped with a creamy garlic herb sauce

Dry Rubbed Baby Back Ribs

*Baby back ribs seasoned with our house made rub and slow cooked
Served with BBQ sauce*

Grilled Ribeye Steak

*Grilled Ribeye steak, **Newport** fresh cracked pepper, fresh herbs,
Topped with red wine demi-glaze*

Steak au Poivre

Your choice of Ribeye, NY strip, or filet served with creamy peppercorn sauce

Spiced NY Strip Steak

NY strip steak spiced with carne asada style seasonings, cilantro, and lime

Filet with Wild Mushrooms

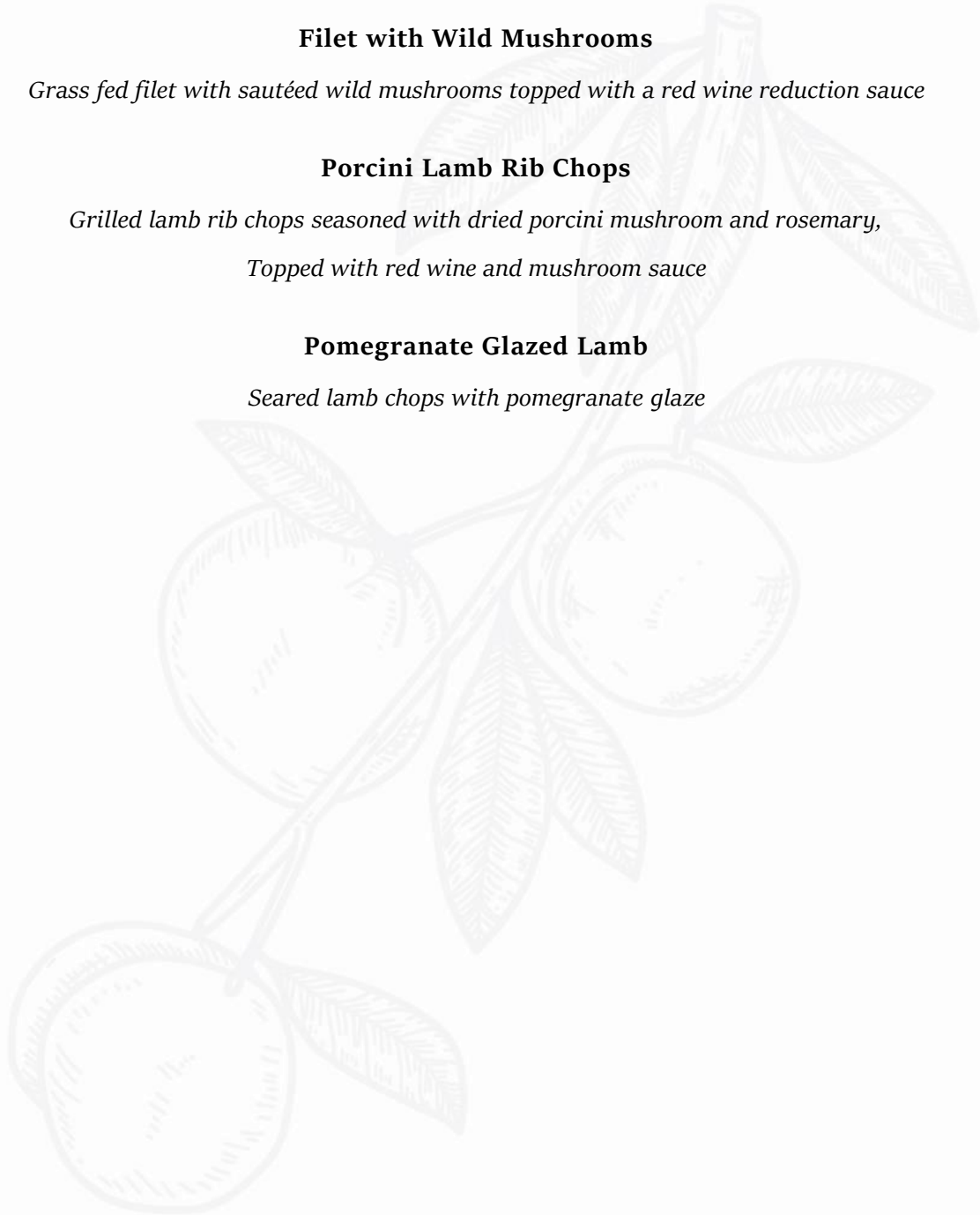
Grass fed filet with sautéed wild mushrooms topped with a red wine reduction sauce

Porcini Lamb Rib Chops

*Grilled lamb rib chops seasoned with dried porcini mushroom and rosemary,
Topped with red wine and mushroom sauce*

Pomegranate Glazed Lamb

Seared lamb chops with pomegranate glaze



-From the Sea-

Ahi Tuna

*Sesame encrusted seared Ahi tuna with soy glaze, pickled ginger, wasabi crème
Topped with scallions and local microgreens*

Prosciutto Wrapped Cod

Roasted cod loin wrapped in prosciutto and served with lemon beurre blanc sauce

Halibut & Roasted Tomatoes

Seared halibut filets with roasted cherry tomatoes, garlic, and onion

Crispy Fish with Pickled Vegetables

Panko breaded haddock fried and served with pickled vegetables

Grilled Swordfish

*Grilled swordfish with fresh herbs and cracked pepper
Topped with compound butter and a house made mango salsa.*

Honey Balsamic Salmon

Salmon filet glazed in honey and balsamic and topped with fresh herbs

Soy Ginger Salmon

Soy ginger salmon with scallions, soy glaze, sesame seeds and local microgreens

Shrimp and Chorizo Paella

Shrimp, chorizo, mussels, bomba rice, white wine, herbs, onion, garlic, saffron

Scallops w/ Sweet Citrus Glaze

*Locally caught Sea scallops with rosemary and sweet citrus glaze. Served with Israeli
couscous, sweet corn, tomato, edamame, and bacon, in a light cream sauce*

Grilled Shrimp

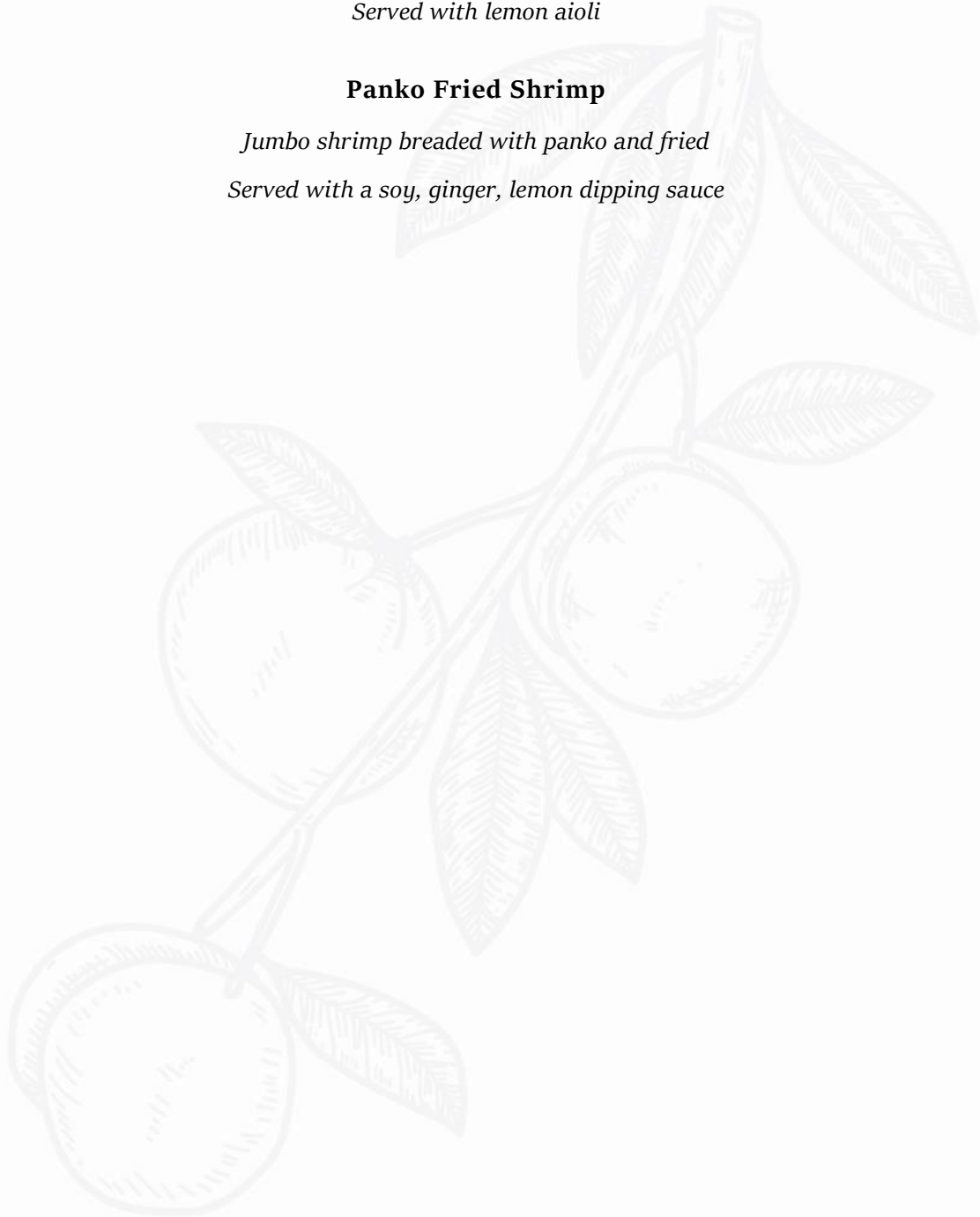
Grilled jumbo shrimp marinated with fresh herbs and olive oil

Served with lemon aioli

Panko Fried Shrimp

Jumbo shrimp breaded with panko and fried

Served with a soy, ginger, lemon dipping sauce



-ON THE SIDE-

-Vegetable Sides-

Grilled Vegetables

Grilled in season vegetables drizzled with extra virgin olive oil and fresh herbs

Asparagus

Asparagus sautéed with garlic, rosemary, olive oil, and lemon

Balsamic Brussel Sprouts

*Roasted crispy Brussel sprouts, tossed with balsamic glaze,
Caramelized onions, and dried cranberries*

Haricot Verts

French style green beans sautéed in butter and garlic

Balsamic Glazed Carrots

*Gourmet farmers' carrots roasted in olive oil, garlic, parsley, and balsamic
Topped with balsamic glaze and fresh herbs*

Grilled Broccolini

Grilled Broccolini with Italian parsley, olive oil, and lemon

Roasted Broccoli with Parmesan

Roasted Broccoli florets with lemon and parmesan

Baby Bok Choy

Baby bok choy grilled and roasted with sesame seeds, scallions, and soy glaze

Roasted Root Vegetables

*Roasted beets, parsnips, rainbow carrots, sweet potatoes and butternut squash
With extra virgin olive oil and fresh herbs*

-Starch Sides-

Three Cheese Mac N' Cheese

Orchetti pasta in a house made creamy three cheese sauce

Lobster Mac N' Cheese

Orchetti pasta and butter poached lobster tossed in creamy béchamel cheese sauce

Penne Vodka

Penne pasta with house made vodka sauce, Topped with basil and aged parmesan

Redskin Mashed Potatoes

Baby red skin mashed potatoes with butter, sour cream, and chives

Roasted Baby Potatoes

Baby potatoes roasted with butter and fresh herbs until golden brown

Au Gratin Potatoes

Classic creamy potato dish with gruyere, cheddar, and parmesan cheeses

Salt & Pepper French Fries

Crispy French fries seasoned with salt and pepper and served with ketchup & garlic aioli

Parmesan Garlic Truffle Fries

Crispy French fries tossed in parmesan and garlic served with truffle aioli

Parmesan Risotto

Creamy risotto with aged parmesan

Vegetable Risotto

Creamy risotto with seasonal vegetables including carrots, sugar snap peas, asparagus, mushrooms, and zucchini, finished with butter and parmesan cheese