



-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

-MAIN COURSE-

-Pasta-

Bolognese

*Pappardelle pasta, beef, pork, San Marzano tomatoes, parmesan,
Finished with a 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)*

-From the Farm-

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 served with roasted local potatoes and seasonal **Four Town Farm** greens, topped with house made country style gravy*

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, baby 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*

***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*

Rosemary Chicken

Roasted rosemary chicken breast topped with a white wine reduction sauce

Roasted Pork & Apples

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

Grilled Ribeye Steak

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

Spiced NY Strip Steak

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

Bacon Wrapped Filet

Bacon wrapped filet topped with wild mushrooms and a red wine reduction

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

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 marinated jumbo shrimp
Served with a cilantro lime aioli and fresh lime wedges*

-ON THE SIDE-

-Vegetable Sides-

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*

Roasted Carrots

Gourmet baby carrots roasted in olive oil, garlic, parsley, and balsamic

Sweet Chili Cauliflower

Crispy cauliflower florets tossed in sweet and spicy chili sauce

Grilled Vegetables

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

Haricot Verts

*French style green beans sautéed in butter and garlic and
Finished with fresh squeezed lemon and parmesan*

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

Fingerling Potatoes

Roasted fingerling potatoes with, butter, parsley, and scallions

Parmesan Garlic Truffle Fries

Crispy French fries tossed in parmesan and garlic. Served with truffle aioli

Vegetable Risotto

Risotto with rainbow carrots, sugar snap peas, green beans, zucchini, and parmesan cheese