



-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*