



-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 pasta with seasonal vegetables, 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-**

*(Vegan or Vegetarian)*

### **Garden Risotto**

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

### **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*

## **-From the Land-**

### **Caprese Chicken**

*Pesto marinated grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil  
Topped with 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*

### **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-glace*

### **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**

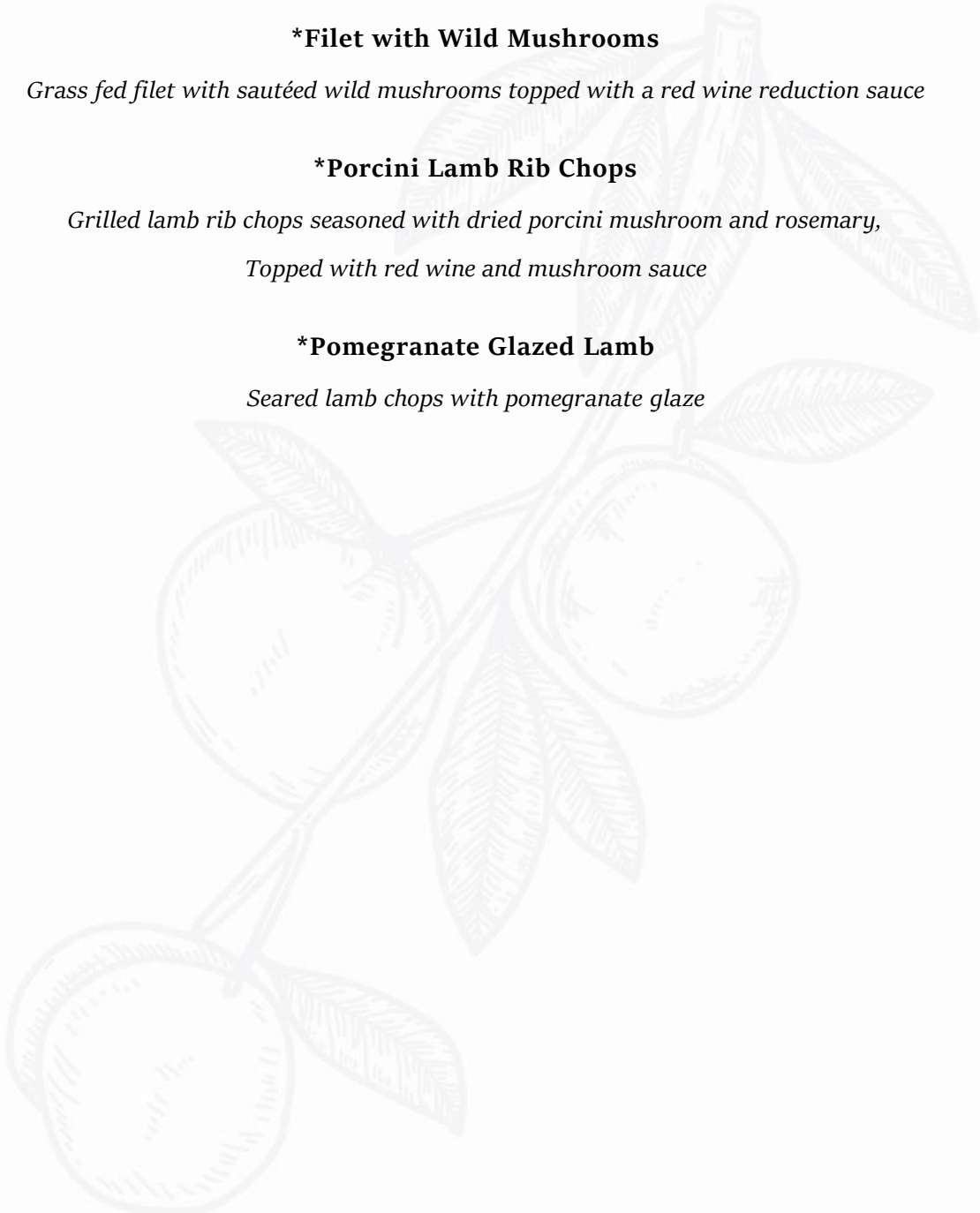
*Grass fed filet with sautéed wild mushrooms topped with a red wine reduction sauce*

## **\*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**

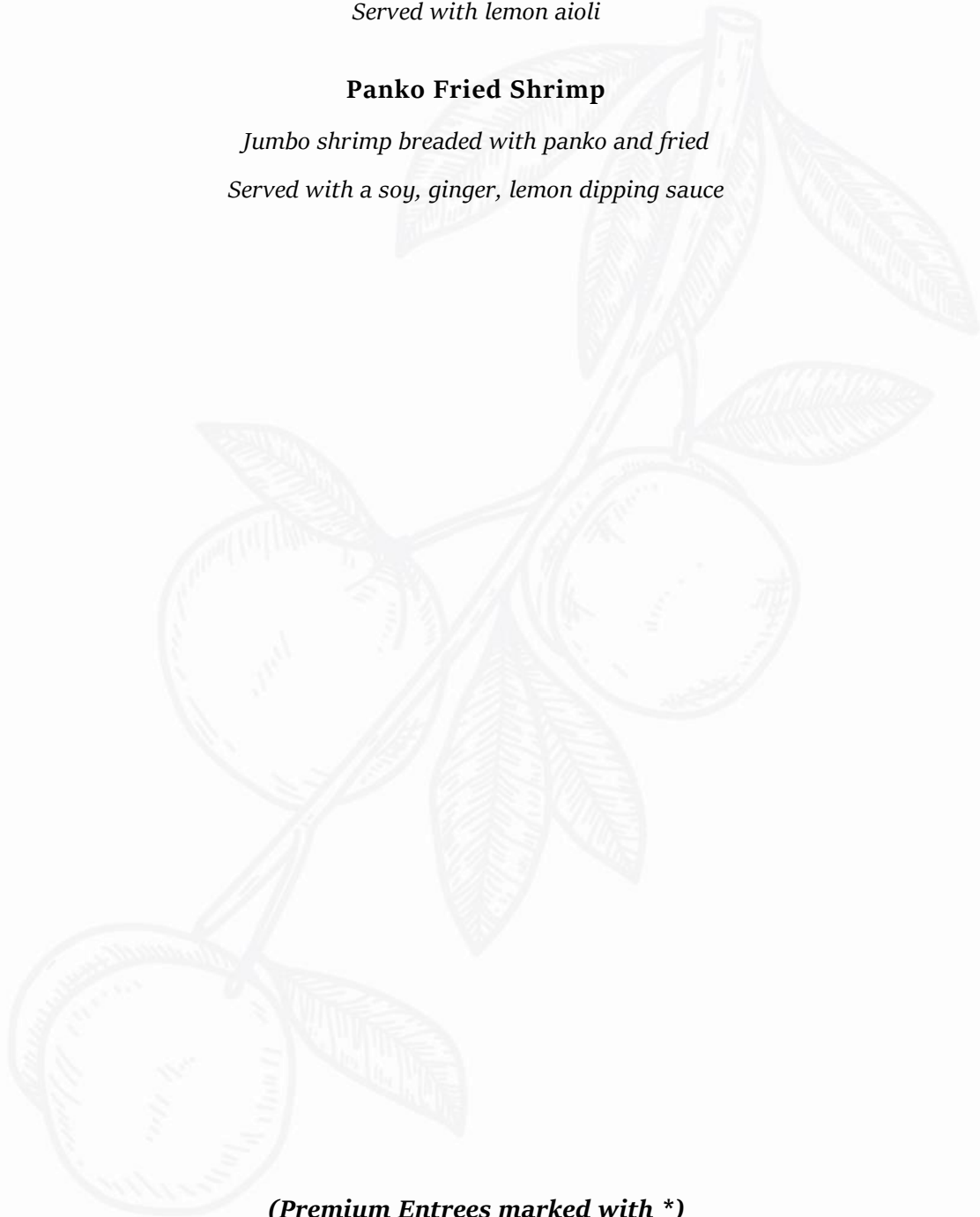
*Grilled jumbo shrimp marinated with fresh herbs and olive oil*

*Served with lemon aioli*

### **Panko Fried Shrimp**

*Jumbo shrimp breaded with panko and fried*

*Served with a soy, ginger, lemon dipping sauce*



*(Premium Entrees marked with \*)*



**-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*