

-Salads-

Mixed Greens

mixed greens, grape tomato, cucumber, red onion, feta cheese, balsamic vin.

Roasted Beet

arugula, red and golden beets, candied walnuts, goat cheese, lemon vin.

Chianti Poached Pear

mixed greens, pears poached in red wine, candied walnuts, bleu cheese, white balsamic vin.

Caesar

romaine, croutons, parmesan cheese, caesar dressing

Pomegranate Citrus

arugula, shaved fennel, red onion, pomegranate, orange segment, orange juice vin.

Mediterranean

romaine, fire roasted tomato, red onion, pine nuts, olives, feta cheese, greek dressing

Strawberry Spinach

baby spinach, strawberries, candied pecans, poppy seed dressing

Kale Superfood

kale, spinach, cranberries, almonds, sunflower seeds, avocado, poppy seed dressing

Fig and Arugula

arugula, figs, pistachios, goat cheese, prosciutto, balsamic vin.

-Passed Hors d' oeuvres-

From the Farm

Arancini

Deep fried risotto, buffalo mozzarella, tomato sauce

Brie w/ fig

Brie cheese and fig jam served in phyllo cups

Bruschetta

Tomato, basil, parmesan, served on crostini w/ balsamic glaze

Caprese

Mozzarella, tomato, basil, balsamic glaze

Fried goat cheese w/ honey

Fried goat cheese, arugula, drizzled with honey

Grilled Watermelon

Watermelon, goat cheese, touch of mint and basil, honey

From the Sea

Ahi Tuna

Seared Ahi Tuna, pickled onion, pickled ginger, wasabi cream, soy, served on cucumber

Crab Salad

Crab, cilantro, avocado, corn, and lime served with house made tortilla chips

Crab Cakes

Miniature crab cakes served with lemon and dill aioli

brief description of item

Shrimp Cocktail

Jumbo shrimp, cocktail sauce, lemon aioli

Shrimp in Peapod

Shrimp, garlic and herb mascarpone served in pea pods

Salmon Cakes

Pan fried salmon cakes served with sracha aioli

Smoked Salmon

Smoked salmon, crème fraiche, dill, served on house made crackers

Panko fried shrimp

Panko crusted shrimp served with soy ginger aioli

From the Land

Brie and Bacon

Grilled cheese bites with brie, bacon, and apricot jam

Candied Bacon

Thick cut Bacon candied in brown sugar, accented with black pepper

Filet w/ horseradish

Filet mignon sliced thin, horseradish sauce, served on toast

Fig wrapped in Prosciutto

Fresh fig, prosciutto, arugula, balsamic glaze

Lamb Lollipops

Seared lamb ribs served with pomegranate glaze

Orange Glazed Duck

Duck breast glazed in brown sugar, orange, soy. Served on wontons

-From the Farm-

(Vegetarian)

Garden Risotto

Risotto with sugar snap peas, carrots, green beans, mushrooms, parmesan, mascarpone

Roasted Beet Quinoa

Quinoa, roasted beets, toasted pine nuts, kale, butternut squash

Soba Noodle w/ Bok choy

Soba noodles, baby bok choy, carrots, edamame, soy

Warm Farro Salad w/ pesto

Farro grains, arugula, pesto, roasted cauliflower, cranberries, pecans

Vegetable Cassoulet

Leeks, carrots, celery, garlic, thyme, parsley, cannellini beans, garlic breadcrumbs

-From the Land-

Caprese chicken w/ pesto

Grilled chicken, tomato, basil, fresh mozzarella, topped with pine nuts and pesto

Coq au Vin

Chicken stewed with red wine, pearl onions, mushrooms, and herbs

Rosemary Chicken

Roasted bone in chicken breast with garlic and rosemary

Roasted pork tenderloin

Roasted w/ rosemary, garlic, and balsamic

Bacon wrapped Filet

Beef tenderloin wrapped in bacon

Prime Rib

Roasted prime rib served w/ au jus, carved at station

Mint and Cumin Lamb chop

Mint and cumin rubbed lamb chops

Porcini encrusted Lamb ribs

Porcini encrusted lamb ribs, served w/ red wine demi glaze

-From the Sea-

Honey Balsamic Salmon

Salmon glazed in honey and balsamic

Soy Ginger Salmon

Soy and ginger marinated Salmon

Shrimp and Chorizo Paella

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

Prosciutto wrapped Cod

Roasted cod wrapped in prosciutto with Lemon caper spinach

Scallops

Scallops seasoned with rosemary and sweet citrus, served with Israeli cous cous, corn, grape tomato, edamame, and bacon in a light cream sauce

-On the Side-

Asparagus

Asparagus sautéed with garlic, rosemary, and lemon

Brussel Sprouts

Sautéed with butter, lemon, garlic, bacon, walnuts, cranberries

Lobster mac and cheese

Lobster, orchetti pasta, cheese sauce

Redskin mashed potatoes

Red skin potatoes, garlic, butter, sour cream, scallions

Roasted carrots

Baby farmers carrots, olive oil, garlic, parsley, balsamic

Roasted cauliflower

Cauliflower florets, chili's, soy, brown sugar

Roasted fingerling potatoes

Fingerling potatoes, butter, parsley, scallions

Sautéed Greens

Swiss chard, baby bok choy, Napa cabbage Chinese broccoli

Vegetable Risotto

Risotto with rainbow carrots, peas, green beans, zucchini, parmesan