

2019 Fall & Winter Dinner Menu

Dinner Packages – Minimum of 50 Guests

1 Main, 1 Salad, 1 Vegetable, 1 Starch \$28 per person

2 Main, 1 Salad, 1 Vegetable, 1 Starch \$31 per person

3 Main, 1 Salad, 1 Vegetable, 1 Starch \$34 per person

Additional Side \$3 per person

Service & Rentals Not Included

Salad

Arugula

Shaved fennel, pecorino, pecans and stone fruit with citrus vinaigrette

Amazing Green Goddess

Crisp romaine, house-made croutons, egg, green beans, beets & Parmesan

Chicory and Frisee Salad

Pomegranate seeds, oranges, goat's cheese, pecans, citrus vinaigrette

Farmers Market Salad with Champagne Vinaigrette

Grated carrots, beets, red cabbage, radish, sunflower sprouts and seeds

Country Potato Salad

Chopped egg, celery, onions, pickles, black olives, mayo, and a touch of mustard

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Savoy Cabbage Coleslaw

Crunchy garden veggies and tangy dressing

Moroccan Carrot Slaw

Cumin citrus dressing and currants

==Assorted Fresh House-Made Rolls, Butter==

Mains

Lemon and Rosemary Braised Chicken

Grilled chicken breast

Cherry tomato basil relish

Grilled Chicken Breast

Cherry tomato, basil relish

Mediterranean Braised Chicken

Sundried tomatoes, thyme, Kalamata olives and capers

Pulled Pork

Smoked in-house with house-made BBQ Sauce

Fennel Rubbed Pork Tenderloin

Stone fruit mustard

Slow Braised Pork Shoulder

Chermoula sauce

Grilled Petite Tenderloin

Red wine reduction (additional market pricing)

Porcini Rubbed Grilled Skirt Steak (additional market pricing)

Grilled Tri-Tip

Horseradish cream

Slow Braised Pot Roast

Rich red wine and thyme sauce

Smoked Beef Brisket

Chimichurri sauce (addition market pricing)

Grilled Salmon

Citrus relish OR salsa verde

Cannelloni or Lasagna

House-made with spinach and fresh ricotta

Vegetable

Roasted Brussels Sprouts

Bacon and Fuji apples

Green Beans

Crispy shallots and shallot oil

Roasted Butternut Squash and Kale

Broccolini

Toasted garlic

Collard Greens

Smoky ham hock, onions & garlic (can be vegan)

Seasonal Roasted Winter Vegetables

Roasted Cauliflower

In shallot oil with charred onions (variety of cauliflower and colors)

Starch

Creamy Mashed Potatoes

With chives

Roasted Sweet Potatoes

Tossed with thyme and chili flakes

Fingerling Potatoes

Caramelized onions and herbs

Sweet Potato Mash

With dairy cream OR coconut oil and sea salt

Polenta

Parmesan & mascarpone cheese

Lemon and Currant Quinoa

Herbs and shaved radish

Farro

Cranberries, dino kale and hazelnuts

Vegetarian Cannellini Bean Cassoulet
