

# Dinner MENU

## DINNER MENU

### BUFFET

*Served with bread and butter*

### Salads

*Choose One*

#### Mixed Green Salad

*House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette*

#### Caesar Salad

*House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing*

### Entrée

*All Entrées Accompanied with Two Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections*

*Choose Two*

#### Pork Tenderloin

*Garlic and Herb Crusted | Apple Chutney*

#### Grilled Chicken

*Piccata | Herb Roasted | Florentine | Bruschetta | Marsala*

#### Grilled Salmon

*Dill Butter | Piccata | Florentine | Honey Almond*

#### Beef Tenderloin

*Peppercorn Demi | Bordelaise | Roasted Garlic Demi*

#### G.O.A.T Napoleon

*Crispy Fried Eggplant, Tomatoes, Herbed Goat Cheese, Romesco Sauce and Pesto Drizzled*

#### Pasta Provençal

*Garlic, Shallot, White Wine, and Brown Butter Sauce with Melted Tomatoes, Broccolini and Spinach*

# Dinner MENU

## DINNER MENU

### DUET PLATES

*Served with bread and butter*

### Salads

*Choose One*

#### Mixed Green Salad

*House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette*

#### Caesar Salad

*House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing*

#### Spinach Strawberry Walnut Salad

*Fresh Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Cucumber, Spinach, and Strawberry Champagne Vinaigrette*

#### Smoked Salmon and Cucumber Ribbon Salad

*Cucumber Ribbons, Smoked Salmon, Red Onions, Capers, with Mixed Greens and a Lemon Dill Vinaigrette*

#### Prosciutto and Burrata

*Sliced Prosciutto, Burrata, Heirloom Tomatoes, with a Basil Citrus Vinaigrette*

#### Chilled Lobster and Avocado Salad

*Lobster, Creamy Avocado, Heirloom Tomatoes, Baby Arugula with a Citrus Vinaigrette*

### Entrée

*All Entrées Accompanied with Two Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections*

*Choose One*

#### Grilled Chicken and Salmon

*Dill Butter | Piccata | Herb Roasted | Florentine | Bruschetta | Marsala*

#### Petit Beef Tenderloin and Shrimp Scampi

*Mushroom Demi Glace | Bordelaise | Roasted Garlic Demi | Peppercorn Demi*

#### Moroccan Steak and Chicken Kabobs

*Tender Beef Steak and Marinated Chicken Breast Skewers*

#### Pasta Provençal and a Lemon Herb Polenta Cake

*White-wine brown butter with tomatoes, broccolini, spinach; crisp lemon-herb polenta cake*

(v)

# Dinner MENU

## DINNER MENU

### PLATED DINNER

*Tier 1*

*Served with bread and butter*

#### Salads

*Choose One*

##### Mixed Green Salad

*House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette*

##### Caesar Salad

*House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing*

##### Spinach Strawberry Walnut Salad

*Fresh Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Cucumber, Spinach, and Strawberry Champagne Vinaigrette*

#### Entrée

*All Entrées Accompanied with Two Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections*

*Choose Two*

##### Pork Tenderloin

*Garlic and Herb Crusted | Apple Chutney*

##### Grilled Chicken

*Piccata | Herb Roasted | Florentine | Bruschetta | Marsala*

##### Grilled Salmon

*Dill Butter | Piccata | Florentine | Honey Almond*

##### Beef Tenderloin

*Peppercorn Demi | Bordelaise | Roasted Garlic Demi*

##### G.O.A.T Napoleon <sup>(v)</sup>

*Crispy Fried Eggplant, Tomatoes, Herbed Goat Cheese, Romesco Sauce and Pesto Drizzled.*

##### Vegetable Risotto <sup>(v)</sup>

*Steamed Vegetables with Arborio Rice Infused with Sage and Finished with Grated Parmesan*

# Dinner MENU

## DINNER MENU

### PLATED DINNER

Tier 2

*Served with bread and butter*

### Salads

*Choose One*

#### Smoked Salmon and Cucumber Ribbon Salad

*Cucumber Ribbons, Smoked Salmon, Red Onions, Capers, with Mixed Greens and a Lemon Dill Vinaigrette*

#### Prosciutto and Burrata

*Sliced Prosciutto, Burrata, Heirloom Tomatoes, with a Basil Citrus Vinaigrette*

#### Chilled Lobster and Avocado Salad

*Lobster, Creamy Avocado, Heirloom Tomatoes, Baby Arugula with a Citrus Vinaigrette*

### Entrée

*All Entrées Accompanied with Two Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections*

*Choose Two*

#### Bone-In Pork Chop

*Honey and Garlic Glazed Bone-In Pork Chop*

#### Bourbon Pork Belly

*Braised Pork Belly with a Rich Bourbon Glaze*

#### Roasted Airline Chicken

*Lemon Sauce | Piccata | Florentine | Marsala*

#### Grilled Salmon

*Dill Butter | Piccata | Florentine | Honey Almond*

#### Baked Halibut

*Roasted and Garlic Encrusted Halibut*

#### Lobster Tail

*Perfectly Cooked Lobster Tail with a Garlic Butter Sauce*

#### Grilled Ribeye

*Grilled Ribeye Steak with a Garlic and Herb Butter Sauce*

#### NY Strip Steak

*Peppercorn Demi | Bordelaise | Roasted Garlic Demi*

#### Grilled Lamb Chop

*Demi Glace | Whole Grain Mustard Crust*

#### Gnocchi *(v)*

*Creamy Ricotta and Parmesan Gnocchi with Marinara*

# ACCOMPANIMENTS

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## STARCHES

*Choose One*

Herbed & Two Cheese Risotto

Rosemary & Ginger Infused Jasmine Rice Pilaf

Roasted Garlic Rainbow Potatoes

Creamy Parmesan Pearl Couscous

Upstate Mac & Cheese

Penne Alfredo

Country Thyme and Rosemary Rice Pilaf

Vegetable Risotto

Garlic Mashed Potatoes

Herb Aioli Pearl Couscous