



MAIN FARE

Proteins

Herb-Roasted Beef Tenderloin *GF

sliced and presented over greens with a Chianti reduction sauce, red onion relish, & horseradish cream

Seared Beef Tenderloin au Poivre *GF

with brandy cream pan sauce sliced and presented over a bed of baby spinach

Tuscan Beef Short Ribs *GF

Chianti braised with carrots, and pearl onions

Black Coffee BBQ Smoked Beef Brisket *GF

topped with a tangy seasonal chutney

Flank Steak Fajitas

sliced and served with warm flour or corn tortillas, roasted peppers & onions, Monterey Jack cheese, mixed baby greens, salsa, sour cream
add guacamole +\$

Black Angus Sliders

on fresh baked rolls accompanied by lettuce, tomatoes, red onion, sliced cheese, pickles, ketchup, and mustard

Lavender Honey Roasted Chicken *GF

bone in breasts, legs, & thighs **OR** sliced boneless breasts fanned over a bed of spinach

Chimichurri Grilled Chicken Breast *GF

sliced and fanned over a bed of spinach

Barbeque Espresso Glazed Chicken *GF

bone in breasts, legs, wings, and thighs OR sliced boneless breasts

Tomatillo Poblano Grilled Chicken Breasts *GF

frenched airline breast

Chicken Picatta *GF

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *GF

sautéed chicken scallopini in mushroom and marsala sauce

Stuffed Chicken Breasts

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

Lemon Grilled Chicken Breasts *GF

fanned over a bed of baby spinach with diced feta, tomatoes, red onion, & black olives dressed with fennel vinaigrette

*GF w/o rolls

Barbeque Pulled Pork

with smoky coffee barbeque sauce and petite Ciabatta rolls

*GF w/o rolls

Carved Roasted Pork Shoulder *GF

served with chimichurri and espresso BBQ sauce

Marinated Pork Loin *GF

with fennel, sage, and orange zest, sliced and presented on a bed of greens

Miso-Ginger Glazed Salmon *GF

garnished with fresh scallions

Pistachio Crusted Barramundi *GF

roasted tomato and marjoram conserve

Pan Seared Sea Bass Picatta *GF

white wine, lemons, capers, and herbs

Rosemary Roasted Side of Salmon *GF

with lemon aioli, roasted corn chutney, lemon wedges, cucumbers, capers, and onions

Battered Fish Tacos

served with warm tortillas, fire roasted tomato salsa, guacamole, fresh cilantro, chopped jalapenos, lettuce, tomatoes, and onion

Red Snapper *GF

topped with corn tortilla crust
served with a poblano and roasted tomatillo sauce

Crab Cakes

topped with chipotle aioli

Steamed Clams *GF

white wine, herbs, and butter

Vegetarian

Heirloom Tomato and Eggplant Gratin

layered with mozzarella & parmesan herb crust

Rustic Seasonal Vegetable Tart

Butternut Squash & Spinach Gratin

layered with parmesan and béchamel, parmesan herb crust (autumn-winter)

Wild Mushroom Risotto Cakes *GF

drizzled with a balsamic reduction

Southwest spiced Black Bean Cakes *GF

topped with Avocado Salsa Verde

Falafel Cakes *V

over a bed of greens and topped with lemon tahini sauce

Potato Gnocchi

with roasted sweet potato and sage brown butter

Potato Gnocchi

Served with ricotta cream, peas, and pesto

Pastas and Grains

Specialty Baked Macaroni and Cheese

Wild-Mushroom Ravioli

caramelized shallot cream sauce

Butternut Squash Ravioli

with diced roasted squashes, sage brown butter sauce and toasted sunflower seeds

Three Cheese Ravioli

sweet basil and sautéed cherry tomatoes

Penne ala Bolognese

Vodka Penne

made with prosciutto

Roasted Squash and Couscous Salad

crumbled goat cheese and scallions

Shell Pasta Salad

Sundried tomatoes, caramelized onion, goat cheese, and herbs

Couscous Salad

with diced cucumber, oregano, parsley, red onion, crumbled feta, olives,
lemon juice and extra virgin olive oil

Penne Pasta Salad

basil pesto, fresh mozzarella, roasted grape tomatoes

Soba Noodle Salad V

stir fried vegetables, scallions, and sesame-ginger vinaigrette

Caribbean Rice Salad *GF-V

roasted corn, diced tomatoes, black beans, toasted coconut, lime vinaigrette

Quinoa & Wild Rice *GF & V

with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette

Vegetables

Honey Roasted Carrots with Thyme *GF

Haricot Verts *GF & V

with garlic & extra virgin olive oil

Thyme Roasted Beets *GF & V

Sautéed Broccoli Rabe *GF & V

with garlic, extra virgin olive oil and red pepper flakes

Curried Cauliflower *GF & V

Roasted Asparagus *GF

shaved parmesan & aged balsamic vinegar

Caramelized Brussels Sprouts with bacon and shallots

Jewel Roasted Vegetables Carrots, Brussels, Broccoli, & Beets *GF & V

Braised Collard Greens *GF

Rustic Apple Cider Vinegar Slaw *GF & V

Three Bean Salad * GF

haricot verts, white beans, and chickpeas chopped red onion, crumbled feta, and red wine vinaigrette

Spring – Summer

May 1

Corn on the Cob *GF
served with herbed butter

Caprese Platter *GF
fresh tomatoes, sliced mozzarella, and basil drizzled with extra-virgin olive oil and aged balsamic reduction

Grilled Summer Veggies *GF
drizzled with pesto oil

Heirloom Tomato Salad *GF
tomato wedges with pickled Vidalia onions, sweet basil pesto, bocconcini herb infused extra virgin olive oil, arugula, and aged balsamic vinegar

Roasted Yellow Squash & Zucchini *GF & V

Autumn-Winter

September 1

Caramelized Brussels Sprouts *GF
with bacon and shallots

Jewel Roasted Vegetables *GF & V
carrots, Brussels, beets, and broccoli

Roasted Seasonal Root Vegetables *GF
drizzled with a sage pesto oil

Potatoes

Garlic Rosemary Roasted Potatoes *GF

Roasted Yukon Gold & Sweet Potato Wedges *GF & V

Spud Bar *GF
Maple Whipped Sweet Potatoes and Roasted Garlic Mashed Yukon Golds
toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraiche
Cheddar cheese & *Candied Pecans

Roasted Garlic Mashed Yukon Gold Potatoes **GF*

Maple Whipped Sweet Potatoes **GF*

Classic Potato Salad **GF*

with celery, onions, egg, and herbed mayonnaise

Roasted Sweet Potato Salad **GF*

lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Salads

Apple Walnut Salad

mixed field greens, diced apricots, cranberries, sliced apples,
walnuts and apple-cider vinaigrette

Baby Kale Caesar Salad

with house-made croutons and creamy dressing

Baby Arugula Salad

crumbled gorgonzola, cranberries, and slivered almonds
and apple-cider vinaigrette

Candied Pecan Salad GF

mixed field greens, crumbled goat cheese, dried fruit, and apple cider vinaigrette

Caesar Salad

with house-made croutons and creamy dressing

Grape Salad

mixed field greens, crumbled goat cheese, dried fruit and apple cider vinaigrette

Mediterranean Spinach Salad

diced feta, grape tomatoes, black olives, sliced red onion,
chickpeas and fennel vinaigrette

Mixed Field Greens

with cucumber, shredded carrot, grape tomatoes, and balsamic vinaigrette

Spinach Salad

crumbled goat cheese, sliced red onion, dried cranberries, almonds, and balsamic vinaigrette

Seasonal Salads

Bartlet Pear Salad

mixed field greens, sliced pears, candied pecans, shaved gouda and apple cider vinaigrette

Panzanella

cubed house-made focaccia, tomatoes, cucumber, basil, red onion, extra virgin olive oil & aged
balsamic vinegar

Strawberry Salad

mixed local baby greens with sliced strawberries, toasted almonds
shaved pecorino & balsamic vinaigrette

Peach Salad

mixed baby greens with sliced peaches, candied pecans, crumbled goat cheese
and balsamic vinaigrette