

CATERING MENU



Cold display of local and imported cheeses, baguettes and crackers
Chilled tiger prawns with mignonette sauce and classic cocktail sauce
Roasted Asparagus and Fresh Citrus display
Roasted Beet and Whipped Dill Cream display

PACKAGE 1

CHOOSE 1 SALAD, 1 APPETIZER, 1 ENTREE, 1 SIDE - \$24.5 PER. PERSON

PACKAGE 2

CHOOSE 1 SALAD, 2 APPETIZERS, 2 ENTREES, 1 SIDE - \$29.5 PER. PERSON

PACKAGE 3

CHOOSE 2 SALADS, 2 APPETIZERS, 2 ENTREES, 2 SIDES - \$35.5 PER. PERSON

Salads

Wild rice with arugula, dried cranberries, toasted walnuts
Israeli couscous with toasted walnuts, shaved carrots, fresh herbs
Merebec Salad- Crisp lettuce blend, dried cherries, sliced apples, toasted walnuts, gorgonzola cheese, fresh grapes, avocado
Herb Salad- Crisp lettuce blend, sliced pear, dried cranberries, maple pecans, goat cheese, fresh herbs
Heirloom lentils and chick peas with sliced cucumbers, marinated artichokes and fresh goat cheese
Warm roasted potato salad with leeks, caramelized bell peppers, extra virgin olive oil and fresh herbs
French Lentils, Shaved Carrots, Celery, Roasted Corn, Fresh Parsley
Shredded Red Cabbage, Heirloom carrots, golden raisins, fresh tarragon, aged maple balsamic

Appetizers/ Tea Sandwiches

Cucumber, Goat cheese, clover sprouts tea sandwich
Smoked Atlantic salmon, vine ripe tomatoes, crisp butter lettuce tea sandwich
Marinated Eggplant and Prosciutto, herb ricotta tea sandwich
Sautéed spinach, crisp apple, imported creamy Brie cheese Fresh tea sandwich
Strawberries, aged balsamic, ricotta cheese tea sandwich
Fresh blueberries, marscapone cheese, clover honey, toasted hazelnuts tea sandwich
Chipotle Dijon braised pork slider, balsamic onions, cheddar cheese,
Blackened tiger shrimp, heirloom tomato bruschetta, fresh basil
Jumbo lump crab cake, applewood smoked bacon, roasted shallot & cognac remoulade
Butternut squash & scallion fritter, maple aioli
Tomato, mozzarella fresh basil skewer
Aged prosciutto, winter squash, fresh herbs

Warm Entrees

Warm vine ripe tomatoes, Fresh mozzarella, basil pesto sauce, fresh pasta
Roasted chicken, caramelized onions, Brie cheese, cranberry apple chutney, baby spinach
Pan seared trout, toasted almonds, fresh dill & brown butter squash
Chicken Cordon Blue, Roasted chicken, Honey roasted ham, whole grain mustard, herb bread crumbs, Bechamel sauce
Roasted Chicken, forest mushrooms, sherry tarragon sauce
Mussels with Provençal herbs, fresh bell peppers, button mushroom, white wine butter sauce
Prosciutto wrapped tenderloin, rosemary cannellini beans with roasted fennel, fresh salsa verde
Roasted vegetable Lasagna, saffron tomato sauce
Roasted chicken & vegetables pot pie, fresh herb gravy
Parmesan asparagus strudel, lemon wine sauce
Vegetable bolognese, Fresh pasta, Seasonal vegetables, organic ground beef, Parmesan cheese, rich tomato sauce, fresh basil
Roasted Squash, heirloom tomatoes, fresh pasta, white wine sauce, fresh herbs

Sides

Braised leeks and carrots with caraway & thyme
Maple Roasted local squash
Lemon Parmesan asparagus
French green beans
Glazed heirloom carrots
Seasonal blend of sautéed and roasted vegetables

Don't see what you are looking for?

Whether you need just a simple cheese board, a single tray of appetizers, or a full service dining experience, our staff will work with you to find what you need in the right quantity and price range.

Call to speak with one of our catering specialists to place your order!