

TRADITIONAL MENU

love you to the mountains & back

\$65 inclusive, per guest. Served as buffet or plated. Appetizers are either passed or displayed* for one hour. Add additional appetizers for +\$4 per guest.

the beginning

FRESH FRUIT & CHEESE DISPLAY

artisanal cheese, mustard, chutney & cracker
w/ assorted fresh cut fruit & berries

*displayed as guests arrive | paired with one displayed appetizer

cool appetizers ^{x2}

BLACK BEAN HUMMUS*
w/ pita chips

SHRIMP COCKTAIL*
chilled shrimp & cocktail sauce

PROSCIUTTO CAPRESE BITES
cherry tomatoes, baby mozzarella,
prosciutto & basil w/balsamic drizzle

CRAB, DILL & CUCUMBER
lump crab salad over cucumber

GARLIC, GOAT & APPLE CANAPE
roasted garlic, goat cheese & apple
chutney on crostini

WHITE BEAN DIP*
w/ pita chips

WATERMELON & SERRANO*
wrapped w/ basil, sherry & cumin

FLANK WRAPPED ASPARAGUS
chilled asparagus wrapped in flank steak
w/ horseradish cream

BRUSCHETTA
roasted roma w/ ricotta goat cheese

SALMON BRUSCHETTA
smoked salmon, creamy lemon goat cheese
& dill on crostini

hot appetizers ^{x2}

MINI BEEF WELLINGTONS
wrapped in puff pastry

SPANIKOPITA SPANIKOPITA
savory spinach & feta cheese filled phyllo pockets

BACON WRAPPED DATES
gorgonzola stuffed & baked

BEEF & ONION KEBABS
tenderloin w/ pearl onion picked & grilled

BACON & SHRIMP
wrapped & grilled w/ sweet &
spicy asian sauce

SWEDISH MEATBALLS*
beef meatball w/ cream sauce

CRAB RANGOON
crab & cream cheese stuffed wontons

SAUSAGE MUSHROOMS*
sausage & cheese stuffed

CHICKEN & MUSHROOM KEBABS
ginger molasses glazed, picked & grilled

BRIE & CHUTNEY*
brie wheel w/ apple chutney wrapped & baked
in puff pastry

TRADITIONAL MENU

hot entrees ^{x2}

PANCETTA ROASTED CHICKEN

walnuts, root vegetables & parmesan

CHICKEN MARSALA

baby bellas & reduced marsala

ORCHARD CHOP

apple, cherry & fontina stuffed pork chop

BEEF TENDERLOIN +\$6

hand carved, grilled & topped w/ wild mushrooms

LOW COUNTRY SHRIMP

spicy blackened shrimp over choice of penne alfredo or parmesan grits

GRILLED SALMON

ginger glaze w/ pineapple salsa

BBQ BEEF BRISKET +\$3

house smoked & hand carved beef brisket w/ our signature BBQ sauce

TRADITIONAL STUFFED CHICKEN

oven roasted w/ stuffing & gravy

GLAZED HAM

slow roasted w/ sweet glaze

RIB EYE +\$3

hand trimmed & grilled

ROAST BEEF

slow roasted w/ horseradish cream

SCALLOPS & WILD MUSHROOMS +\$5

seared scallops & wild mushrooms over creamy polenta w/ lemon caper beurre blanc

VEGAN PEPPER

stuffed w/ quinoa, spinach, corn & black beans

VEGETABLE WELLINGTON

grilled veggies & quinoa in puff pastry w/ sun-dried tomato cream sauce

salads

PEAR & PIG

spring greens, grilled pear, bacon & roquefort cheese w/ port vinaigrette

STRAWBERRY SPINACH

baby spinach, fresh strawberries, red onion & toasted almonds w/ balsamic dijon vinaigrette

PISTACHIO

arugula, roasted beet, red onion, goat cheese & roasted pistachios w/ citrus vinaigrette

BLUEBERRY GREEK

spring greens, blueberries, feta cheese, kalamata olives, red onion & shaved almonds w/ greek dressing

sides ^{x2}

MASHED POTATOES

ROASTED POTATOES WITH GARLIC & HERB

GASCONY HASSELBACK POTATOES +\$2

WILD RICE

BAKED POTATO

MEDITERRANEAN QUINOA SALAD

LOBSTER MAC & CHEESE +\$4

VEGETABLE MEDLEY

GLAZED CARROTS

LEMON MANCHEGO BROCCOLINI

ROASTED ROOT VEGETABLES

STEAMED BROCCOLI

GINGER GARLIC BOK CHOY

PARMESAN ROASTED BRUSSEL SPROUTS

SAUTEED GREEN BEANS

Consuming raw or uncooked meats, seafood or egg products may increase your risk of foodborne illness