

Off-Season Specials

Take advantage of our off-season specials
Wedding Menu valid April and November 2016-2017 for new bookings only

Served with an assortment of Freshly Baked Breads,
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Passed Hors d'Oeuvres

(Choose 3 selections)

House-made Spring Rolls with Sesame Dipping Sauce

Roasted Red Beet Tartar with Goat Cheese Mousse

Molasses Barbeque Steak Tips with Roasted Pearl Onions

Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce

Pineapple Beef Satay with Gingered Honey

Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta

Crispy Buttermilk Chicken with Honey Mustard

Smoked Bacon Wrapped Scallops

Salad or Appetizer Course

(Choose one selection)

Mixed Baby Lettuces

with Garden Vegetables and Herb Vinaigrette

Traditional Caesar Salad

with Shredded Parmesan and Oregano Scented Croutons

Ratatouille Risotto

with Zucchini Chips, Tomato Coulis, and Beurre Verte

Penne Alfredo

with Pancetta, Truffle Oil, Italian Parsley, & Shaved Pecorino Romano

Wild Mushroom Ragu

over Stone Milled Polenta, Fresh Thyme and Truffle Demi Glace

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Main Course

(Choose two selections)

Baked Breast of Chicken

with Apple & Cranberry Cornbread Stuffing, Pureed Butternut Squash & Haricot Verts

Wood Grilled Organic Breast of Chicken

over Wild Grain Medley, Baby Squashes, and Oven Dried Tomatoes

Smoke Grilled Angus Sirloin

with Cheddar Cheese Gnocchi, Broccolini, and Flash Fried Sweet Onions

Grilled Organic Breast of Chicken and Sautéed Maine Shrimp

with Black Truffle Whipped Potatoes, Glazed Root Vegetable, Confit of Shallots and Herb Chardonnay Butter

Pan Seared Salmon and Scallop Medallions

over Celeriac Mashed Potatoes with Grilled Asparagus, Shitake Caps, Tarragon Beurre Blanc

\$58++

*Add a custom designed wedding cake from Montillio's Bakery
cut and served on a painted plate for an additional \$5 per person*