

Off-Season Specials

**Take advantage of our off-season discounted
Wedding Menu valid April and November 2017-2018 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

Tamarind Glazed Steak Tips with Fingerling Potato

Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce

Short Rib Flatbread with Blue Cheese Agrodolce and Bacon

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

Golden Beet Risotto

with Goat Cheese and Toasted Pecans

Penne Alfredo

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

House-made Sweet Potato Ravioli

with Sage Cream, Fennel & Prosciutto

Off-Season Specials

Main Course

(Choose two selections)

Baked Breast of Chicken

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

Herb Seared Statler Chicken

with Parmesan Red Bliss Potato and Broccoli Rabe

Smoke Grilled Angus Sirloin

with Fines Herbes Gnocchi, Broccolini, and Flash Fried Sweet Onions

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp

with Black Truffle Whipped Potatoes, Roasted Cauliflower, 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 one of our preferred Bakery
cut and served for an additional \$4 per person*