

Off-Season Specials

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

Buffalo Chicken Rangoon with Creamy Blue Cheese Dipping Sauce

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

Goat Cheese & Caramelized Fig Spanakopita

Crispy Buttermilk Chicken with Honey Mustard

Grilled Cheese with Red Pepper and Tomato Soup Shooter

Citrus Crab Salad in Coronet

Shrimp and Scallop Ceviche in Fresh Cucumber Cup

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

Spinach Salad

with Crumbled Goat Cheese and Rough-cut Olive Tapenade

Off-Season Specials

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

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

Prosciutto and Manchego Stuffed Statler Chicken

with Garlic Mashed Potato and Asparagus

Pan Roasted Veal Medallions

*over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers
and Porcini Mushroom Sauce*

Smoke Grilled Angus Sirloin

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

Herb Seared Pork Chop

over Creamy Polenta and Spicy Broccoli Rabe

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp

with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots and Herb Chardonnay Butter

Crispy Pan Seared Local Cod

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

Pan Roasted Loin of Swordfish

Over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

\$58++

Includes Champagne Toast