**HORS D’ OEUVRES**

**Cold**

**Seasonal Tomato Basil Bruschetta,** Whipped Goat Cheese, Aged Balsamic

**Mini Gourgeres,** Italian Cured Meats, Caramelized Onion Mustard

**Roasted Beef Tenderloin,** Gorgonzola Cream, Red Onion Marmalade,

Toasted Croute

**Duck trap River Smoked Salmon,** Citrus Crème Fraiche, Salmon Roe,

Buckwheat Blini

**Maine Lobster Roll,** Hydro Bibb Lettuce, Warm Buttered New England Roll

**Rare Ahi Tuna,** Cucumber Seaweed Salad, Wasabi Aioli, Sesame Crisp

**Deviled Egg** with Brown Sugared Bacon

**Endive Petal,** Jumbo Lump Crab Salad, Green Apple, Grapefruit Vinaigrette

**Strawberry and Brie Mousse,** Lemon Pound Cake, Pistachio Dust

**Black Truffle Duck Rillette**, Lavender Blackberry Preserve

**Shrimp Cocktail Shooter,** Andalusian Gazpacho

**Hot**

**Braised Short rib Empanada,** Manchego Cheese, Oyster Mushroom, Chipotle Aioli

**Chicken Pot Pie,** Peas, Carrots, Buttermilk Mash Potato

**Crispy Blue Crab Cake,** Sauce Remoulade

**Grilled Prosciutto Wrapped Shrimp,** Romesco Sauce

**Mini Grilled Cheese Sandwich,** Vermont Cheddar

**Mini Brie Panini,** Caramelized Onion, Spiced Tomato Jam

**Pigs in a blanket,** Puff Pastry Wrapped with Homemade Mustard

**Fried Grouper Slider,** House Coleslaw, Remoulade, Toasted Brioche Bun

**Black Angus Burger Sliders,** Vermont Cheddar, Toasted Brioche Bun

**Triple Cream Cheese Puff,** Strawberry Rhubarb Conserve

**Roasted Lollipop Lamb Chops (by the piece),** Minted Lamb Demi

**Appetizers**

**Caprese,** Seasonal Tomatoes, Fresh Mozzarella, Burrata Cheese, Pistachio Pesto,

Aged Balsamic

**Shrimp Cocktail,** Spicy Cocktail Sauce, Tangled Greens, Caramelized Lemon

**Pappardelle Pasta,** Exotic Mushroom and Red Wine Bolognese,

Shaved Aged Goat Cheese

**Jumbo** **Lump Crab Cake,** Petit Citrus Herb Salad, Champagne Mustard Emulsion

**Ricotta Gnocchi,** Seasonal Mushrooms, Oven-Dried Tomato, Arugula,

Burrata Cheese

**Chilled Soups**

**Spiced Pear Soup,** Roquefort Blue Cheese Crostini

**Gazpacho,** Vine Ripe Tomato, Cilantro, Spanish Sherry Vinegar, EVOO

**Vichyssoise,** Potatoes and Leeks Simmered in Chicken Broth and Cream

**Hot Soups**

**New England Clam Chowder,** Common Crackers

**Lobster Bisque,** Vanilla Bean, Tarragon and Cognac

**Roasted Plum Tomato Bisque,** Parmesan Cheese, Basil Oil

**Cream of Broccoli,** Vermont Cheddar, Roasted Garlic Brioche Croutons

**Roasted Curried Cauliflower Soup,** With Coconut Milk and Sweet Basil

**Mushroom Soup,** Truffle Oil, Manchego Cheese, Toasted Croute

**Classic Chicken Noodle,** With Fresh Herbs

**Italian Wedding Soup,** With Mini Meatballs and Escarole

**Clear Broth Minestrone,** Chicken Broth, Garden Vegetables, White Beans

**French Onion Soup,** Braised Short Rib, Gruyere Cheese, Toasted Brioche Croutons

**Red Lentil Soup,** With Sumac and Mint

**Butternut Squash and Apple Bisque,** Frangelico Splash and Spiced Crème Fraiche

**Chicken Corn Chowder,** Scallions and Cornbread Crumble

**Salads**

**Roasted Red and Yellow Beet Salad,** Crumbled Goat Cheese, Citrus Segments, Toasted Pistachio, Arugula Leaves, Aged Balsamic

**Port Poached Pear Salad,** Artisan Greens, Maytag Blue Cheese, Praline Pecans, Strawberries, Vanilla Bean Pear Vinaigrette

**Iceberg Wedge,** Thick Cut Bacon, Red Onion, Tomato, Maytag Blue Cheese, Buttermilk Ranch Dressing

**Farmers Market Salad,** Breakfast Radish, Heirloom Tomato, Pickled Carrot, Red and Golden Beet, Puffed Quinoa, Honey Citrus Vinaigrette

**Seasonal Green Salad,** Cherry Tomato, English Cucumber, Beet and Carrot Curls, White Balsamic Vinaigrette

**Heart of Romaine Caesar,** Brioche Croutons, White Anchovy, Aged Parmesan

**Spinach Leaves and Tangled Greens,** Toasted Walnut, Raspberries,

Orange Segments, Goat Cheese**,** Warm Crispy Bacon, Raspberry Vinaigrette

**Cold Lunch**  
**Farmers Market Salad with Grilled Chicken or Pan Seared Black Grouper**  
Breakfast Radish, Heirloom Tomato, Pickled Carrot, Red and Golden Beet, Puffed Quinoa, Honey Citrus Vinaigrette  
**Grilled Chicken and Hearts of Romaine Caesar Salad**, House Dressing, Garlic Herb Croutons, Shaved Parmesan Cheese  
**Grilled Chicken Cobb**, Applewood Bacon, Tomato, Olives, Crumbled Blue Cheese, Hard Boiled Egg, Ranch Dressing  
**Southwest Chicken Chopped Salad**, Romaine, Cheddar Cheese, Roasted Corn, Avocado, Black Beans, Tomato, Green Onion, Bell Peppers, Toasted Corn Nuts, Cilantro Yogurt Lime Dressing   
**Indian Curry Chicken Salad,** Pineapple, Grapes, Toasted Cashews, Pita Bread and Artisan Greens

**Hot Lunch**  
**Chicken Saltimbocca**, Prosciutto da Parma, Sage Leaves, Fontina, Mushrooms and Madeira Wine Sauce - Served with Spinach and Garlic Whipped Potato  
**Chicken** **Milanese,** Lightly Breaded Chicken Cutlet, Fresh Lemon, Arugula Salad, Parmesan Cheese   
**Pan Seared Atlantic Salmon**  
Horseradish Whipped Potato, Roasted Vegetables, Spinach, Citrus Nage  
**Jumbo Lump Crab cake**  
Sweet Corn Succotash, French Green Beans, Stone Ground Mustard Sauce  
**Black Grouper Picatta**  
Parmesan Potato, Artichokes, Roasted Tomato, Lemon Caper Sauce  
**Open Faced NY Strip Steak Sandwich**  
Herbed Goat Cheese, Arugula, Beefsteak Tomato, Onion Rings, Garlic Bread

**Poultry**

**Natural Chicken Breast with Fig and Black Truffle,** Celeriac Potato Puree,

Roasted Vegetables, Natural Reduction

**Balsamic Brined Natural Chicken Breast,** Ricotta Gnocchi, Pancetta Spinach, Roasted Heirloom Tomato

**Chicken Saltimbocca,** Prosciutto da Parma, Sage Leaves, Fontina, Mushrooms and Madeira Wine Sauce**,** Served with Spinach and Garlic Whipped Potato

**Veal**

**Grilled Veal Chop,** Corn Risotto, Melted Aged Provolone, Fresh Oregano and Tomato Veal Glace

**Veal Scaloppini with Pancetta,** Bocconcini, Sautéed Spinach, Strozzopreti Pasta, Tomato Basil Dressing

**Fish**

**Honey Miso Glazed Black Grouper,** Green Tea Jasmine Rice, Tatsoi Spinach,

Coconut Lemongrass Nage

**Sautéed Yellow Tail Snapper Francaise,** Pommes Puree, Maine Lobster Fricassee, Peas and Carrots

**Grilled Atlantic Swordfish,** Strozzopreti Pasta, Ratatouille, Grilled Baby Artichoke

**Cedar Plank Salmon,** Mustard Seed Glaze, Braised Black Kale,

Bacon Fingerling Potato Hash

**Lamb**

**Honey Garlic Marinated Domestic Lamb Rack,** Black Truffle Potato Cake,

Brussels Sprouts, Baby Carrots, Lamb Glace

**Roasted Domestic Lamb Loin**, Parmesan Risotto, Spinach, Mushrooms,

Cocoa Nib Jus

**Beef**

**Char Grilled Black Angus Filet,** Pommes Puree, Roasted Mushrooms,

Bacon Brussels Sprouts**,** Crispy Onions, Béarnaise Sauce

**Char Grilled Prime NY Strip,** Pommes Puree, Roasted Cipollini Onions and Mushrooms, Gorgonzola Dolce Butter, Red Wine Demi

**Combinations**

**Grilled Filet and Butter Poached Maine Lobster Tail,** Lobster Whipped Sweet Potato, Mushrooms, Asparagus, Veal Glace

**Garlic Shrimp and Jumbo Lump Crab cake,** Parmesan Tagliatelle Pasta, Tatsoi Spinach, Smoked Tomato Beurre Blanc

**Chef Carving Stations**

**Porcini Crusted NY Strip Loin,** Gorgonzola Onion Spread, Toasted Brioche Rolls

**Maple Molasses Brined Turkey Breast,** Bacon Corn Bread Dressing,

Orange Cranberry Relish, Gravy

**Honey Garlic Marinated Lamb Rack**, Green Pea Hummus, Lavosh, Cider Mint Jelly

**Herb Crusted Beef Tenderloin,** Mini Potato Popover, Au Jus Lie and Béarnaise

**Banana Wrapped Whole Black Grouper,** Mini Flour Tortillas, Lime Crema,

Salsa Rojo, Savoy Cabbage Slaw, Shredded Jack Cheese

**Banquet Displays**   
**Warm Brie in Puff Pastry**

Brushed with Honey and Almonds, served with Fresh Berries, Fruit Preserves, Crackers and French Bread

**Fresh Fruit Display**   
Selection of Fresh Seasonal Fruit and Berries   
**Chilled Seafood Display**  
Chilled Jumbo Shrimp, Freshly Shucked Oysters  
Served with Lemons, Cocktail Sauce, Mini Tabasco and Red Wine Mignonette   
**Vegetable Harvest**  
Seasonal Selection of Asparagus, Broccoli, Cherry Tomato, Cucumbers, Cauliflower, Carrots, Green Beans, Bell Peppers, Celery and Buttermilk Ranch Dressing   
**Black Angus Beef Slider Station**  
with Vermont Cheddar on Mini Rolls - Toppings to include Chipotle ketchup, Ale Mustard, Herb Aioli. Served with House Pickles and Sea Salt Potato Chips.

**Dessert Selections**

**Key Lime Crème Brule,** Compressed Strawberries,

Almond Tuile

**Flourless Chocolate Cake,** Hazelnut Brittle, Dulce de Leche Gelato

**Lemon Ricotta Cheesecake,** Balsamic Strawberries, Praline Crunch

**Blueberry Tart,** With Lemon Verbena and Mascarpone Cheese

**Apple Tart,** Cinnamon Streusel and Rum Raisin Ice Cream

**Lemon Tart,** Lavender Toasted Meringue, Fresh Raspberries

**Milk and Dark Chocolate Mousse Bar,** Sea Salt Caramel,

Praline Peanut Butter Ice Cream

**Chocolate Toffee Tart,** Butter Pecan Ice Cream

**Strawberry Shortcake,** Marinated Strawberries, Vanilla Bean Whipped Cream,

Lime Strawberry Scone

**Warm Bread Pudding,** Roasted Pear, Maple Bourbon Crème Anlgaise

**Vanilla & Cardamom White Chocolate Bavarian**, Whipped Honey, Almond Crumble, Honeycomb Tuile