



Catering & Event Menus

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Menu Content & Pricing Subject to Periodic Changes

executive meeting packages

The Ash

EARLY MORNING

Orange Juice, Apple Juice,
Cranberry Juice

Assorted Breakfast Pastries

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

MID MORNING

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

AFTERNOON

Assorted Cookies and
Brownies

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

\$ 48.00 per person

The Walnut

EARLY MORNING

Orange Juice, Apple Juice,
Cranberry Juice

Assorted Breakfast Pastries

Sliced Fruit and Berries
Plain Greek Yogurt

Ham and Swiss Croissants

Bagels with Cream Cheese

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

MID MORNING

Farmstead Cheeses & Jams
Brie, Camembert, Chevre, Gouda
Sliced Baguettes

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

AFTERNOON

Assorted Cookies and
Brownies

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

\$ 63.00 per person

The Elm

EARLY MORNING

Orange Juice, Apple Juice,
Cranberry Juice

Assorted Breakfast Pastries

Sliced Fruit and Berries
Plain and Flavored Yogurts

Rustic Bread, Soft Scrambled
Eggs, Breakfast Sausage

Brioche French Toast
with Maple Syrup

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

MID MORNING

Farmstead Cheeses & Jams
Brie, Camembert, Chevre, Gouda
Sliced Baguettes

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

AFTERNOON

Vegetable Crudite & Pita Crisps
with Roasted Garlic Hummus

Assorted Cookies and
Brownies

Freshly Brewed Regular
and Decaffeinated Coffee
Medley of Tea

Assorted Soft Drinks
Sparkling and Still Waters

\$ 83.00 per person

Breakfast Buffets

The Cafe

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,
Medley of Tea

\$ 23.00 per person

The Continental

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sliced Breakfast Toast
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee,
Medley of Tea

\$ 27.50 per person

The American Breakfast

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sliced Breakfast Toast
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage
Herbed Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee,
Monaco Medley of Tea

\$ 33.50 per person

HEALTHY START ADD-ONS

*can be added to any breakfast package
priced per person*

Assorted Fresh Pressed Juices
\$12

Steel Cut Oats
Almond Milk, Nuts, Dried Fruit
\$8

Granola & Greek Yogurt Parfaits
with Fresh Berries
\$8

Chia Seed Pudding
Almond milk, Cashews, Goji Berries
\$8

Hard-Boiled Eggs
\$3

Plant-Based Breakfast Sausage
\$7

Mushroom, Potato & Spinach Egg White Frittata
\$8

BREAKFAST ENHANCEMENTS

*can be added to any breakfast package
priced per person*

Assorted Bagels with Cream Cheese
(Plain, Vegetable & Chive, Maple Walnut)
\$8

Maple Sausage and Country Ham
\$10

Brioche French Toast with Maple Syrup
\$8

Egg & Cheese English Muffin Sandwiches
\$9

Sausage, Potato, Egg & Cheese
Breakfast Burritos
\$10

Smoked Salmon Platter
Bagels, Cream Cheese, Tomato, Onion & Capers
\$18

brunch buffets

Lakeside

(Minimum Twenty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Fresh Fruit Salad
Assorted Breakfast Pastries

Artisanal Cheese & Charcuterie Board
Baguette, Seasonal Jam, Grainy Mustard

Market Greens Salad
Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried
Cranberry, Citrus Vinaigrette

Bagel Station
Smoked Salmon, Sliced Red Onion, Tomatoes, Capers,
Cream Cheese, Sprouts

Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage
Herbed Breakfast Potatoes

Brioche French Toast with Maple Syrup

Cinnamon Coffee Crumb Cake

Freshly Brewed Coffee and Medley of Teas

\$58 per person

BRUNCH ENHANCEMENTS

Omelet Station
Assorted Vegetables, Meats, and Cheeses
\$ 12.00 per person
(requires chef attendant \$85.00 per hour)

Champagne Cocktail Bar
with Prosecco and Orange, and Peach Juice
\$ 24 per person

Bloody Mary Bar
Assorted Gourmet Garnish Skewers
\$ 28 per person

The Weekender

(Minimum Fifty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Sliced Fruit and Seasonal Berries
Assorted Muffins, Croissants, Scones

Bagel Station
Smoked Salmon, Sliced Red Onion, Tomatoes, Capers
Cream Cheese

Market Greens Salad
Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried
Cranberry, Citrus Vinaigrette

ENTRÉE SELECTIONS

(Choice of Three)

Spinach and Gruyere Cheese Quiche
Croque Madame Sandwiches, Sunnyside Up Egg
Soft Scrambled Eggs, Chives & Crème Fraiche
Mushroom, Potato and Spinach Frittata
Brioche French Toast with Maple Syrup
Avocado Toast, Chive, Radish, Sprouts,
Chicken Salad Wraps with Apple & Celery
Grilled Steak and Eggs, Chimichurri
Roasted Salmon, Cucumber Salsa

ACCOMPANIMENT

(Choice of Three)

Gruyere Polenta
Herbed Roasted Potatoes
Country Potato & Onion Hash
Cheddar Cheese Grits
Roasted Seasonal Vegetables
Sautéed Spinach, Marinated Tomatoes & Feta
Applewood Smoked Bacon and Maple Sausage

Warm Apple Bread Pudding
Butterscotch Sauce, Chantilly Cream

Freshly Brewed Coffee and Medley of Tea

\$ 68.00 per person

Green Up

(Minimum Twenty Guests)

Build Your Own Chopped Salad, Including:

Romaine Lettuce, Mesclun Mix, Baby Spinach, Onion, Tomato, Cucumber, Mushroom, Artichoke, Roasted Broccoli, Olives, Chickpeas, Roasted Red Pepper, Nuts and Seeds, Parmesan, Croutons, Hard Boiled Eggs, Grilled Chicken,

Caesar Dressing, Herb Vinaigrette, Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Lemons

Fresh Baked Bread

Display of Seasonal Fresh Fruit

Freshly Brewed Coffee and Medley of Tea

\$ 38.00 per person

Main Street Sandwiches

(Minimum Twenty Guests)

Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried Cranberry, Citrus Vinaigrette

Grilled & Raw Vegetable Display
Hummus, Cucumber-Garlic Yogurt

Prepared Sandwiches

(Please Select Three)

Genoa, Mortadella, Ham, and Provolone Cheese
with Arugula and Olive Salad

Grilled Chicken with Bacon, Sprouts, Tomato,
and Avocado Puree

Roast Beef and Horseradish Cream
with Pepered Tomato

Roasted Turkey Breast and Pesto Aioli
with Gruyere Cheese

Country Chicken Salad
with Celery, Red Onion, Parsley and Apples

Summer Squash and Fresh Mozzarella
with Garlic Aioli and Oven Dried Tomatoes

Apple Cobbler with Chantilly Cream
Freshly Brewed Coffee and Medley of Tea

\$44.00 per person

The Bistro

(Minimum Thirty Guests)

Caesar Salad

Romaine Hearts, Tomato, Croutons, Parmesan

Antipasti Display

Marinated Fresh Mozzarella and Tomatoes
Olive, Artichoke & Feta Salad
Orzo with Asparagus and Mushrooms

Assorted Bread

Entrée Selections

Penne Pasta with Grilled Chicken
Sundried Tomatoes, Pine Nuts, Spinach, Mascarpone

Rosemary Focaccia with Grilled Zucchini
Sweet Pepper and Roasted Garlic-Herb Fonduta

Grilled Salmon

with Caramelized Onion, Polenta, and Ratatouille

Citrus Cannoli with Fresh Berries
Freshly Brewed Coffee and Medley of Tea

\$65.00 per person

Buffet Enhancements

All priced as per person buffet add-ons

Assorted Individual Potato Chip Bags	\$5.00
Purple Cabbage and Broccoli Slaw	\$6.00
Farfalle Pasta Salad with Basil, Onion, Tomatoes, Olives & Feta	\$7.00
Israeli Couscous with Pickled Mushrooms and Chimichurri	\$8.00
Seasonal Soup of The Day	\$6.00

Plated Luncheon Menus

All Luncheons include a preselected choice of Soup or Salad, and Dessert with Coffee and Tea.
May add a second entrée selection at an additional cost.

Soup-Salad

Choose One

Seasonal Vegetable Soup
always pureed, always vegetarian



Arugula and Shaved Parmesan with Lemon Juice and Extra Virgin Olive Oil

Mixed Field Greens with Carrot, Cucumber, Radish and Citrus Vinaigrette

Baby Spinach, Blue Cheese, Candied Walnuts with Balsamic Vinaigrette

Entrée Selections

Sandwiches are served with Greek Potato Salad

Focaccia Panini with Fresh Mozzarella, Tomato, Red Peppers and Pesto Aioli \$43.00

Grilled Chicken Salad Sandwich with Grapes, Celery and Pine Nuts \$ 42.00

Peppered Steak Sandwich with Tomato and Horseradish Cream \$ 44.00



Roasted Salmon with Cucumber Salsa, Cilantro Cream and Spiced Couscous \$ 49.00

Roasted Chicken , Mushrooms, Fingerling Potatoes, Au Jus \$ 48.00

Grilled Beef Sirloin, Sauteed Spinach, Fingerling Potatoes, Maitre 'd Butter \$50.00

Mixed Mushroom Risotto, Parmesan, Herbs, Truffle Oil \$ 47.00

Desserts

Choose One

Cheese Cake with Raspberry Coulis

Apple Crisp with Vanilla Ice Cream

Bread Pudding with Butterscotch Sauce

Flourless Chocolate Torte with Crème Anglaise

refreshments and enhancements

Beverages

Freshly Brewed Coffee	\$60.00	per gallon
Freshly Brewed Decaffeinated Coffee	\$60.00	per gallon
The Harney & Sons Medley of Teas	\$60.00	per gallon
Iced Tea (Choice of Earl Grey-Lemon-Cinnamon Spiced-Orange)	\$40.00	per gallon
Fresh Lemonade	\$35.00	per gallon
Assorted Fresh Pressed Juices	\$ 12.00	each
Assorted Soft Drinks	\$ 4.00	each
Still and Sparkling Waters	\$ 5.00	each
Fresh Orange Juice	\$35.00	per gallon
Apple Juice, Cranberry Juice or Vegetable Juice	\$35.00	per gallon

Morning Snacks & Refreshments

Chia Seed Pudding	\$ 8.00	each
Greek Yogurt Parfaits (Greek Yogurt, Granola, Blueberries)	\$ 8.00	per person
Sliced Fresh Fruit and Berries	\$ 8.00	per person
Assorted Bakeries (Danish, Muffins, Croissants)	\$48.00	per dozen
Assorted Breakfast Breads (Banana-Walnut, Coffee Crumble)	\$46.00	per dozen
Blue Loon Pecan Sticky Buns	\$90.00	per dozen
Croissants with Sweet Butter	\$42.00	per dozen
Assorted Fruit Bread Slices	\$40.00	per dozen
Assorted Bagels with Cream Cheese	\$48.00	per dozen

<i>"Butter your Own Toast Baby"</i>	\$ 8.50	per person
Toaster with (White-Whole Wheat-Rye Multi Grain-Raisin Bread) with Whipped Butter and Assorted Preserves		

Afternoon Snacks & Refreshments

Basket of Fresh Whole Fruit (Apples, Bananas, Pears, Oranges)	\$ 6.25	per person
Individual Bags of Assorted Chips	\$ 5.00	per person
Assorted Cookies (Choc Chip-Oatmeal-Snickerdoodles)	\$48.00	per dozen
Truffled Popcorn	\$ 4.50	per person
Fudge and Walnut Brownies	\$49.00	per dozen
Vegetable Crudité with Hummus	\$40.00	per dozen
Tortilla Chips and Dips (Pico de Gallo, Guacamole)	\$ 8.50	per person
Conference Rations (M & M's-Terra Chips -Raisinets-Hershey Bars-Good N Plenty).	\$ 8.50	per person

RECEPTION OFFERINGS

For Parties of 25 or more, we recommend 4-6 pieces per person paired with 2-3 displays

Chilled Canapés

Smoked Salmon and Citrus Crème Fraiche on Cucumber	\$225.00 per 50 pieces
Rosemary Focaccia with Eggplant Caviar & Shiitake Mushroom	\$205.00 per 50 pieces
Goat Cheese and Olive Tapenade on Crostini	\$205.00 per 50 pieces
Chilled Shrimp Cocktail with Tomato-Horseradish Jam	\$255.00 per 50 pieces
Seared Beef on Crostini with Chimichurri	\$245.00 per 50 pieces
Belgian Endive Petals with Grilled Chicken Salad	\$215.00 per 50 pieces
Manchego Cheese & Jam Tartlet	\$215.00 per 50 pieces
Bruschetta with Tomato Basil Salad and Shaved Parmesan	\$215.00 per 50 pieces

Hot Hors d' oeuvres Selections

Shrimp and Chorizo Brochette	\$265.00 per 50 pieces
Figs & Goat Cheese Wrapped in Prosciutto	\$220.00 per 50 pieces
Mini Crab Cakes with Sauce Remoulade	\$240.00 per 50 pieces
Spinach, Feta and Pine Nut in Phyllo	\$205.00 per 50 pieces
Lemon-Garlic Chicken Skewer with Romesco Sauce	\$215.00 per 50 pieces
Scallops Wrapped with Applewood Smoked Bacon	\$235.00 per 50 pieces
Beef Hot Dogs in Puff Pastry with Honey Mustard	\$215.00 per 50 pieces
Mushrooms Caps stuffed with Pesto	\$210.00 per 50 pieces
Baked Pear & Roquefort in Phyllo	\$205.00 per 50 pieces
Miniature Beef Wellington with Horseradish Cream	\$265.00 per 50 pieces
Mushroom & Truffle Arancini with Marinara	\$215.00 per 50 pieces

Reception Enhancements

Chilled Seafood Display	
Poached Gulf Shrimp with Cocktail Sauce & Lemon Wedges	\$375.00 per 50 pieces
Mussels on the Half Shell with Pico de Gallo	\$250.00 per 50 pieces
Oysters on the Half Shell with Cucumber Mignonette	\$405.00 per 50 pieces
Display of Seasonal Crudité	\$6.75 per person
Served with Blue Cheese Dip and Pesto Aioli	\$ 140.00 twenty-five portions
Display of Local Craft Cheeses	\$9.75 per person
Served with crackers, crusty bread, dried fruit, nuts and jam	\$ 205.00 twenty-five portions
Assorted Charcuterie & Garniture	\$10.50 per person
Served with whole grain mustard, cornichons, fig jam and crostini	\$220.00 twenty five portions
Display of Artisanal Cheeses & Charcuterie	\$12.95 per person
Served with crackers, crostini, grain mustard, cornichon, nuts and jam	\$ 265.00 twenty-five portions
Display of Seasonal Fresh Fruit	\$8.75 per person
	\$ 195.00 twenty-five portions
Tortilla Chips & Dips	\$9.75 per person
Served with Pico de Gallo, Black Bean Hummus, & Guacamole	\$205.00 twenty-five portions
Assorted Baked Cookies and Fudge Brownies	\$9.75 per person
	\$205.00 twenty five portions

Reception Stations / Dinner Buffet Enhancements

(Prices are based on a two-station minimum for a one-hour cocktail reception, as add-ons to passed appetizers)

New England Classics

Clam Chowder
Petite tastings of the New England Classic

Lobster "Rolls"
Butter-Basted Lobster on Mini Buns

Fried Clam Cakes
Tartar Sauce

\$ 26.00 per person
(Minimum Fifty Guests)

Mediterranean Selections

TOASTED PITA & DIPS
Hummus, Eggplant Caviar, Tapenade

ASSORTED MEZZE

Assorted Olives with Feta & Orange Peel



Marinated & Roasted Mixed Mushrooms



Stuffed Grape Leaves in Lemon & Olive Oil



Lentils with carrots, onion, celery



Marinated Tomatoes with Oregano



Cucumber and Dill Tzatziki

\$ 22.00 per person
(Minimum Fifty Guests)

Antipasti

Caprese Salad
Tomato, Fresh Mozzarella, Basil

Marinated Vegetables
Mushrooms, Artichokes, Roasted Peppers,
Pepperoncini, Roasted Garlic

Assorted Cheese & Charcuterie
Seasonal Jam, Whole Grain Mustard &
Cornichons & Crusty Bread

Fresh Baked Focaccia
Fontina, Zucchini, Herb Oil

\$ 24.00 per person
(Minimum Fifty Guests)

The Pasta Bar

(Select Two Pastas)

Butternut Squash **Ravioli**
with Mushrooms & Sage

Penne with Grilled Chicken,
Pesto, & Mascarpone

Spinach **Tortellini** with
Cherry Tomatoes & Olive Oil

Orecchiette with Italian Sausage
and Crushed Tomato Sauce

Gnocchi with Herb Cream Sauce

Accompanied by Fresh Baked Focaccia and
Parmesan

\$ 21.50 per person
(Minimum Thirty Guests)

Reception Carving Stations

Culinary Attendant Required, \$ 85.00 per hour

Roasted Black Pepper Beef Tenderloin

Served with Sourdough Rolls
Horseradish Cream, Grain Mustards
\$ 525.00 per Tenderloin
(Serves Approximately 25 Guests)

Herb Roasted Breast of Turkey

Served with Brioche Rolls
Cranberry Relish and Herb Mayo
\$ 355.00 per Turkey Breast
(Serves Approximately 20 Guests)

Oregano Roasted Leg of Lamb

Served with Warm Pita
Olive Gremolata and Garlic Yogurt
\$ 415.00 per Boneless leg
(Serves Approximately 25 Guests)

Baked Spiced Salmon

Served with Lemon-Caper Beurre Blanc
\$ 315.00 per Side of Salmon
(Serves Approximately 20 Guests)

Honey Roasted Ham

Served with Sweet Rolls
Au Jus & Hot Honey Mustard
\$ 295.00 per Ham
(Serves Approximately 35 Guests)

Plated Dinner Menus

For parties 24 guests or more.

Less than 24 refer to Restaurant Private Dining Dinner Menus

Entrée selections must be pre-ordered +7 days in advance.

BUFFET OPTION

The three course menu can be served as a buffet as well. Please choose 1 Soup or 1 Salad, 2 Entrée Choices and 1 Dessert. Priced at highest priced entrée selection. We recommend adding 1-2 selections from the reception and/or dinner buffet enhancements to offer a more substantial buffet.

Three Course Dinner

Choose 1 selection from Soup-Salad, 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced at highest price entrée selection.

Four Course Dinner

Choose 1 selection from Soup-Salad, 1 selection from Appetizers (2 if served family-style), 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced as highest price appetizer + highest priced entrée selection

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

Soup-Salad

(Spring) Chilled Puree of Asparagus & Spring Onion Soup with Lemon and Mint

(Summer) Chilled Heirloom Tomato Gazpacho with Basil Oil and Pine Nuts

(Fall) Butternut Squash & Apple Puree with Pumpkin Seeds and Balsamic Reduction

(Winter) Celery Root & Potato Puree with Smoked Paprika Oil and Crispy Parsnips

Mixed Field Greens with Carrot, Radish, Cherry Tomatoes, and Sherry Vinaigrette

Romaine Lettuce with Croutons and Green Goddess Dressing

Arugula, Shaved Parmesan, Lemon Juice, Extra Virgin Olive Oil

Baby Spinach, Blue Cheese, Candied Walnuts, and Balsamic Vinaigrette

Appetizers

Cured Salmon, Pickled Mustard Seeds, Crostini, Lemon-Caper Crème Fraiche \$16.

Yellowfin Tuna Tartare, Cucumber, Shallots, Sweet Potato Chip, Avocado Puree \$15.

Jumbo Shrimp Cocktail, Fresh Horseradish Cocktail Sauce, Watercress \$18.

Marinated Tomato Bruschetta, Grilled Bread, Micro Basil \$15.

Beef Carpaccio with Kalamata Olive, Radish, Baby Arugula \$17.

Plated Dinner Menus

For parties 24 guests or more.
Less than 24 refer to Restaurant Private Dining Dinner Menus
Entrée selections must be pre-ordered +7 days in advance.

BUFFET OPTION

The three course menu can be served as a buffet as well. Please choose 1 Soup or 1 Salad, 2 Entrée Choices and 1 Dessert. Priced at highest priced entrée selection. We recommend adding 1-2 selections from the reception and/or dinner buffet enhancements to offer a more substantial buffet.

Entrée Selections

All Entrees Served with Chef's Selection of Seasonal Vegetable and Starch

Stuffed Portobello Mushroom with Tomato-Basil Puree \$55.

Herb Crusted Local Cod with Horseradish Cream \$58.

Roasted Chicken with Sundried Tomato and Oregano au Jus \$58.

Pan Seared Salmon with Salsa Fresca \$58.

Chicken Saltimbocca, Sage, Prosciutto and Mushroom Marsala Sauce \$61.

Grilled Bistro Filet (Teres Major) with Garlic-Herb Butter \$62.

Pan Seared Sea Scallops with Black Pepper Beurre Blanc \$65

Roasted Breast of Duck, Dried Cherry & Port Reduction \$65.

Grilled Filet Mignon with Red Wine Demi Glace Sauce \$71.

Grilled Rack of Lamb with Rosemary Jus \$73.

Grilled 6oz NY Strip and Jumbo Prawn with Crab Bernaise \$75.

Dessert Selections

Vanilla Crème Brulée with Fresh Berries *(40 person max)*

White & Dark Chocolate Mousse Cake

Raspberry White Chocolate Cheesecake

Flourless Chocolate Cake

Farmstead Cheese Plate with Jam and Crostini

Bowl of Mixed Berries and Seasonal Fruit

Wedding Cakes will be charged a \$3.00 per person cake plating fee.
This fee can be waived if your cake is being served in lieu of our house-made dessert.

Family-Style Dinner Menus

For parties 24 guests or more.

Less than 24 refer to Restaurant Private Dining Dinner Menus

Three Course Dinner Served Family Style

Choose 1 selection from Salad, 2 selections from Entrée, 2 selections from Sides and 1 selection from Dessert. Priced at highest price entrée selection.

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

Salads

Baby Field Greens with Shaved Fennel and Radish, Citrus Vinaigrette
Romaine Lettuce with Tomato, Croutons and Caesar Dressing
Baby Kale, Cucumber, Preserved Lemon, and Capers Vinaigrette

Main Selections

Grilled Vegetable Skewers with Charred Eggplant Tahini \$55.
Lemon-Garlic Grilled Chicken Breast with Garlic-Yogurt Sauce \$57.
Pan Seared Salmon with Salsa Fresca \$59.
Roasted Pork Loin with Apple & Sage Chutney \$59.
Grilled Beef Loin Flap with Chimichurri \$61.

Sides

Yukon Gold Mashed Potatoes
Blistered Baby Carrots
Rosemary-Garlic Roasted Potatoes
Olive and Sundried Tomato Orzo
Haricot Vert with Parmesan and Bread Crumbs

Dessert Selections

House Baked Cookies & Brownie
Assorted Petite Fours
Mini Cheesecake Bites
Farmstead Cheese Plate with Jam and Crostini

Late Night / After Party Menus

For parties 24 guests or more.

Keep the good vibes going and shift the mode into an after-party celebration with fresh tunes and some late-night snacks

All Late Night / After Party Selections are Served Buffet-Style
[May Require Reserving The Barn for an Additional Hour of Service]

Finger Food

House Made "Pigs in a Blanket" with Local Sausage and Honey Mustard	\$8 per person
Crispy Potato Chips with Three Onion Dip	\$6 per person
Assorted Mini Quesadillas with Guacamole and Chalula Sour Cream	\$12 per person

Flatbread Pizzas

Choose Two for \$15 per person

- Margarita - Crushed Tomato Sauce, Fresh Mozzarella, Basil
- Big Country - Local Sausage, Mozzarella, Tomato Sauce
- The Love - Parmesan, Garlic, Preserved Lemon, Oregano
- Mediterranean - Grilled Chicken, Potato, Mozzarella, Pesto

Beverages & Sweet Treats

House Made Hot Chocolate	\$45 per gallon
<i>Spiked with Bourbon</i>	\$65 per gallon
Hot Spiced Cider	\$35 per gallon
<i>Spiked with Rum</i>	\$60 per gallon
Coconut Water	\$8 per person
Fresh Baked Chocolate Chip Cookies and Milk	\$8 per person

Restaurant Private Dining Dinner Menus

For parties 24 guests or less, booking within our restaurant private dining guidelines
for private, or semi-private dining

Three Course Dinner

Oak & Grain \$69 per person, *The Elms Restaurant \$55 per person,
includes choice of: preselected soup or salad, 2 entrée choices, one
dessert

Four Course Dinner

Oak & Grain \$79 per person, *The Elms Restaurant \$72 per person,
includes choice of: preselected soup or salad, choice of appetizer served
family style, 3 entrée choices, one dessert

Soup-Salad

Insert: Soup and Salads from current Dinner menu

Appetizers

Insert: Three or Four Appetizer Options from the current Dinner Menu

Entree Selections

Insert: 4 or 5 Entrée Options from the current Dinner Menu

Dessert Selections

Insert: Current Dessert Menu Options as well as.

Farmstead Cheese Plate with Jam and Crostini

Bowl of Mixed Berries and Seasonal Fruit

All Dinners are accompanied with Seasonal Vegetable & Starch as appropriate,
Table Bread, Coffee and Tea

Beverage Service

Celebrate with a Champagne Toast - offered with house prosecco for \$8 per person

Hosted Hourly Full Bar Service

Priced Per Person by the Hour

First Hour Per Person:

Premium Brands \$ 24.00 per person

House Brands \$ 20.00 per person

Each Additional Hour Per Person

Premium Brands \$ 16.00 per person

House Brands \$ 12.00 per person

Hourly Price includes Mixed Drinks, Beer, Wine, Juice and Soft Drinks

Hosted Hourly Wine & Beer Only Bar Service

Priced Per Person by the Hour

First Hour Per Person:

Premium Brands \$ 24.00 per person

House Brands \$ 16.00 per person

Each Additional Hour Per Person

Premium Brands \$ 14.00 per person

House Brands \$ 10.00 per person

Hourly Price includes Beer, Wine, Juice and Soft Drinks

Hosted Per Drink Basis Bar Service

	Premium Brands	House Brands
Cocktails	\$ 13.00	\$ 11.00
Domestic Beer	\$ 7.00	\$ 6.00
Imported/Craft Beer	\$ 9.00	\$ 8.00
Wine (Bottle)	\$ 50.00 Bottle	\$ 45.00 Bottle
Soft Drinks / Juice / Mineral Water	\$ 4.00	\$ 4.00

Non-Hosted Per Drink Basis Bar Service

	Premium Bar	House Bar
Cocktails	\$ 14.00	\$ 12.00
Domestic Beer	\$ 8.00	\$ 8.00
Imported Beer	\$ 9.00	\$ 9.00
Wine (By Glass)	\$13.00	\$11.00
Soft Drinks / Juice / Mineral Water	\$ 4.50	\$ 4.50

Additional Bartenders (One Included), Three Hour Minimum

\$ 85.00 Per Bartender, First Hour

\$ 45.00 Per Bartender, Each Additional Hour

Brand Examples, Subject to Change:

	Premium	House
Vodka	Grey Goose	Tito's
Gin	Bombay Sapphire	Beefeater
Bourbon	Maker's Mark	Jim Beam
Tequila	Patron Silver	Jose Cuervo
Rum	Flor de Cana	Bacardi