

# Spring / Summer

## Salad

### Summer Shrimp Salad

Served on a bed of Shaved Fennel, Black Olives, Cherry Tomatoes & Lemon Slices with Lemon-Thyme Vinaigrette

### Vegetable Ceviche

Lima Beans, Peaches, Cherry Tomatoes, Corn & Micro Cilantro

### Watermelon & Feta Salad

drizzled with Balsamic Glaze

### Zucchini Ribbons

Parmesan, Pine Nuts, Micro Basil & Lemon Vinaigrette

### Baby Arugula

Heirloom Tomatoes with Grilled Peaches & Micro Greens

## Pasta

### Antipasto

Fusilli, Peppers, Kale, Olives, Mozzarella & Artichokes  
Salami & Prosciutto optional

## Entrees

### Grilled Salmon

and Pineapple with Avocado Dressing  
Warm Barley Salad, Corn, Peppers & Fresh Basil  
Grilled Summer Vegetables

### Roasted Swordfish

with Fennel, Orange Marmalade, Kalamata Olives & Cherry Tomatoes  
Spicy Corn Pudding  
Steamed Green Beans

# Spring / Summer

## Entrees

### Striped Bass

with Fresh Corn, Tomato & Basil Salsa  
Israel Couscous with Summer Peas, Diced Peppers & Parsley  
Grilled Asparagus

### Chicken Brine on the Bone

with Fresh Thyme & Parsley  
Parmesan Crusted Baked French Fries  
Caramelized Baby Carrots

### Grilled Tequila Lime Chicken Breast

with Strawberry Mango Salsa  
Warm Quinoa Salad with Black Beans, Peppers & Chives  
Zucchini Corn Fritters with Cilantro Creme

### Oven Baked Fried Chicken

with a Mustard Parmesan Panko Crust  
Roasted Fingerling Potatoes  
Sautéed Seasonal Vegetables

### Cuban Style Skirt Steak

with Chimichurri Sauce  
Sweet Potato Chipotle Gratin  
Sautéed Green Beans & Cherry Tomatoes

### BBQ Brisket & Biscuits

Farmers Vegetable Salad with Green Beans, Zucchini,  
Sweet Corn, Peppers, Jalapeno & Fresh Cilantro

### BBQ Pulled Pork

served with Potato Buns & Boston Baked Beans  
Crunchy Cole Slaw with Red & Green Cabbage, Kale, Carrots  
& Sunflower Seeds topped with Apple Cider Creamy Dressing

# Fall / Winter

## Salad

### Harvest Salad

Butternut Squash, Cranberries, Chopped Kale, Apples,  
Toasted Pecans, & Pumpkin Seeds with Maple Vinaigrette

### Festive Winter Salad

Mixed Greens with Orange Segments, Pomegranate  
Seeds, Toasted Pistachios & Crumbled Goat Cheese

### Autumn Salad

Red & Golden Beets, Watercress, Radicchio,  
Escarole, Stilton & Pork Glazed Walnuts

### Apple Brussel Sprout Salad

Shredded Brussel Sprouts, Fuji  
Apples, Walnuts, & Pecorino

## Soup

### Winter Chestnut Bisque with Grappa

### Wild Mushroom with Porcini Flan

### Pumpkin Ginger Served in Pumpkins - \$10PP

## Pasta

### Spaghetti Squash Wild Mushroom Ragu with Shaved Parmesan

### Orecchiette Cacio E Pepe with Roasted Butternut Squash, Kale, & Burrata

# Fall / Winter

## Entrees

Beef Bourguignon  
Buttered Egg Noodles  
French Bean Leek Bundles

Roast Pork of the Bone  
Braised Red Cabbage with Apples  
Cauliflower Gratin with Garlic & Sage

Coq au Vin  
Buttered Egg Noodles & Cabbage  
Steamed Haricot Verte

Chicken Piccata  
with White Wine, Capers & Parsley  
Herb Rice Pilaf  
Parmesan Balsamic Roasted Brussels Sprouts

Baked Chicken Breast  
with Golden Apples  
Calvados Mustard Cream Sauce  
Oven Baked Rice Pilaf  
Roasted Brussel Sprouts with Chestnuts & Shallots

Porcini Crusted Rack of Lamb  
with Red Wine Demi Glaze  
Scalloped Potatoes  
Roasted Winter Root Vegetables

Seared Salmon  
with Chraimeh Sauce  
Israeli Couscous  
Roasted Butternut Squash, Carrots & Parsnips

Baked Chilean Sea Bass  
with Saffron Beure Blanc  
Wild Rice Pilaf with Toasted Walnuts & Currents  
Sautéed Winter Greens