



Dinners

Create your own menu. Choose from each category below and personalize the menu to your taste. Pricing is based on your selections.

Salads

- Caesar Salad
Chopped Romaine with Our Own
Toasted Croutons, Parmesan
Cheese and Classic Caesar Dressing
- Fresh Garden Salad
Leafy Greens, Chopped Cucumbers,
Tomatoes and Shredded Carrots
with Buttermilk Ranch Dressing and
Balsamic Vinaigrette
- Field Green Salad
Mixed Greens, Chopped Cucumbers
and Tomatoes, Dried Cranberries,
Candied Pecans, Crumbled Goat
Cheese with Zinfandel Vinaigrette
- Spinach Salad
Baby Spinach, Hard-boiled Eggs,
Red Onions, Our Own Toasted
Croutons and Bacon Vinaigrette
- Strawberry Spinach Salad
Baby Spinach, Sliced Fresh
Strawberries, Slivered Almonds,
Shaved Red Onions and Feta
Cheese with a Honey Dijon
Vinaigrette
- Roasted Beet Salad
Micro Greens, Farm Sweet Beets,
Sugar Glazed Walnuts, Crumbled Bleu
Cheese and Champagne Vinaigrette
- Tomato and Mozzarella Salad
With Fresh Basil and Balsamic
Reduction
- Traditional Home-Style Potato Salad
- Greek Pasta Salad
- Traditional Coleslaw
- Fresh Fruit and Berry Salad
- Greek Salad
Chopped Romaine, Kalamata Olives,
Tomatoes, Cucumbers and Feta with
Greek Dressing
- Quinoa Salad
With Edamame, Chopped Roasted
Red Peppers and Tarragon Tossed in
Lemon Herb Vinaigrette

Vegetables

- Farm Fresh Green Beans
- Fresh Asparagus (Seasonal)
- Corn on the Cob (Seasonal)
- Grilled and Chilled
Vegetable Display (Seasonal)
- Mixed Peas and Carrots
- Honey Glazed Carrots
- Butternut Squash (Seasonal)
Oven Roasted or Mashed
- Seasonal Vegetable Medley

Starches

- Rice Pilaf
- Smashed Red Bliss Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Homestyle Mac and Cheese
- Sweet Potatoes Oven Roasted or Mashed
- Penne Pasta With Marinara Sauce
- Traditional Stuffing
- Scalloped Potatoes

Dinners, Buffet or Plated



Dinners

Poultry

- Chicken Piccata
Lemon, Parsley, Artichokes and
Capers in a White Wine Sauce
- Chicken Marsala
Sliced Mushrooms and Our Marsala
Wine Sauce
- Chicken Florentine
Sautéed Spinach and Our Roasted
Garlic Cream Sauce
- Chicken Parmesan Cutlets
With Rustic Marinara
- Chicken Saltimbocca
With Lemon Sauce
- Slow-Grilled Boneless BBQ
Chicken Breast
- Orange Ginger Chicken
Scallion-mandarin Orange Sauce
- Oven Roasted Turkey Breast
Cranberry Sauce and Turkey Gravy
- Stuffed Chicken Breast:
 - Cranberry and Apple
 - Spinach, Boursin Cheese
and Sun-dried Tomato
 - Chicken Cordon Blue
(Ham and Swiss Cheese)

Beef

- Herb Roasted Sirloin
- House Marinated Grilled Flank Steak
- Slow Roasted Beef Tenderloin
- House Marinated Grilled Steak Tips
- Beef Teriyaki Stir Fry
Tossed in Sesame Ginger Sauce

Pork

- Maple Mustard Glazed Pork Loin
- Brown Sugar Bacon Wrapped
Pork Loin
- Herb Garlic Marinated Pork Loin
With Cider Glaze

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Pasta and Vegetarian

- Basil and Fontina Sacchetto Pasta
With Rustic Marinara Sauce
- Penne Pasta
With Chicken, Broccoli and
Alfredo Sauce
- Meat and Cheese Lasagna
- Vegetable Lasagna
- Butternut Squash Ravioli
With Maple Cream Sauce and
Candied Pecans
- Lobster Ravioli
With Brown Butter Sauce
- Shrimp Scampi Ravioli
With Scampi Butter Sauce
- Ziti Pasta Primavera
With Light Garlic Cream Sauce
- Penne Pasta Marinara
- Home-Style Mac and Cheese
- Vegetable Stir Fry
- Eggplant Parmesan Cutlets
With Rustic Marinara
- Sausage and Chicken Pasta
With Sweet and spicy Italian sausage, baby
spinach, bell pappers, roasted red onions,
Parmesan cheese and pasta tossed in a
homemade tomato sauce

Seafood

- Oven Baked Haddock
With a Ritz Cracker Crumb Topping
served with Lemon Wedges
- Grilled Salmon Filet
With Tarragon Butter Sauce
- Shrimp Scampi
Sautéed Shrimp with Compound
Garlic Butter
- Grilled Swordfish
Topped with Corn Relish and
Tequila Lime Butter
- * Premium Seafood options available,
please ask.

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