



## DINNER BANQUET MENU #1

Choice of Entrée:

**Chicken Breast Medallions Sautéed with Lemon & Capers**

Thinly pounded boneless breast sautéed with fresh lemon & capers,  
served over mashed potatoes and fresh spinach

**Sautéed filet of Sole with Warm Cherry Tomato Marmalade**

served with wild rice & fresh seasonal vegetables

**Apple-Sage Meatloaf with Mushroom “Hunter’s Gravy”**

made with ground beef, apple & sage, served over DISH mashed potatoes with gravy  
and fresh seasonal vegetables

**Pappardelle with Asparagus, Forrest Mushrooms and fresh Garlic**

Wide flat egg noodles tossed with assorted “wild mushrooms” & asparagus,  
fresh garlic and a splash of cream

**Above menu: \$13.95 per person, food only**

Does not include beverage, tax or gratuity

**Add beverage: \$2.50** -- Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with balsamic vinaigrette \$4.95**

**Add assorted appetizers:**

**Fried Calamari** with spicy cocktail sauce & ginger-honey slaw \$7.95 per order

**Fresh Vegetables Grilled with Balsamic**

served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**House-cured braised Pork Belly Tacos** with pickled onions, salsa fresca & cilantro \$3.95 each

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

**Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

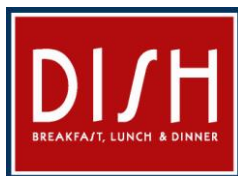
**Key lime pie** \$5.25 per person

**Chocolate mousse pie** with oreo crust \$5.95

**Fresh banana cream pie** with graham cracker crust \$5.75

Please note: for banquets the corkage fee is \$10.00 per bottle.

There is a “dessert fee” of \$1.75 per person for parties that bring their own desserts.



## DINNER BANQUET MENU #2

Choice of Entrée:

**Pan roasted Fresh Atlantic Salmon with Basil Pesto,**  
served with fresh vegetable succotash

**Risotto with Wild Mushrooms & Asparagus**  
Arborio rice slowly simmered with savory mushrooms, asparagus, leeks & parmesan cheese

**Pan-seared herb-marinated organic *Jidori* Chicken Breast**  
topped with warm cherry tomato-arugula salad and served over wild rice

**Grilled Pork Chop with Spicy Apple Chutney**  
Served with mashed potatoes and sautéed spinach

**Pasta with Fresh Spinach and Chicken**  
Penne pasta with fresh spinach, marinated chicken breast  
and tomatoes tossed in a white wine-cream sauce with fresh basil

Above menu: \$15.95 per person, food only  
Does not include beverage, tax or gratuity

**Add beverage: \$2.50**

Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with balsamic vinaigrette \$4.95**

**Add assorted appetizers:**

**Fried Calamari with spicy cocktail sauce & ginger-honey slaw \$7.95 per order**

**Fresh Vegetables Grilled with Balsamic**  
served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**House-cured braised Pork Belly Tacos** with pickled onions, salsa fresca & cilantro \$3.95 each

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

**Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

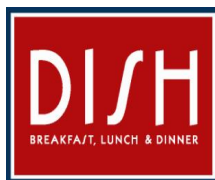
**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

**Key lime pie** \$5.25 per person

**Chocolate mousse pie** with oreo crust \$5.95

**Fresh banana cream pie** with graham cracker crust \$5.75

Please note: for banquets the corkage fee is \$10.00 per bottle.  
There is a “dessert fee” of \$1.75 per person for parties that bring their own desserts.



## DINNER BANQUET MENU #3

Choice of Entrée:

### **Ginger Chicken Salad**

Shredded chicken breast with snap peas, fresh orange slices, crispy noodles, sliced almonds, carrots, cilantro, mixed greens and cabbage; tossed with sweet ginger sesame dressing

### **Pasta with Fresh Vegetables & Pesto**

Linguine tossed with cherry tomatoes, asparagus, peas, squash, arugula, garlic, shallots, fresh basil pesto and freshly grated parmesan

### **Lime-Cilantro Marinated Fish Taco with Avocado**

Grilled filet of sole marinated in fresh lime juice & cilantro in soft corn tortillas with fresh avocado & cabbage slaw; served with wild rice with fresh tomato, carrots & onion

### **Grilled Chicken “Sliders” on Whole Wheat Buns**

Thin-sliced herb-marinated chicken breast grilled to order on whole wheat dinner rolls (two) with basil pesto, sliced tomato & baby organic greens dressed in green apple vinaigrette; served with French fries

**Above menu: \$9.95 per person, food only**

Does not include beverage, tax or gratuity

**Add beverage: \$2.50**

Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with balsamic vinaigrette \$4.95**

**Add assorted appetizers:**

**Fried Calamari** with spicy cocktail sauce & ginger-honey slaw \$7.95 per order

**Fresh Vegetables Grilled with Balsamic**

served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**House-cured braised Pork Belly Tacos** with pickled onions, salsa fresca & cilantro \$3.95 each

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

**Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

**Key lime pie** \$5.25 per person

**Chocolate mousse pie** with oreo crust \$5.95

**Fresh banana cream pie** with graham cracker crust \$5.75

Please note: for banquets the corkage fee is \$10.00 per bottle.  
There is a “dessert fee” of \$1.75 per person for parties that bring their own desserts.



## HOLIDAY DINNER MENU #1

(requires 72 hours notice)

Choice of Entrée:

### **Traditional Turkey Dinner**

Roasted turkey breast with gravy, mashed sweet potatoes, fresh cranberry relish and Brussel's sprouts sautéed with shallots & applewood-smoked bacon

**Beer-braised Black Angus Beef Short Ribs with Crispy Onions & Pan Juices,**  
served with garlic-mashed potatoes and fresh seasonal vegetables

### **"Fisherman's Stew"**

with Prince Edward Island black mussels, calamari, salmon & sole simmered in white wine-garlic-tomato broth with chili flakes; garlic toast on the side

### **Poached Atlantic Salmon with Cranberry Glaze**

served with wild rice and fresh seasonal vegetables

### **Risotto with Butternut Squash & Black Kale**

Arborio rice simmered with sweet winter squash, organic black kale, parmesan & fresh herbs

### **Above menu: \$19.95 per person, food only**

Does not include beverage, tax or gratuity

### **Add beverage: \$2.50**

Choice of coffee, tea, ice tea or fountain soda

### **Add assorted appetizers:**

Smoked salmon with dill cream on grilled sourdough crouton \$2.95 each

Goat cheese on grilled sourdough with salsa fresca \$1.50 each

Fresh mushroom quesadilla with smoked mozzarella \$6.95 (4 slices)

**Add green salad of baby organic greens with balsamic vinaigrette \$4.50**

### **Add Dessert:**

Pre-select one of the following:

**Pumpkin Pie** with whipped cream \$4.95 **Warm pecan pie** with whipped cream \$5.75

**Key lime pie** \$5.25 per person

**Chocolate mousse pie** with oreo crust \$5.95

**Large Red Velvet Cupcake** \$2.95

Please note: for banquets the corkage fee is \$10.00 per bottle.  
There is a "dessert fee" of \$1.75 per person for parties that bring their own desserts.