

DINNER PARTIES

3 Course Menu Option

*Substitutions available upon request. 3 course menu \$55 per person.

Macaroni & Cheese for Grown Ups – 5 cheeses baked bubbly with creamy wide spiral, tricolored noodles Served with Warm Mushroom & Stilton Salad and Ginger Snap Cookies with White Chocolate Drizzle.

Beef Lasagna – A family recipe handed down from Grandma – cheesy and delicious. Served with Caesar Salad and Crusty Bread

Mom's Meatloaf – Melt in your mouth meatloaf made with choice beef. Served with Mustard Mashed Potatoes and Homemade Cherry Pie.

Sausage Manicotti – Manicotti noodles stuffed with ricotta and sausage, topped with a tomato marinara sauce and sausage meatballs. Served with Farfalle & Broccoli salad with Gorgonzola Dressing and Chocolate Chip Cookies

Wild Mushroom Risotto – slow cooked Arborio rice combined with fresh spinach, Parmesan, and sun dried tomatoes. Served with Herbed Focaccia Bread and Wild Pear and Citrus Tart

Chili – 3 beans, ground beef, and a dash of BBQ served in a sourdough bread bowl. Served with Zesty Cornbread and Fresh Green Beans with Leeks

Lobster Linguine in a Champagne Cream Sauce – rich and buttery with organic pasta. Served with Broccoli Soup with Cheddar Crust and Chocolate Turtle Cheesecake

Country Ham Triple Cheesecake – This savory quiche is a standout dish with Swiss, Parmesan, and cream cheese. Served with Cranberry Spinach Salad and Lemon Pound Cake with Blueberries.

DINNER PARTIES

4 Course Menu Option

*Substitutions available upon request. 4-course menu is \$65 per person

Starters

Spinach Cranberry Salad
Mediterranean Dip with Pita Crisps
Goat Cheese & Tapenade Bruschetta
Black Bean & Avocado Dip with Organic
Tortilla Strips
Cajun Chicken Salad Tartlets

Main Course

Mustard Ginger Pork Chops
Country Ham Triple Cheesecake
Jerk Chicken with Cucumber Relish
Sun Dried Tomato and Portobello Risotto
Fillet of Fish en Papillote

Sizzling Sides

Leek & Cheese Tart
Roasted Seasonal Veggies
Cauliflower Puree in Tomato Cups
Macaroni & Cheese for Grown Ups
Marinated Shrimp with Capers and Dill

Delectable Desserts

Cappuccino Brownies
Lemon Fruit Cake Bites
Wedding Cake Cupcakes
Chocolate Cheesecake
Spiced Nectarine Cake

5 Course Menu Option

*Substitutions available upon request. 5-course menu is \$75 per person

Small Plates

Tomato Basil Bruschetta
Beef Tenderloin on Focaccia
Charred Salmon w/ White Wine Glaze
Gruyere & Pepperoni Pastry Pinwheels
Goat Cheese Crostinis with Olive Chive
Spread

Starters

Cheese Soufflé
Portobello Risotto Napoleon
Caesar Salad with Homemade Croutons
Butternut Squash & Roasted Garlic Bisque
Beef Tenderloin Salad with Parmesan
Crisps

Main Course

Teriyaki Pork Tenderloin
Scallops in Brandy Cream Sauce
Harvest Chicken with Olives & Sage
Lobster Pasta with Champagne Cream
Sauce
Cedar Grilled White Fish with Pesto &

Sizzling Sides

Herbed Polenta
Potatoes au Gratin
Fresh Seasonal Vegetables with Balsamic
Fontina Risotto Cakes with Fresh Chives
Mushroom, Roasted Red Pepper & Goat
Cheese Bread Pudding

DINNER PARTIES

Mixed Greens
Pepper Steaks with Worcestershire Glazed
Portobello's

Delectable Desserts

Chocolate Soup
Cheesecake of Choice
Chocolate Hazelnut Torte
Warm Berry Crepes with Lavender Honey
Chocolate Brownie Torte with White Chocolate Mousse and Caramelized Bananas