

SAMPLE DINNER MENUS

Served buffet style, our dinners offer freshness, creativity and variety. We take great pleasure in serving seasonal vegetables grown in our gardens, and offer only the finest cuts of meats. We have creative alternatives for those guests on strict gluten-free, vegetarian, lactose-free, and vegan diets. These menus are samples only, and offer a peek at the delicious meals of which we take pride.



*Mixed Greens with Honey Mustard Dressing
Parmesan Crusted Chicken with Sage butter Sauce
Oven Roasted Baby Red Potatoes with Garlic and Rosemary
Sauteed Peas with Shallot and Mint
Baked Parsnips and Carrots
Cloverleaf Dinner Rolls
Lemon Tart*



*Romaine with Creamy Sweet Horseradish Dressing
Short Ribs Braised in a Mushroom Tomato Sauce
Oven Roasted Red Potatoes
Steamed Broccoli, Cauliflower and Carrots
Crescent Dinner Rolls
Shortcake Topped with Whipped Cream and Chocolate
Covered Strawberries*



*Mixed Greens with Lemon Herb Vinaigrette
Crispy Crusted Snapper with Scallion Mayonnaise
Lemon Couscous with Golden Raisins and Pistachios
Oven Roasted Beets with Oranges and Walnuts
Honey Whole Wheat Dinner Rolls
Crème Meringue with Red Raspberries*



Mixed Greens with Creamy Italian Dressing
Pan Roasted Halibut with Pesto Butter
Risotto Alfredo
Vegetable Melange of ribbon cut Zucchini, Carrots and Leeks
Italian Country Rolls
Tortoni



Romaine with Balsamic Vinaigrette
Beer Braised Brisket
Rissole Baby Yukon Gold Potatoes
Glazed Carrots
Sauteed Chard
Herb Monkey Bread
Vanilla Ice Cream Pie topped with Honey Roasted Peanuts, Chocolate
Fudge Sauce and Whipped Cream



Mixed Greens with White Wine Vinaigrette
Roasted Rack of Lamb with a Shallot Parsley Sauce
Potato Gratin
Asparagus tossed in Lemon Butter and topped with Shredded Parmesan
Oven Roasted Carrots and Onions
Knotted Dinner Rolls
Fresh Fruit Tarts





Mixed Greens with Sweet Poppy seed Dressing
Bacon Wrapped Pork Tenderloin Fillets with Shallot Apple Cider Sauce
Baked Yams with Honey Cinnamon Butter
Oven Roasted Green beans, Red Onions and Walnuts
Cauliflower Gratin
Herb Oatmeal Pan Bread
Boston Cream-Pie



Caesar Salad
Steaks cooked to order on our Outdoor Grill
Jack Daniels Sauce
Grilled Mushrooms and Onions
Mashed Potatoes with Chive Butter
Corn on the Cobb
Cheddar Biscuits
Carrot Cake



Mixed Greens with Sweet Onion Dressing
Oven Roasted Chicken and Stuffing
Mashed Potatoes with Chive Butter
Green Beans and Mushrooms tossed in Madeira Butter
Cream Braised Cabbage with Lemon and Shallots
Honey Whole Wheat Dinner Rolls
Apple Pie with Vanilla Ice Cream, Caramel Sauce, and Candied Pecans