



Sample Catering Menu 1

Reception

Crab Cakes

on roasted shallot sauce with truffled arugula

First Course

Mixed Green Salad

with dried tomatoes & shaved cheese, tossed in walnut vinaigrette

Smoked Tomato Soup

topped with crème fraîche & chives

Entrée

Filet Mignon

on green beans with braised shallots, Stilton blue cheese
& whipped potatoes

Ashley Farms Roasted Chicken

on whipped potatoes, locally grown squash & chicken jus

Loch Duart Seared Salmon

with pearl pasta, locally grown beans, fennel, lemon broth & tzatziki

House-made Pappardelle Pasta

with local eggplant, spinach, tomato & goat cheese

Dessert

Lemon Berry Tart

sweet lemon filling with cream cheese & a mixed berry compote
in a graham cracker tart

Warm Belgian Lava Cake

chocolate cake with a warm chocolate ganache center