



## **Large Party Seated Dinner Menu, 2013**

**\$60 per person - 3 Courses**

### **Salads (Choose 2)**

#### **Classic Caesar**

Croutons, Anchovy, Parmigiano,  
Cracked Pepper

#### **Baby Arugula Salad**

Shaved Fennel, Sun Dried Tomato,  
Balsamic Vinaigrette

#### **The Bonterra Wedge**

Iceberg, NC Bacon, Diced Tomato,  
Asher Blue Cheese Dressing

#### **Field Greens**

Red Onion, Grilled Asparagus, Baby  
Carrots, Fresh Herbs, NC Bacon,  
Honey-Black Pepper Vinaigrette

### **Entrées (Choose 3)**

**Entrées are Served with Seasonal Market Vegetables & a Starch  
(Except for Pasta)**

#### **Fire Roasted 10 oz. Beef Tenderloin**

Red Wine Sauce

#### **Penne with Light Cream Sauce (with or without Shrimp)**

Market Vegetables, Parmigiano, Basil

#### **Heritage Pork Tenderloin**

Maple Rosemary Sauce

#### **Lump Crab Cake**

Old Bay Remoulade

#### **Prestige Farms All Natural Chicken**

##### **Breast**

Garlic-Thyme Jus

#### **Seared Sea Scallops**

Paprika Oil & Fresh Herbs

#### **JD's Fried Lobster Tail (Add \$21 per order)**

Honey Soy Reduction

### **Desserts (Choose 2)**

#### **Molten Chocolate Cake**

Crème Anglaise

#### **Red Velvet Cake**

Sweet Whipped Cream

#### **Lavender Crème Brûlée**

Fresh Berry Compote

#### **Cheesecake**

Seasonally Inspired with Raspberry  
Coulis



**Add Appetizers for the Table to Share**

**Mini Crab Cakes - \$8 per person**

**Braised Duck Spring Rolls - \$5 per person**

**Crispy Shrimp Tempura - \$9 per person**

Ponzu Dipping Sauce

**Our Famous Fried Lobster Tail Bites - \$21 per person**

**Assorted Charcuterie & Cheeses**

**with our House Made Crostini & Mustards - \$5.50 per person**

**Fresh Crudités and Warm House Made Pitas**

**with a Trio of Spreads - \$5.50 per person**

**(Choose 3)**

Hummus

Chicken Mousse

Smoked Salmon & Goat Cheese

Braised Leek & Parmesan

Roasted Tomato Basil

**Bill Schutz, Executive Chef**

**Michael Long, Sous Chef**