



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