

Holiday Plated Menu ~ 2016 15 Person Minimum Pre-Order Required

Soups

(Choice of One)

Roasted Butternut Squash Soup / Jalapeno Pumpkin Seeds
Cream of Potato / Pineland Farms Cheese Curds
Seafood Chowder / Tarragon Oil
Grilled Parsnip Bisque / Chorizo

Entrées

(Choice of Three)

Grilled Filet Mignon / Bacon Mashed Potato / Root Vegetable /
Molasses Demi
Grilled Swordfish Loin / Egg Enriched Mashed Potato / Saffron
Kumquat Fumet

Broiled Cod / Beet Risotto / Roasted Olives / Tuscan Kale Mole' Pork Loin / Apple Walnut Slaw / Creamy Peppercorn Bulgur

All Natural Chicken Breast / Apple Cider Vinegar Glazed / Figs / Salt Roasted Fingerlings

Herb Polenta / North Spore Mushrooms / Fennel / Truffle / Pecorino

Salads

(Choice of One)

Baby Kale Salad / Beets / Sesame Cashews / Clay Aged Chili Vinaigrette

Romaine Salad / Garlic Toast / Corn Nuts / Cranberry / Caesar Dressing

Artisan Mixed Greens / Olives / Asparagus / Grain Mustard Vinaigrette

Iceberg Lettuce / Smokey Pomegranate Dressing / Pancetta / Manchego

Desserts

(Choice of One)

Upside Down Pumpkin Pie Panna Cotta / Pumpkin Seed Crunch

Hazelnut Crusted Chocolate Silk Pate / Mixed Berry Sauce

Warm Spiced Apple Cobbler / Cinnamon Ice Cream / Granola Topping

Port Wine Mousse / Biscotti / Poached Pear

