



-PLATED DINNER MENU-

-SALADS-

Mixed Green

*Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,
Balsamic vinaigrette*

Caesar

Romaine lettuce, croutons, grape tomato, shaved parmesan, Caesar dressing

Roasted Beet

*Arugula, red and golden beets, candied walnuts, goat cheese,
Lemon vinaigrette*

Chianti Poached Pear

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,
White balsamic vinaigrette*

Mediterranean

Romaine lettuce, tomato, red onion, pine nuts, olives, feta cheese, Greek dressing

Pomegranate Citrus

*Arugula, shaved fennel, red onion, pomegranate, orange segments,
Orange juice vinaigrette*

Strawberry Spinach

Baby spinach, strawberries, candied pecans, poppy seed dressing

Fig and Arugula

Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette

-SOUPS-

White Clam Chowder

Classic New England white chowder with local clams, bacon, and potatoes

Red Clam Chowder

Manhattan chowder with a tomato base, local clams, and potatoes

Roasted Garlic & Asparagus

Asparagus and roasted garlic with touch of cream

Tomato, Fennel, & Crab

Tomatoes, roasted fennel, garlic, and lump crab served with crostini

Cream of Watercress

Watercress, potatoes, leeks, and garlic finished with cream

Cream of Mushroom

Mushrooms, thyme, and shallots finished with cream and shaved truffle

Farmers Vegetable

Vegetable broth, potatoes, green beans, zucchini, peas, and tomatoes

French Onion

Vidalia onions, beef broth, crostini, and melted gruyere cheese

Tuscan White Bean

Cannellini beans, kale, garlic, rosemary, and sausage

-PLATED HORS D'OEUVRES-

(For Passed or Stationary Hors d'oeuvres see Hors d'oeuvres menu)

-From the Farm-

Caprese

Fresh Mozzarella, sliced heirloom tomato, basil, balsamic glaze

Grilled Watermelon

Grilled watermelon, feta cheese, mint, basil, and local honey

Arancini

*Deep fried risotto balls stuffed with mozzarella and served with house made
marinara sauce*

Fried Goat Cheese

Fried goat cheese, fig jam, and local honey with microgreens

-From the Sea-

Ahi Tuna

Seared Ahi tuna, pickled ginger, wasabi crème, soy glaze and cucumber

Crab Salad

Lump crab, cilantro, avocado, corn, tomatoes, and lime served on corn tortilla

Smoked Salmon Terrine

*Salmon mousse wrapped in smoked salmon and served with cucumber salad,
horseradish crème, and house made crackers*

Crab Cakes

Lump crab cakes pan fried and served with a duo of siracha and lemon aioli's

Mussels

Mussels steamed in white wine, butter, and garlic

Served with grilled bread

-From the Land-

Beef Carpaccio

Thin sliced filet, extra virgin olive oil, fresh cracked pepper, lemon

Prosciutto Wrapped Fig

Fresh fig and arugula wrapped with prosciutto and topped with balsamic glaze

Orange Glazed Duck

Sliced duck breast seared and glazed in orange

Served on fried wonton

Filet with Horseradish

Sliced filet served medium topped with horseradish crème

Served on crostini

-MAIN COURSE-

-Pasta-

Ribbons with Short Rib

*Ribbon pasta in a light cream sauce topped with braised short rib and
Finished with fresh cracked black pepper*

Bolognese

*Pappardelle pasta, beef, pork, San Marzano tomatoes, parmesan,
Finished with a touch of cream*

Fettuccini Alfredo with Lobster

*Fettuccini pasta, Alfredo sauce, butter poached lobster, and chives
(Can be served without lobster)*

Gardeners Pasta

*Whole wheat spaghetti, zucchini, summer squash, grape tomato, radish,
Olive oil and parmesan*

Puttanesca

Spaghetti, San Marzano tomatoes, olives, capers, and garlic

Seafood Arribbiata

Linguini, scallops, shrimp, clams, mussels, garlic, basil, tomatoes, and olive oil

Tomato Basil

*Spaghetti, San Marzano tomatoes, basil, crushed red pepper, olive oil, parmesan
(Can be served with house made meatballs or sausage)*

-From the Farm-

Garden Risotto

Risotto with sugar snap peas, carrots, green beans, mushrooms, and parmesan

“Chicken Fried” Cauliflower

“Chicken fried” cauliflower served with roasted local potatoes and seasonal

***Four Town Farm** greens, topped with house made country style gravy*

Roasted Beet Quinoa*

Tri color quinoa, roasted beets, sunflower seeds, kale, and butternut squash

Soba Noodle with Vegetables*

Soba noodles, baby bok choy, carrots, edamame, and soy

Toasted Gnocchi with Mushrooms

Gnocchi sautéed with garlic, mushrooms, basil, white wine and parmesan,

In a light cream sauce

Chickpea and Tomato Curry*

Curried chickpeas and Baby potatoes with coconut milk, basil, garlic, and sweet cherry tomatoes. Served with basmati rice, naan bread and lime wedges

Thai Vegetable Curry*

Red Thai curry with bell peppers, bamboo shoots, carrots, ginger, and baby kale

Served with coconut rice

****Plant Based/Vegan***

-From the Land-

Caprese Chicken

*Grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil
Served with Orzo pasta, topped with house made basil and balsamic glaze*

Rosemary Chicken

*Roasted chicken breast with rosemary and garlic, Served with parmesan risotto,
gourmet baby carrots, and white wine gravy*

Coq Au Vin

*Stewed chicken with red wine, pearl onions, mushrooms, and herbs,
Served with roasted fingerling potatoes*

Grilled Pork Chop

*Bone in pork chop seasoned with rosemary and topped with apple chutney,
Served with Swiss chard and roasted fingerling potatoes*

NY Strip

*Grilled NY strip steak topped with sautéed mushrooms,
Served with baby redskin mashed potatoes, and haricot verts*

Filet Mignon

Beef tenderloin, roasted fingerling potatoes, asparagus, and red wine demi-glace

Porcini Lamb Rib Chops

*Grilled lamb ribs seasoned with dried porcini mushroom and rosemary, Served
with wild mushroom risotto, roasted rainbow carrots, and mushroom demi-glace*

-From the Sea-

Filet of Sole Stuffed with Crab

*Filet of sole, crab and Ritz cracker stuffing, topped with dill cream sauce,
Served with wild rice pilaf and zucchini*

Prosciutto Wrapped Cod

*Prosciutto wrapped cod loin, served with baby red potatoes and spinach,
Topped with lemon beurre-blanc sauce*

Swordfish

Grilled swordfish served with vegetable risotto, topped with dill beurre-blanc sauce

Honey Balsamic Salmon

*Salmon filet glazed in honey and balsamic, Served with roasted red and golden
beets and farro grain*

Soy Ginger Salmon

*Soy ginger salmon, Served with baby bok choy and quinoa,
Topped with soy glaze and black and white sesame seeds*

Scallops w/ Sweet Citrus Glaze

*Scallops seasoned with rosemary and sweet citrus glaze, served with Israeli
couscous, sweet corn, grape tomato, edamame, and bacon, in a light cream sauce*

-Surf & Turf-

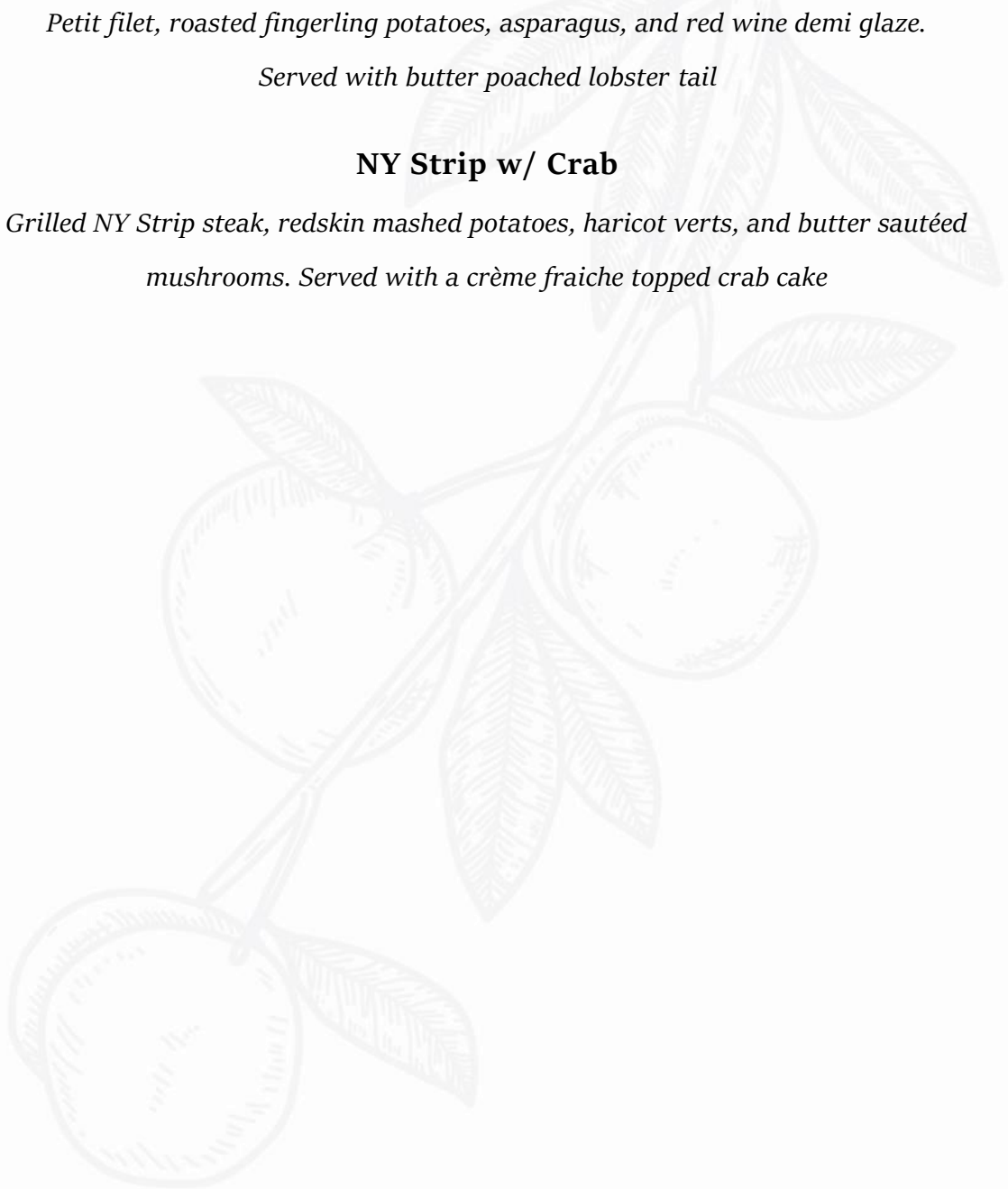
Petit Filet w/ Butter Poached Lobster

Petit filet, roasted fingerling potatoes, asparagus, and red wine demi glaze.

Served with butter poached lobster tail

NY Strip w/ Crab

Grilled NY Strip steak, redskin mashed potatoes, haricot verts, and butter sautéed mushrooms. Served with a crème fraîche topped crab cake



-DESSERT-

Tiramisu

Classic Italian Dessert with espresso, mascarpone cream, and shaved chocolate

Mixed Berry Pavlova

*A light and crisp meringue shell filled with Chantilly whipped cream and
Mixed berries, topped with strawberry coulis*

Chocolate Mousse

*Chocolate mousse served in a brandy snap basket,
Served with mixed berry coulis or a coffee crème anglaise*

Cheesecake

*Classic cheesecake served with fresh strawberries, and whipped cream,
Topped with mixed berry coulis*