



-GOURMET BUFFET 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*

**-MAIN COURSE-**

**-Pasta-**

**Bolognese**

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

**Gardeners Pasta**

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

**Tomato Basil**

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

**Mediterranean**

*Penne pasta, artichoke hearts, sun dried tomatoes, Kalamata olives, and asparagus  
in a white wine cream sauce topped with locally made feta cheese*

**-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 red and golden beets, sunflower seeds, kale,*

*And butternut squash tossed in extra virgin olive oil and balsamic vinegar*

**Soba Noodle with Vegetables\***

*Soba noodles, baby bok-choy, carrots, and edamame*

*Tossed in a house made soy ginger glaze*

**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  
Topped with house made basil pesto and balsamic glaze*

**Coq Au Vin**

*Stewed chicken with red wine, pearl onions, mushrooms, and herbs*

**Rosemary Chicken**

*Roasted rosemary chicken breast served with a white wine mushroom gravy*

**Roasted Pork Tenderloin**

*Roasted pork tenderloin seasoned with rosemary and garlic  
Topped with apple chutney and balsamic glaze*

**Grilled Flank Steak**

*Grilled flank steak, **Newport Sea Salt**, fresh cracked pepper, fresh herbs,  
And red wine demi-glace*

**Bacon Wrapped Filet**

*Bacon wrapped beef tenderloin topped with a red wine mushroom demi-glace*

**Porcini Lamb Rib Chops**

*Grilled lamb rib chops seasoned with dried porcini mushroom and rosemary,  
Served with a red wine mushroom demi-glace*

**Pomegranate Glazed Lamb**

*Seared lamb chops with pomegranate glaze*

**-From the Sea-**

**Filet of Sole Stuffed with Crab**

*Filet of sole, crab and Ritz cracker stuffing, topped with dill cream sauce,*

**Prosciutto Wrapped Cod**

*Roasted cod loin wrapped in prosciutto and served with lemon beurre blanc sauce*

**Honey Balsamic Salmon**

*Salmon filet glazed in honey and balsamic and topped with fresh herbs*

**Soy Ginger Salmon**

*Soy ginger salmon, topped with scallions, soy glaze and sesame seeds*

**Shrimp and Chorizo Paella**

*Shrimp, chorizo, mussels, bomba rice, white wine, herbs, onion, garlic, saffron*

**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*

**-ON THE SIDE-**

**-Vegetable Sides-**

**Asparagus**

*Asparagus sautéed with garlic, rosemary, olive oil, and lemon*

**Brussel Sprouts**

*Brussel sprouts sautéed with butter, lemon, bacon, walnuts, and cranberries*

**Roasted Carrots**

*Gourmet baby carrots roasted in olive oil, garlic, parsley, and balsamic*

**Roasted Cauliflower**

*Cauliflower florets roasted and tossed in brown sugar soy chili sauce*

**Grilled Vegetables**

*Grilled in season vegetables lightly drizzled with house made balsamic vinaigrette*

**Haricot Verts**

*French style green beans sautéed in butter and garlic and*

*Finished with fresh squeezed lemon and parmesan*

**-Starch Sides-**

**Three Cheese Mac N' Cheese**

*Elbow pasta in a creamy three cheese sauce*

**Lobster Mac N' Cheese**

*Orchetti pasta and butter poached lobster tossed in creamy béchamel cheese sauce*

**Redskin Mashed Potatoes**

*Baby red skin mashed potatoes with butter, sour cream, and chives*

**Fingerling Potatoes**

*Roasted fingerling potatoes with, butter, parsley, and scallions*

**Parmesan Risotto**

*Classic risotto with parmesan cheese*

**Vegetable Risotto**

*Risotto with rainbow carrots, sugar snap peas, green beans, zucchini, and  
parmesan cheese*