



-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

Fettuccini Alfredo

Fettuccini pasta, house made Alfredo sauce, aged parmesan, chives

(Can be served with lobster)

-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

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

Grilled Ribeye Steak

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

Bacon Wrapped Filet

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

Porcini Lamb Rib Chops

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

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

Crispy Brussel Sprouts

Halved Brussel sprouts seasoned with salt, pepper, and olive oil then broiled until crispy and tossed with caramelized onions, bacon, cranberries and balsamic glaze

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
extra virgin olive oil and fresh herbs*

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 Garlic Truffle Fries

Crispy French fries tossed in parmesan and garlic. Served with truffle aioli

Vegetable Risotto

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