



3 or 4 Course Served Dinner

Soups:

- Home-made Chicken Tomato rice soup with chopped herbs
 - Carrot Ginger and fresh Dill soup
 - Truffled Potato and Bacon Soup with green onions
 - Sweet potato ginger lime soup
- Butternut squash soup w/ apples garnished with Jerk pork
- Cream of wild mushroom soup with green onions

Salads:

- Tossed greens with Balsamic reduction and chive oil
Garnished with Julienne of garden veggies, red onions, dill, feta, tomatoes & pumpkin seeds
- Classic Caesar salad with homemade croutons and Parmesan cheese
- Spinach Salad with crumbled feta, candied Pecans, Dried Cranberry, diced red onions and Sliced Radishes, red wine Dijon dressing
- Hand-picked greens with Julienne of garden veggies, Sliced Strawberry, almonds, raspberry vinaigrette
- Hand Picked Greens tossed with Garden veggies, sliced Radishes, Diced Tomato, red onion and Chopped Cilantro, coconut lime vinaigrette toasted Coconut
- Spinach, Arugula & fennel Salad topped with gala apple & crumbled Feta cheese
Honey Dijon lemon Vinaigrette

Entrée:

- Grilled Garlic basil Supreme Chicken Breast w/ Roma Tomato Sauce
- Smoked Roasted Pork loin served with Apple Tarragon sauce
- Brie and onion stuffed chicken supreme w/ chardonnay sauce
- Grilled Supreme Chicken breast with Wild Mushroom Sauce
 - Roast Beef Strip loin with Wild Mushroom Sauce **
 - Beef Tenderloin served with Wild Mushroom Sauce**
 - Roast Prime Rib Au Jus with Yorkshire Pudding**

Roasted Garlic Asiago cheese green onion mash potatoes
Seasonal garden veggies w/ orange ginger butter

Curried Chick Pea stir fry with veggies... **Vegetarian Option**

Dessert Buffet:

Assorted tortes, cheese cakes, Dainties, seasonal Sliced fruit, assorted mini
Cookies,
Served Dessert, also available
Coffee and tea

****Additional charges apply**

Many other options available, our Chef is always willing to discuss your personal preferences