

Design Your Own Menu



Salad Course

Classic Caesar	romaine, fresh shaved parmesan, tossed with a thick classic garlic dressing, topped with rustic croutons and lemon
Farm Greens	carrot ribbons, red onion, cucumbers, red bell pepper, cherry tomato, topped with crumbled cheddar, roasted pumpkin seeds, herb vinaigrette or buttermilk dressing
Garden and Berry	with seasonal berries, roasted pecan, feta, and a lush berry vinaigrette

Main Course



Seafood

Choose two sides for the following courses

Pacific Salmon	with a citrus and fresh herb compound butter
Seared Halibut	with an herbal buerre blanc
Baked Cod	with blackened spring onion in a ginger sesame-soy glaze

Chicken

Farmhouse Roasted Chicken	with fresh herbs, served with a pan au jus
Sage Chicken Veloute	lemon and sage pan sauce with blistered tomatoes
Marsala Braised Chicken	with wilted leek, mushroom medley and roasted root vegetables

Pork

Roasted Pork	served with a bright red pepper romesco sauce
Bacon Wrapped Pork Loin	served with a spiced honey mustard glaze
Pork Tenderloin	roasted with fresh herb and butter served with an apple sage compote

Beef

Red Wine Braised Beef	braised with a medley of vegetables in a tomato and red wine sauce
Slow Roasted Boneless Cross Rib	finished with wilted onion in a wine jus
Tri Tip	served with an au poivre sauce
Beef Tenderloin	served with with a silky demi glaze and horseradish cream

Vegan

Marinated Portobello	stuffed with a savory couscous medley and topped with crumbled feta
Stuffed Squash	seasonal squash stuffed with a roasted vegetable quinoa pilaf and topped with crushed pistachios

Pasta

Pasta dishes served with roasted seasonal vegetables

Fettuccine Bolognese	a rich and hearty ragu atop thick pasta ribbons with fresh basil and parmesan
Lasagna al Rogu	ragu cooked slow and low, thin sheets of pasta with bechamel, whole milk mozzarella
White Pesto Lasagna	fresh basil layers of creamy cheese bechamel sauce with swirls of pesto, spinach and squash



SIDES



Choose 2 to compliment your entree

Buttery Mashed Potatoes

Herb Roasted Potatoes

Almond Rice Pilaf

Seasonal Vegetable Medley

Roasted Root Blend

Wild Rice Medley

Mixed Mushroom Rice Pilaf

Pearl Couscous and Tri-Colored Jewel Blend

Buttery Shallot Polenta

Roasted Cauliflower

Creamy Scalloped Potatoes

Green Bean Almondine with Citrus Notes

Roasted Broccoli

Roasted Brussel Sprouts with Bacon

Are You Looking for a Sweet Finish? Some tantalizing ideas...

Desserts



Full Size Desserts

Chocolate Brownies with a Ganache Pour Over

Seasonal Fruit Danish with Whipped Cream

Cinnamon Kouign Amann with Marmalade

Chocolate Mousse with Raspberry Compote and Palmier

Bread Custard with House Caramel Sauce and Whipped Cream

Rum Cake with Fire-Roasted Pineapple and Heavy Cream

Sweet Biscuit with Whipped Cream and Seasonal Fruit Compote

Cheesecake with Fruit Coulis or Chocolate Ganache

Seasonal Fruit Galette with Whipped Cream

Naked Cake with Flavored Whipped Cream and Garnish

Mini Bites

Chocolate Brownies with a Ganache Pour Over

Cheesecake with Fruit Coulis or Chocolate Ganache

Seasonal Fruit Bars with Streusel Crumble

Cake Truffles in Assorted Flavors

Mini Pie in Assorted Flavors

Artisanal cookies

Chocolate Thumbprint, Dipped Shortbread, Almond Sugar Cookie

