

GROUP DINNER SELECTIONS

GROUP MENU 1
\$39.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



APPETIZERS

CHEFS SOUP

CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

MAINS

HOUSE SMOKED RIBS *

CHARCOAL BBQ SAUCE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, APPLE MARMALADE

CAJUN CHICKEN *

PAN ROASTED AND COVERED IN BEURRE BLANC, GARLIC MASHED POTATOES, ENOKI ARUGULA SALAD

PAN ROASTED SALMON *

FENNEL AND GOAT CHEESE RISOTTO, CHARRED TOMATO AND SUN DRIED OLIVE VINAIGRETTE, ENOKI ARUGULA SALAD

PAD THAI *

RICE NOODLES, PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERT

FLOURLESS CHOCOLATE BROWNIE

RASPBERRY COULIS, WHIPPED CREAM

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

SORBET

CHEF'S SELECTION



COFFEE OR TEA

PRICES AND ITEMS ARE SUBJECT TO CHANGE

* = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

GROUP DINNER SELECTIONS

GROUP MENU 2 \$47.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



APPETIZERS

SEASONAL SOUP

CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

MAINS

10 OZ STRIPLOIN STEAK

PREPARED MEDIUM, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, CARAMELIZED ONION JUS

CAJUN CHICKEN *

PAN ROASTED AND COVERED IN BEURRE BLANC, GARLIC MASHED POTATOES, ENOKI ARUGULA SALAD

PAN ROASTED SALMON *

FENNEL AND GOAT CHEESE RISOTTO, CHARRED TOMATO AND SUN DRIED OLIVE VINAIGRETTE, ENOKI ARUGULA SALAD

PAD THAI *

RICE NOODLES, PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERT

FLOURLESS CHOCOLATE BROWNIE

RASPBERRY COULIS, WHIPPED CREAM

WELLESLEY APPLE BUTTER TART

SMOOTH SPICED APPLE BUTTER, AND A SCOOP OF ICE CREAM

SORBET

CHEF'S SELECTION



COFFEE OR TEA

PRICES AND ITEMS ARE SUBJECT TO CHANGE

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GROUP DINNER SELECTIONS

GROUP MENU 3 \$51.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



APPETIZERS

CHEFS SOUP

CRAFTED DAILY

HARVEST BEET SALAD *

A MIX OF FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS AND FETA CHEESE. TOSSED WITH MAPLE SHALLOT VINAIGRETTE ON OUR FINE LETTUCE BLEND

SHRIMP COCKTAIL *

SOFT HERBS, COCKTAIL SAUCE AND LEMON

MAINS

7 OZ TENDERLOIN STEAK

PREPARED MEDIUM, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, ONION JUS

STUFFED CHICKEN *

CHICKEN SUPREME STUFFED WITH BRIE AND APPLE BUTTER, GARLIC MASHED POTATOES, ASPARAGUS, NATURAL JUS

PAN ROASTED SALMON *

FENNEL AND GOAT CHEESE RISOTTO, CHARRED TOMATO AND SUN DRIED OLIVE VINAIGRETTE, ENOKI ARUGULA SALAD

ROASTED BUTTERNUT SQUASH PENNE PASTA

CHESTNUT MUSHROOMS, TOASTED PUMPKIN SEEDS, ARUGULA, ROASTED BUTTERNUT SQUASH, PARMESAN CREAM SAUCE, FINE HERBS, GOAT CHEESE

DESSERT

WHITE CHOCOLATE AND RASPBERRY TRIFLE

VANILLA SPONGE CAKE, WHITE CHOCOLATE MOUSSE, RASPBERRY SAUCE

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

SORBET

CHEF'S SELECTION



COFFEE OR TEA

PRICES AND ITEMS ARE SUBJECT TO CHANGE

* = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE