

3 Course Menu

Choices of 3 starters, 3 Mains, and 2 Desserts

Starter Salads

Candied pecans, orange glazed beets, goat cheese, balsamic reduction

Roasted butternut squash, toasted pumpkin seeds, mixed greens, grilled fennel, smoked tomato vinaigrette

Cucumber ring, mixed greens, marinated tomato, pickled red onion, feta cheese, caramelized onion sherry vinaigrette

Soups

Corn Chowder

Roasted butternut squash with ginger and fried rosemary

Wild mushroom with fresh herbs and tarragon oil

Bites

Fried goat cheese, mango salsa, crostini's

Crispy house made potato chip, smoked salmon cream cheese, fresh dill and citrus jalapeño marmalade

Crispy parmesan cup, beef carpaccio, fried capers. Fresh herbs, roasted mushroom. and candied lemon

Retro Bruschetta Crostini tomato chutney, pickled onions, fresh basil, crumbled feta and balsamic reduction

Mains

~ All entrées come with herb butter tossed seasonal vegetables ~

Roasted Chicken Breast, Honey, Dijon, Thyme Glaze

Rich pan sauce, crispy onion strings, herb salad served with parmesan smashed potatoes

Brined And Roasted Pork Tenderloin

Pickled jalapeño and blueberries, roasted red pepper jelly, crispy polenta

Pecan Herb Crusted Salmon

Roasted beet, goat cheese, citrus jalapeño marmalade and mixed herb salad served with butternut squash quinoa

Boneless Beef Short Ribs

Topped with onions jam, butter poached wild mushrooms, rich pan gravy served with parmesan smashed baby potatoes

Dessert

Flour-less chocolate cake, blueberry sauce white chocolate ganache

Citrus square with orange cashew brittle and fresh cream

Pumpkin pie bread pudding served warm with ice cream and salted caramel

Trio Of Truffles

White chocolate cranberry / Dark chocolate peanut butter / Orange chocolate swirl

Baileys cheese cake with coffee chocolate drizzle

\$36 Per Person

~ Custom menus can be made to accommodate your budget ~