

PLATED DINNERS

Dinner entrees Include Your Choice of Salad and Dessert, Fresh Baked Bread with Butter, Water, Iced Tea, and Hot Beverage Station. Dinner selections require a 25 person minimum. Fewer than 25 people may be subject to a surcharge

SALADS

CAESAR SALAD

Hearts of Romaine and Radicchio, Shaved Parmesan Cheese, Herbed Croutons, and Classic Caesar Dressing

HILLSIDE GROVE SALAD

Spinach, Arugula and Oranges with Fried Red Onion Strips, Toasted Almonds and Cilantro Ginger Vinaigrette

GRILLED PEAR SALAD

Organic Mixed Greens, Frisée, Grilled Pear, Julienne Fennel, Walnuts, Crumbled Maytag Bleu Cheese, Pear Vinaigrette

BEEF STEAK TOMATO SALAD

Crisp Bacon, Maytag Bleu Cheese and Truffle Balsamic Vinaigrette
Add \$1.50 per person



BIBB LETTUCE & RASPBERRY SALAD

Gruyere Cheese, Herbed Croutons, Toasted Almonds and Raspberry Vinaigrette
Add \$2 per person

THE FARMERS MARKET SALAD

Organic Greens, Roasted Beets, Julienne Fennel, Citrus, Herbed Goat Cheese, Sweet and Spicy Walnuts, Balsamic Vinaigrette Add \$2

ENTREES

ROASTED BONELESS BREAST OF CHICKEN \$26

Gorgonzola Cream Sauce, Roasted Fingerling Potatoes, Chef's Selection of Seasonal Vegetables

SPICED GRILLED CHICKEN \$26

Couscous with Apricots, Mint and Olives with Artichokes, and Oregano with Chickpea Tomato Hash

STUFFED CHICKEN BREAST \$28

Prosciutto, Rosemary and Artichokes with Wild Mushroom Risotto and Seasonal Squash Medley

STUFFED PORK LOIN \$28

Sautéed Spinach, Pancetta, Fontina Cheese with a Marsala and Sage Demi, Wild Mushroom Orzo and Seasonal Vegetables

SEARED SALMON \$32

Tomato Braised Beans, Corn, Sweet Onion Relish and Basil Mashed Potatoes

SLOW BRAISED BEEF SHORT RIBS \$30

Red Wine Braised Short Ribs, Yukon Gold Potato Puree, Seasonal Vegetables, Braised Greens, Shallot Compote

FILET OF BEEF \$40

Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree



NEW YORK STYLE STRIP

\$34

Braised Greens, Onion Jam, Seasonal Vegetables and
Beluga Lentils with Merlot Reduction

DESSERTS

Lemon Cream Shortcake

Crème Brulee Cheesecake

Triple Chocolate Mousse Cake

White Chocolate Raspberry Cheesecake

Black Forest Cake

German Apple Strudel