



Holiday Served lunch sample #2 2016

SERVED

Seasonal Petite Organic Salad

Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

ENTREES

Petite "Free Bird" Chicken Breast

Roasted fingerling potatoes, exotic mushroom demi-glace

House Made Seasonal Pasta

-Butternut Squash Ravioli-sage cream, pumpkin seed oil

Sautéed Gulf Shrimp

House made sweet corn risotto, saffron-chardonnay sauce

DESSERTS

Crème Brûlée

Carrot Cup Cake

Creamy cheese icing, candied carrots

Food	\$22.50 per person including non-alcoholic beverage
Tax	6%
Gratuity	20%
Beverages	Non-alcoholic, beer, wine and mixed drinks extra

Hors D'oeuvres-If you would like to add hors d'oeuvres on to your party, we suggest 1.2 pieces of each hors d'oeuvre per person. The quantity will provide for a nice lite bite before sitting down for dinner. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors d'oeuvres listed below will be passed. Ask Michael for a full list of hors d'oeuvres it you wish to splurge a little more.

Tarts-\$1.50 per tart

Kennett Square Tart- local mushrooms and triple creamed brie baked in filo
Local Goat Cheese Tart- Second Chance Ranch honey, nuts, caramelized onions

Served Crispy-each roll is 3 pieces, \$3 per roll

Vegetable spring roll- hand rolled, tamari dipping sauce
Shrimp spring rolls- house made BBQ sauce

House Made Flat Breads-each flat bread is 10 pieces, \$10 per flat bread

3 cheese-Hand-made mozzarella, Reggiano, boursin, tomato, aged balsamic

Braised Short Rib with boursin and aged balsamic

Other creative bites-\$1 per piece

Amish Chicken Quesadillas- Jack cheese, chipotle aioli
Mini Fried Mozzarella- Hand-made, roasted tomato