



Holiday Served lunch sample #3 2016

SERVED

**Seasonal Petite Organic Salad**

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

ENTREES

**Grilled Faroe Island Salmon**

Warm tarragon-mustard fingerling potato and haricot vert salad

**House Made Seasonal Pasta**

Butternut Squash Ravioli-sage cream, pumpkin seed oil

**8 oz. Prime Sirloin**

Warm tarragon-mustard fingerling potato and haricot vert salad  
BP steak sauce

DESSERTS

**Crème Brûlée**

**Chocolate Pot au Crème**-Fresh whipped cream

**Seasonal Bread Pudding**

|           |  |
|-----------|--|
| Food      | \$28.75 per person including non-alcoholic beverages |
| 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 if 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