

Customize your own Rehearsal menu!

Butlered Hors d'oeuvres Selections

Cold

Smoked Salmon Profiteroles

Shrimp and Avocado Salsa in a Corn Cup

Smoked Duck on Potato Hash Browns

Belgian endive with Boursin Cheese Mousse

Crab Meat and Arugula Crostini

Asparagus with Prosciutto

Tomato and Basil Bruschetta

Eggplant Bruschetta

Jamison Farms Duck Breast-with poached black truffle and onion, currant jam, brioche

Shellbark Hollow Goat Crostini-Second Chance ranch honey, caramelized nuts

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue

Grilled Portabella Skewer-grilled/marinated local mushrooms, whipped mascarpone dip

Herbed Goat Cheese in Cherry Tomato Cups

Chilled Strawberry Bisque

Chilled Cantaloupe Bisque

Chilled Watermelon soup

Prime Steak Tartar Mini Martini

Shrimp Cocktail-house made cocktail sauce

Jumbo Lump Crab Cocktail Mini Martini

Tuna Sashimi Martini-Crushed avocado, fried tortillas, wasabi aioli

Hot

Mushroom Stuffed with Spinach and Gorgonzola

Mini Crab Cakes-Meyer lemon aioli

Amish Chicken Quesadillas-Jack cheese, chipotle aioli

Chianti Short Rib Quesadillas- Rogue valley blue cheese

Surf and Turf Skewers-diver scallops wrapped in smoked bacon

Ahi Tuna Skewer-sushi grade tuna rubbed with 5-spice and seared, soy dipping sauce

Chili glazed shrimp-grilled pineapple

Beef Wellington Skewers-topped with creamy boursin cheese

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo

Local Goat Cheese Tart-Second Chance Ranch honey, nuts, caramelized onions

Vegetable spring roll-hand rolled Thai chili dipping sauce

Lobster spring roll-hand rolled, crab aioli

Short rib spring rolls-horseradish dipping sauce

Shrimp tempura-Thai chili sauce

Flat Breads-

Caprese and Prosciutto

Charcuterie

Ricotta and broccoli rabe

4 cheese with roasted garlic

Fig and prosciutto

Shrimp BLT-Skewered gulf shrimp, in house smoked bacon, Chipotle cocktail sauce

Roasted Garlic and Tenderloin Wontons

Chicken and Roasted Pepper Quesadillas

Pulled Pork Spring Rolls

Lobster Bon Bons

Crab and Spinach Quesadilla

Grilled Chicken Spiedini

Marinated Grilled Mini Lamb Chops

Sliders-

Best of Philly Slider-Prime beef, jack cheese, caramelized onions, local mushrooms

Unionville Buffalo Slider-Green peppercorn aioli

Battlefield Slider-Rogue valley blue cheese, crumbled bacon

Stationed Hors d'oeuvres Selections

<i>Charcuterie Board-</i>	<i>Prosciutto di Parma, soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustardo</i>
<i>Vegetable Crudités</i>	<i>House cut seasonal vegetables; choose from one of our house made dips</i>
<i>Spinach Blue Cheese-</i>	<i>Served warm</i>
<i>Spinach and Artichoke-</i>	<i>Served warm</i>
<i>Red pepper hummus-</i>	<i>Roasted with garlic</i>
<i>Chili lime avocado-</i>	<i>Creamy dipping sauce, served cool</i>
<i>(Dips can be served without crudités, by substituting house made crisps and/or grilled flatbreads)</i>	
<i>Cheese Board-</i>	<i>Farmhouse cheddar, jack cheese, mild creamy goat, Rogue valley blue, house made crisps</i>
<i>Local Cheese Board-</i>	<i>Birchrun blue, Shellbark Hollow Farm goat, Conebella farm cheddar</i>

Raw Bar

Jumbo Shrimp Cocktail-house made cocktail sauce

Raw Oysters-east or west coast oysters freshly shucked, cucumber mignonette or, cocktail sauce-also available as Oysters Rockefeller

Raw Bar Station

Grilled pacific octopus, crab legs, Blue Point and Malpeque Oysters,

East Coast Jumbo lump blue crab, jumbo gulf shrimp cocktail,

Maine lobster, little neck clams, garlic and white wine laced mussels

Fresh Garden Salads

Spanish Salad-butter lettuce, hearts of palm, tomato, artichoke hearts, manchego cheese, balsamic vinaigrette

Spring salad-mixed greens, local strawberries, candied nuts, creamy goat cheese

Baby spinach salad-coach farm goat cheese, toasted nuts, sun-dried cranberry vinaigrette

Tuscan salad - fresh field greens with tomato, artichoke hearts, mushrooms, and hearts of palm tossed with a light lemon vinaigrette

Prime house salad-mixed greens, red grapes, Rogue Valley blue cheese, and dark balsamic vinaigrette

Steakhouse romaine salad-salad of romaine tossed in a creamy, garlic-laced vinaigrette with homemade brioche croutons and Reggiano

Classic chopped wedge-creamy Rogue Valley blue cheese dressing, chopped bacon, and fresh tomato

Garden salad-butter lettuce, shaved carrot, red onion, croutons, house made Russian dressing

Caprese Salad-House made mozzarella, local tomato (in season), arugula, and pesto

Haskell's Farm Heirloom Tomato and Mozzarella Salad (in season)-Balsamic syrup, sea salt

Honey Crisp Apple Salad-Goat cheese, caramelized nuts, mixed greens, apple cider vinaigrette

Local Organic Roasted Red Beet Salad-Coach farm goat cheese, micro greens, balsamic syrup

House Made Soups

Exotic mushroom soup – local creamy mushroom soup, truffle oil

Tomato bisque – Tomato, roasted garlic, basil, with silky Tuscan olive oil

Roasted butternut squash – Puree of roasted squash pumpkin seed oil

Potato leek - melted leeks, hearty pancetta broth

Classic French onion

Creamy asparagus soup

New England clam chowder

Maryland Crab Chowder

Lobster Bisque - rich lobster stock finished with cream & brandy, garnished with chunks of Maine lobster

Pasta-Made in House

Hand rolled tortellini filled with ricotta cheese in a sun-dried tomato cream sauce

Ravioli melanzane filled with eggplant and garnished with tomato, mushroom + baby spinach

Handmade agnolotti filled with baby spinach and ricotta, velvety cream sauce

Handmade gnocchi with grilled Amish chicken in a gorgonzola cream sauce

Penne pasta marinara with roasted garlic, gulf shrimp, fresh basil, fresh tomatoes

Butternut squash ravioli with light sage cream and pumpkin seed oil

Crab ravioli in a brandied lobster cream

Exotic mushroom ravioli with a truffle parmesan cream sauce

Short rib ravioli with an exotic mushroom cream sauce

• From the Steakhouse Grill*

18 oz. Bone-in Local Pasture Raised NY Strip

12 oz. Angus Center Cut New York Strip

10 oz. Barrel Cut Rib Eye

8 oz. Center Cut Angus Filet Mignon

8 oz. Center Cut Prime Sirloin

14 oz. Delmonico

13 oz. Prime Pork Chop

16 oz. Tomahawk Rib eye

16 oz. Bone-in Rib Eye Cowboy Steak

10 oz. Center Cut Filet Mignon

10 oz. Center Cut Prime Sirloin

• Customize your steak with:

Classic Béarnaise

Crispy Tobacco onions

Jumbo Lump Crab Sauté

Sides

Brussels Sprouts+Pancetta

Twice Baked Stuffed Potato

Roasted Sweet Potato Puree

Asparagus+Pancetta

Creamy Potato Puree

Maine Lobster Mashed

Idaho Baked Potato

Asparagus+Bearnaise

Cast Iron Creamed Spinach

Whole Roasted Mushrooms

Roasted Garlic Mashed

Roasted Snap Pease

Other Entrees

Mustard crusted chicken breast served with haricot vert, roasted garlic mashed potatoes, pan jus

Chianti braised beef short ribs-garlic mashed potatoes, pancetta braised Brussels sprouts, Cabernet reduction

Pan Roasted Atlantic salmon-Exotic mushroom risotto, Pinot Noir reduction

Grilled Faroe Island Salmon-beets, haricot vert, pesto vinaigrette, meyer lemon aioli

Tuscan shrimp with pancetta, asparagus, roasted new potatoes

Sautéed Jumbo Gulf Shrimp-Maine lobster risotto, saffron-chardonnay sauce

Pan Seared Second Chance Ranch brook trout-hazelnut floured, spring pea orzo with lemon-caper brown butter

Jumbo Lump Crab Cake-Lobster mashed potatoes, grilled spring asparagus

Grilled Faroe Island Salmon-celery root puree, wilted spinach, apple-balsamic drizzle, Prosciutto di Parma

Pan seared day boat scallops-buttery orzo; exotic mushrooms with pancetta, pan sauce

Free Range Amish Chicken Breast-ricotta gnocchi, snap peas, local mushrooms, red wine port sauce

Roasted pork loin served over mushroom risotto, topped with haystack potatoes, finished with natural pan drippings

Grilled NJ Harpoon Caught Swordfish-spring asparagus and exotic mushroom risotto, Meyer lemon crème fraiche

Pan Seared Alaskan Halibut- Sweet Haskell's Farm corn risotto, truffle sauce

Please inquire about any preparations you may have wished for on your special day!



Plate Dessert Selections -(Mini dessert station also available)

Tiramisu classic preparation of espresso-and-marsala-soaked sponge cake, layered with sweet mascarpone and topped with cocoa, garnished with fresh fruit

Truffle cake warm bittersweet chocolate cake with a truffle center, finished with Crème Anglaise

Strawberry ricotta cheesecake with homemade whipped cream and fresh strawberries

Pumpkin bread pudding-pumpkin ice cream

Chocolate bread pudding-whipped cream

Sticky bun bread pudding-with crème anglaise

Strawberry tart-whipped cream

Italian style mascarpone cheesecake

Pumpkin cheesecake with gingersnap crust and salted caramel

Warm organic gala apple tart-candied pecans, creamery vanilla ice cream

Spring strawberry tart-vanilla laced whipped cream

Bananas foster bread pudding-Second Chance Ranch honey, house made vanilla ice cream

Vanilla crème brûlée traditional French custard

Mini Dessert Selections -

Chocolate covered Strawberries

Mini Carrot Cakes

Mini Apple Tarts

Mini Chocolate Mousse cups

Warm Pan of either, chocolate, bananas foster, sticky bun or pumpkin bread pudding

Chocolate chip or peanut butter cookies

Butter rum cookies

Mini Cheesecakes

Mini Crème brulee

Assorted Artisan Chocolates (caramel, Champagne, truffle, Grand Marnier)-priced per piece starting at \$2 per

