



Served lunch sample #3 2017

(if you are booking your event on a Sunday, you can also choose to offer our Sunday Brunch for \$19.95 per person sharing the buffet portion with our other Sunday brunch guests, or \$24.95 for your own private buffet, assuming the space allows for it)

SERVED

Seasonal Petite Organic Salad

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette

April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette

September-December- Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Or

Cup of Seasonal House Made Soup

March-June-Creamy local asparagus with lump crab

July-September-Summer Heirloom

September-February-Creamy local mushroom-

ENTREES

Grilled Faroe Island Salmon

Warm tarragon-mustard fingerling potato and haricot vert salad

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-Sept.-Fresh Spinach-Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

Pan Roasted Petite "Free Bird" Chicken Breast

Roasted fingerling potatoes, mushroom demi-glace

DESSERTS

Crème Brûlée

Chocolate Pot au Crème-Fresh whipped cream

Carrot Cup Cake-Cream cheese frosting, candied carrots

Food \$25.75 per person
Tax 6%
Gratuity 20%
***Dessert Info See below
+++Beverage/Bar Info See below

***We allow shower to bring a cake or cupcakes from either our suggested artisan baker, Divine Cakes, or from a company of your choice. No other food can be brought into restaurant. We will cut and serve your cake at no extra charge. If you want to delete our house made desserts, because you are planning on a cake or cupcakes you may substitute two of the hors d'oeuvres listed below in lieu of the desserts.

***If you would like to add on a scoop of our artisan, creamery ice cream to the cake or cupcakes you brought, you can do so for \$1 per person.

Hors D'oeuvres-we will substitute 1.2 pieces of each hors d'oeuvre per person. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors will be passed and then the remainder placed on a table.

Tarts

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

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

House Made Flat Breads-each flat bread is 6 pieces

3 cheese-Hand-made mozzarella, Reggiano, boursin, tomato, aged balsamic
Braised Short Rib with boursin and aged balsamic

Other creative bites

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

+++Beverage/Bar Info

Non-alcoholic beverages-

Non-alcoholic beverage station includes coffee, fresh brewed un-sweetened tea, lemonade, coke, diet coke and sprite-\$1.00 per person

Alcoholic Beverages- We can limit the bar to only have what you want, for example, only wine, wine and beer, full bar or just the “never ending” shower drinks listed below.

Wine-

You may pre-order from the wine list posted on the website
For \$25 per bottle, you may elect to serve our house red and white wine. The house wines change frequently, but are always dry and high quality artisan wines.

Beer-

You may select just few beers from the list to be available for your guests or have the entire list available. The list is posted on the website as well.

Liquor-

You may elect to have mixed drinks available as well.

Cash Bar-The restaurant and bar are open during the hours we host showers. You can elect to have your guests purchase their own drinks at the bar.

Beverage Proposals for Baby/Bridal Showers-“Never Ending Punch Bowl”///Per Drink

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>“never ending”</i>
Strawberry Basil Lemonade-	\$7	\$45	\$250
Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus			
Water Melon Sangria-(in season)	\$10	\$60	\$275
White wine, vodka, triple sec, muddled watermelon and citrus syrup; mason jar			
Mojito bar-		\$50	
Bacardi rum, house made syrup, fresh mint-Traditional with lime, strawberry, And pomegranate			
BP Bloody Mary-	\$7	\$40	
House made mixed (can be spiced to your liking)			
Mimosa Bar-	\$7	\$40	\$275
Sparkling wine, fresh (OJ, Pomegranate, Strawberry puree)			
Rose Sangria-	\$10	\$60	\$275
Rose wine, Chambord, raspberries, peaches, sparkling lemonade			
Lavender Prosecco Bellini	\$35 per bottle,	serves 6	

The strawberry basil lemonade can be made without alcohol for \$15 per pitcher. The “never ending” price is suggested for a party of 35-50 guests, but you know your guests and it may work for parties as small as 25.

Other details you want to keep in mind;

-White linen table cloths may be requested for a \$15 up charge per event (not per table)

**-Alcohol-your party can be alcohol free, use our house white and red wine or choose from our shower drink menu page.
No additional charge for a bartender**

-you can have access to the space 1 hour before the scheduled start time for decorating.

-No tacking or taping to walls, furniture etc.-

-Booths and other furniture cannot be moved

-tables and chairs must be moved by staff

-no unwrapped candy bar

-no outside food other than cake or cup cakes

-no confetti or small decorative items like that