



## *Rehearsal Dinner*

### MENU-4 2026

#### **SERVED**

(Choose 1 salad and 1 soup, or 2 salads-the guests will choose the day of the party from your selections)

#### **Fall/Winter Seasonal Salad**

Kale and romaine, pumpkin seeds, pear, roasted carrots, parmesan, maple-mustard vinaigrette

#### **Spring/Summer Seasonal Salad**

mixed greens, goat cheese, local strawberries, candied nuts, dark balsamic

#### **Fall Organic Salad**

mixed greens, goat cheese, honey crisp apples, candied nuts, dark balsamic

#### **Chopped Iceberg Wedge**

Tomato, crisp bacon, blue cheese, cucumber, blue cheese dressing

#### **Baby Spinach**

goat cheese, candied nuts, Port wine- sun-dried cranberry vinaigrette

#### **Steakhouse Caesar Salad**

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

#### **Cup of Seasonal House Made Soup**

Pumpkin and Butternut Squash Bisque—Fall/Winter

Creamy Asparagus Soup-Spring/Summer

Creamy Kennett Square mushroom soup-All Year

+\$5 Maryland Crab Bisque

+\$3 Crock of Classic French Onion

+\$5 New England Style Clam Chowder

+\$12 Creamy Lobster Bisque



## ENTREES

### **Canadian King Salmon**

Lemon and English pea parmesan risotto, yuzu aioli

### **House Made Seasonal Pasta (choose 1)**

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-Fall/Winter

Or

Baby Spinach and ricotta ravioli-sun-dried tomato cream-Spring/summer

or

Local mushroom ravioli-parmesan-truffle cream-all year

### **Murray Farm Pan Roasted Chicken Breast-pan jus**

or

### **14 oz. Prime Pork Chop**

or

### **Center Cut 8 oz. USDA Prime Sirloin au Poivre-maple butter**

Roasted baby carrots, cabernet reduction

Choose your potato-(creamy buttermilk mashed potatoes or garlic mashed potatoes)

## DESSERTS-Choose 3

### **Bourbon Crème Brûlée (GF)**

**Flourless Belgium Chocolate Torte**-Chantilly cream, chocolate sauce- (GF)

### **Peanut Butter Pie**

### **Seasonal Cheesecake-**

**Gooey Butter Cake**-confectioners' sugar

### **Woodside Farm Creamery Ice Cream**

**Vanilla, berry sorbet, chocolate**

Food-\$48.50 per person not including hors d'oeuvres and beverages

Tax 6%

Gratuity 20%

(Vegan entrée available also-please ask when setting up the menu)

### **Additional Sides Served Family Style-**

Pancetta Braised Brussels Sprouts-\$4 per person  
Roasted Kennett Square Mushrooms with cipollini onions-\$5 per person  
Creamy Parmesan Risotto-\$5 per person  
Skillet Mac n Cheese-\$4 per person

### **Additional Seafood**

**Grilled Swordfish-Gremolata style, mushroom and arugula salad, yuzu aioli**  
**House Made Seafood Ravioli-Shrimp, lobster, crab, roasted garlic cream**  
**Miso Glazed Faroe Island Salmon**

### **Vegan Entree**

**Vegan Chili**

**Below are the most popular hors d'oeuvres.**

**Hors D'oeuvres-If you would like to add hors d'oeuvres 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.**

#### **Tarts**

Maine Lobster Roll in Phyllo-\$6 per piece  
Kennett Square Tart-local mushrooms and triple creamed brie-\$3 per piece  
Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$3 per piece

#### **Served Crispy-each roll is 3 pieces**

Vegetable spring roll- tamari dipping sauce-\$4 per roll (vegan)  
Cheesesteak Spring Roll-provolone, shaved beef, caramelized onions-\$6 per roll

Shrimp spring rolls-Thai chili sauce-\$5

#### **House Made Flat Breads-each flat bread is 10 pieces, \$14 per flat bread**

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

Margherita-house made marinara, handmade mozzarella

#### **Surf**

Tuna Tartare-served on a rice cracker (gluten free)-\$6 per  
Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$5 per piece  
Jumbo Shrimp Cocktail-house made sauce-\$4.5 piece (gluten free)  
Mini Maryland Style Crab Cakes (1 oz.)-Lemon-caper aioli-\$5

Crab Cakes Sliders (2 oz.)-chopped tomato, shredded lettuce, Le Bus slider roll, lemon-caper aioli-\$7.5 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5.25 per (gluten free)

Grilled Shrimp Skewer- Texas Gulf shrimp-grilled angry-\$4.5 per  
Crab Bruschetta-basil+avocado aioli-\$4

### **Turf**

Prime Cheddar Slider chef's special sauce-\$7 per  
BBQ Pulled Chicken Slider-LTO, BBQ sauce -\$6 per  
Tenderloin Tips- peppercorn aioli-\$3.50 per (gluten free)  
Best of Philly Slider-local mushrooms, caramelized onions, jack cheese-\$7.5  
Mini Beef Tacos-seasoned prime ground beef, shredded cheese, chipotle+lime aioli-\$3  
Shanghai Chicken Skewer-Thai chili mayo-\$3 per  
Lamb Lollipops-seasoned and seared, garlic aioli-MP  
Au Poivre Strip Steak Crostini--peppercorn aioli-\$5 per

### **Earth**

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra  
virgin olive oil-\$2.75  
Truffle Tater Tots-spicy ketchup-\$2 (vegan)

### **Stationed Hors d'oeuvres**

**Boardroom Cheese Board-\$4 per guest- with accompaniments**

Monterey Jack      Farmhouse Cheddar      Mild Havarti

Artisan Locals Cheese Board

Birchrun Hills Blue-Chester Springs, PA-semi-soft, mild, peppery-raw cow's milk

Four Fat Fowl-St. Stephen-Stephentown, NY-triple cream, earthy and nutty, Jersey cow's  
milk

Round Top Farm-Johnny's Clothbound Cheddar-Paradise, PA-cow's milk-big, bold, and  
nutty

Goat Rodeo-Cowboy Coffee-semi-firm-complex herbal flavor, cave aged style-  
pasteurized cow

Cherry Grove Havilah-Alpine style, semi-firm, wildflower, and clover-raw cow

Goat Rodeo-More Cowbell-semi-firm cave aged mountain, Le-Ara Farm cow's milk

**Slate Charcuterie Board**-Spanish and Italian cured meats like prosciutto, mortadella,  
Soppressata and more-\$45 serves 6-8

**Chef's Slate Combo Artisan cheese and charcutier board**-\$65 per slate serves 6-8

**Mediterranean Mezze Board**-Hummus and spinach dip, marinated olives, grilled  
vegetables, crostini & pita-\$7 per person

**Bruschetta Station**-Crisp focaccia with 3 dips-\$4 per person

Tomato, mozzarella and olive oil

Creamy Crab

Creamy spinach

**Warm Spinach dip-grilled pita-\$12 per skillet**

**East Coast Crab Dip-grilled pita-\$18 per skillet-serves 6-8**

**Mini Skillet Meatballs**-house made marinara, provolone-\$10 per skillet

**Raw Bar Tower- Raw Bar Sampler\***

**MP**

