



## **Small Gatherings Plated Dinner Menu**

Includes Artisanal Breads Served with Whipped Butter, illy's Coffee & Tea Service

### **Soups**

**Roasted Cauliflower & Turnip Bisque, Chestnut Crumble**

**Butternut Squash Bisque, toasted pepitas, fig syrup**

**Hard Cider Pumpkin Bisque, Aged Cheddar**

**Lobster & Sherry Bisque, Truffle Crème Fraiche**

**Oven Cured Tomato, White Bean, Pernod & Herb De Provence**

**Wild Forest Mushroom Bisque, Truffle Croutons**

**Spring Pea Bisque, Lemon Crème Fraiche, Crispy Sunchokes**

**Golden Tomato Gazpacho, Vine Ripe Tomatoes, Basil Oil**

**Sweet Sugar Corn & Crab Chowder, Chive, Pancetta Crumble**

**Spring Asparagus Soup, Camembert Toast Points, Crisp Pork Belly**

# **Salads**

**Mixed Baby Field Greens**, Candied Walnuts, Figs, Gorgonzola & Cranberry Balsamic Vinaigrette  
**Baby Spinach Salad**, Spiced Pecans, Vermont Chevre, Roasted Pears, Maple Chive Vinaigrette  
**Iceberg Wedge with Heirloom Tomatoes**, Pancetta, Marion Blue Cheese, Buttermilk Ranch  
**Boston Bibb Lettuce**, Toasted Almonds, Marion Blue Cheese, Pomegranate Dressing  
**Baby Field Greens**, Meyer Lemon Dressing, Winter Fruit & Spicy Pecan Crusted Chevre  
**Boston Bibb Lettuce**, Shaved Radish, Avocado, Citrus Dressing, Aged Manchego  
**Mixed Baby Field Lettuces** with Dijon Mustard & Shallot Vinaigrette, Camembert Toast Points  
**Petite Arugula salad**, Shaved Melon, Toasted Pine nuts, Crumbled Feta, Lemon- Chive Vinaigrette  
**Baby Field Greens**, Fresh Raspberries, Candied Walnuts, Pomegranate-Balsamic Vinaigrette

# **Appetizers**

**Fresh Mozzarella & Slow Cured Roma Tomato**, Baby Arugula, Aged Modena Balsamic, EV00  
**Warm Poached Pear**, Toasted Walnuts, Marion Blue Cheese, Cranberry Balsamic Glaze  
**Braised Short Rib**, Truffled Grilled Cheese, Port Syrup  
**Maine Lobster Risotto**, Asparagus & Winter Citrus Salad  
**Duck Confit**, Butternut Squash, Wild Mushrooms over Country Bread  
**Pan Seared Sea Scallops**, Chantrelle mushroom & Oxtail Risotto, White truffle Oil  
**Artichoke Hearts**, Asparagus Tips with Cured Olives, Manchego Cheese  
**Shrimp & Scallop Ceviche**, Crisp Lavash, Cilantro & Lime Emulsion

**Native Roasted Beets with Peppercress, Great Hill Blue Cheese, Pistachio Vinaigrette**

**Prosciutto & Basil Wrapped Shrimp, Asiago Cheese, Mango Salsa**

**Maine Lobster Ravioli, Champagne Beurre Blanc, Lemon Oil**

**Pan Seared Sea Scallops, Avocado puree, Citrus Herb Salad, Chili Oil**

**Coffee Crusted Duck Breast over Brioche with Cherry Compote**

**Lump Crab Cake, Native Sugar Corn & Avocado Salsa, Pea Greens, Sriracha Aioli**

## **Entrées**

**Charred Salmon, Quinoa & Avocado Salad, Petite Arugula**

**Pan Seared Chicken, Mascarpone Polenta, Baby Brussels, Smoked Bacon & Apple Compote**

**Peppercorn Crusted Filet, Truffled Onion Confit, Whipped Potatoes, Smoked Blue Cheese Butter**

**Winter Fruit Stuffed Game Hen, Maple Spaghetti Squash, Rosemary Roasted Potatoes, Poached Cranberry Demi**

**Lamb Sirloin, Winter Root Vegetables, Potato Mousseline, Pomery Mustard Demi**

**Braised Short Ribs, Wild Mushrooms Popover, Horseradish Infused Asparagus**

**Skillet Roasted Tuna, Charred Endive & Bok Choy Salad with Aged Balsamic Glaze**

**Pork Tenderloin & Crispy Pork Belly, Sweet Potato & Apple Gratin, Shallot Demi Glaze**

**Pan Seared Salmon, Winter Greens, White Bean Ragout & Crisp Pancetta**

**Herb De Provence Crusted Chicken, English Cucumber & Feta Salad, Pommery Mustard Vinaigrette**

**Fennel Crusted Pork Tenderloin, Red onion & Blackberry Compote, Aged Vermont Cheddar Gratin**

**Sirloin Medallions, Oven Cured Tomatoes, Braised Cipollini Onions, Wild Forest Mushroom Ragu**

**Peppercorn Crusted Filet, Baby Blue Fingerlings, Vine Ripe Tomatoes & Aged Modena Balsamic**

**Seared Native Striped Bass, Native Sugar Corn, Chourico & Melted Leeks, Lemon Oil**

**Pan Seared Norwegian Salmon, Braised Local Kale, Lardon, Oven Cured Tomatoes & Chickpea Stew**

**Artisanal Coffee Crusted Hanger Steak, Spring Asparagus & Chourico Hash, Port Glaze**

**Lump Crab Stuffed Cod Loin with Pommes De Terre Sarladaises, Truffle Oil, Sautéed Spring Greens**

## **Desserts**

**Chocolate Molten Cake with Caramel Salted Ice Cream**

**Tangerine Crème Brulee**

**Local Pear & Maple Crumble, Cinnamon Ice Cream**

**Chocolate Bread Pudding, Banana Ice Cream**

**Spiced Apple Mille Feuille**

**Peach Upside Down Cake, Vanilla Bean Ice Cream**

**Cranberry Apple Tart, Cinnamon Ice Cream**

**Pineapple Tarte Tatin with Coconut Ice Cream**

**Strawberry Rhubarb Tart, Salted Caramel Ice Cream**

**Mango & Blackberry Mille Fueille**

**Aged Balsamic Marinated Strawberries, Sweet Mascarpone, Caramelized Pound Cake**

**Dulce de leche Cheesecake**

**Mango Crème Brulee with Macerated Berries**

**Flourless Chocolate Torte & Fresh Raspberries**