

Appetizers

(pick 2)

Crab Cakes

Fried Lump Crab cakes with Tartar Sauce, fresh
Dill and Lemon on a bed of Greens
(Gluten Free)

Curried P.E.I. Mussels

Steamed Mussels with a spicy Thai Coconut Curry sauce and grilled Garlic
Naan bites

Honey Harrisa Carrots

Sous Vide Carrots glazed with a Honey Harrisa Sauce served
on top of tangy Lemon Yogurt
(Vegetarian, Gluten Free)

Baked Goat Cheese

Warm Baked Goat Cheese with Fig Jam, Pecans, and fresh Rosemary.
Served with Olive Oil and Sea Salt Crostini
(Vegetarian)

French Onion Soup

Rich slow caramelized onion and beef bone broth topped with French Bread
and gooey Fontina Cheese

New England Corn Chowder

Sweet Corn and hearty Potatoes in a creamy savory broth with smoky
Bacon.

Harvest Salad

Shredded Kale, sweet Honeycrisp Apples, Pomegranate Seeds, and Pumpkin
Seeds with a Cider-Thyme Vinaigrette.
Option to add Bacon
(Vegan, Gluten Free)

Green Salad

With sherry shallot vinaigrette
(Vegan, Gluten Free)

Mains

(pick 2)

Aleppo Roasted Chicken
with Crisped Potatoes, Leeks and Basil Sauce
(Gluten Free)

Pistachio Crusted Salmon
with Roasted Potatoes and
(Gluten Free)

Eggplant Parmesan
With Fresh Pasta and Marinara
(Vegetarian)

Poached Chilean Sea Bass
with Gingery Bok Choy and Carrots
(Gluten Free)

Apple Pork Chop
with Roasted Delicata Squash and Garlic Green Beans
(Gluten Free)

Butternut Squash and Apple Risotto
with brown butter and fried sage
(Gluten Free)

Seared Rib Eye
with Twice Baked Potato and Caramelized Brussels Sprouts
add Mushroom Sauce
(Gluten Free)

Desserts

(pick 2)

Floral Shortbreads

Butter Edible Flower Shortbread Cookies
with Earl Grey Ice Cream
(Vegetarian)

Apple Dumplings

Spiced apples baked up in a flaky Pastry Crust with a Brown
Sugar Syrup and Vanilla Ice Cream
(Vegetarian)

Indian Pudding

Spiced Molasses Baked Cornmeal Custard with
Vanilla Bean Whipped Cream
(Gluten Free, Vegetarian)

Red Wine Poached Pears

Delicate Pears perfectly poached in Mulled Red Wine with
Vanilla Bean Whipped Cream and crunchy Pecan Granola
(Gluten Free, Vegetarian)

Grilled Pumpkin Bread

Tender Pumpkin Bread with a grilled crispy exterior and
whipped Salted Caramel Butter
(Vegetarian)

Chocolate Lava Souffle

with Strawberry Sauce
(Gluten Free, Vegetarian)

Mocha Creme Brulee

Espresso infused custard with Caramelized Sugar Topping and
Dark Chocolate Tuile
(Gluten Free, Vegetarian)