



# Buffet Menu

## SALAD COURSE

*Select One*

### SUMMER SALAD

Field greens, Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, lemon poppy vinaigrette

### CONNECTICUT CAPRESE ❖

*Only available in August & September*

Burrata, roasted local heirloom tomatoes, fresh basil, EVOO, balsamic, garlic toast

### FARMHOUSE SALAD

Field greens, red onions, tomatoes, cucumbers, and carrots, shaved Pecorino, toast point, fresh herbed vinaigrette

### BURRATA SALAD ❖

Hand carved prosciutto, dried figs, micro arugula, honey dijon vinaigrette, crostini



## ENTRÉE COURSE

*Select Four*

### PENNE SALSICCIA

Hand pinched Italian sausage, roasted peppers, wilted spinach, Parmesan, EVOO

### PENNE A LA VODKA

Slow simmered tomatoes, Parmesan cream reduction

### GRILLED BEEF TENDERLOIN ❖

Goat cheese whipped potato, house steak sauce, carved to order

### BRAISED SHORT RIB

Potato purée, summer vegetables, poblano peach BBQ sauce

### ROASTED PRIME RIB ❖

Goat cheese whipped potato, fresh herb au jus, carved to order

### GRILLED PORK LOIN

Mesquite rub, fried potato and pancetta hash, thyme infused honey

### HONEY ROASTED ROTISSERIE CHICKEN

Cheddar cornbread cake, blistered French green beans, spiced lemon honey

### HONEY DIJON GRILLED CHICKEN

Summer vegetable ratatouille, grilled eggplant, toasted quinoa

### CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino and fresh lemon

### SEARED ATLANTIC SALMON

Local corn, red peppers, long grain black rice, smoked chili oil

### GRILLED SWORDFISH

Roasted summer squash, couscous, local tomato confit

*Plant based option available upon request*

### ROASTED CORN POLENTA BOWL

Eggplant and fig caponata, fried basil

*In Addition To Four Entrees*