

BUFFET MENU

SALAD COURSE

{ Please select one }

Summer Salad © ®

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

Connecticut Caprese (market price) (V)

(only available in August & September)
burrata, roasted local heirloom tomatoes,
fresh basil, EVOO, balsamic, garlic toast

Farmhouse Salad ♥

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

Burrata Salad (market price)

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

ENTRÉE COURSE

{ Please select four }

Penne a la Vodka 🛚

slow simmered tomatoes Parmesan cream reduction

Grilled Beef Tenderloin (market price) @

goat cheese whipped potato house steak sauce, carved to order

Braised Short Rib @

potato purée, summer vegetables poblano peach BBQ sauce

Honey Roasted Rotisserie Chicken

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

Chicken Jacqueline

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

Grilled Swordfish @

roasted summer squash couscous, local tomato confit

Penne Salsiccia

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

Roasted Prime Rib (market price) @

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 Dijon Chicken @ @

summer vegetable ratatouille grilled eggplant, toasted quinoa

Seared Atlantic Salmon ®

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

PLANT BASED Option Included to Accommodate Guests with Special Dietary Needs and Preferences

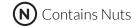
Roasted Corn Polenta Bowl

eggplant and fig caponata, fried basil

@(V)(G)(G)

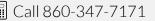












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