

CULINARY PREVIEW

Cocktail Hour

10 PASSED HORS D'OEUVRES

Korean Pork Belly Bites

seared pork belly, cabbage slaw, crispy wonton

Poke Bites

crispy rice, avocado, spicy mayo

Tamarind-Chile Grilled Shrimp

cucumber slaw, chili-lime oil

Panko-Crusted Maryland Crab Cake

Old Bay aioli, fresh lemon, frisee

Watermelon & Feta Caprese

fresh mint, balsamic drizzle

Blistered Heirloom Tomato Bruschetta

roasted garlic, fresh basil, Grano Padano

Whipped Honey Goat Cheese

cucumber, crispy bacon, scallions, bell peppers

The Cuban

roast pork, ham, pickles, Dijon mustard, Swiss, pressed brioche

Barbacoa Beef Taco

grilled tortilla, tomato pico, aji verde drizzle

Southern Hot Chicken

spiced remoulade, house-made pickles

CHOICE OF ONE CULINARY STATION

Smothered Mac & Cheese Bar

Vermont cheddar mac & cheese loaded to your liking with a variety of delicious toppings such as: BBQ pulled pork, crisp bacon, caramelized onions, broccoli, crushed BBQ chips, tomatoes, & more cheddar cheese

North End Meatball Bar

homemade Italian meatballs with traditional marinara sauce, Parmesan and mozzarella cheeses, freshly whipped ricotta, fire-roasted red peppers, fresh Italian herbs, and focaccia bread for dipping

Mashed Potato Bar

Creamy mashed potatoes served in a martini glass and topped with butter, sour cream, chives, bacon, cheddar, broccoli, caramelized onions, & brown gravy

Asian Fusion

chicken & stir-fried vegetables served with lo mein noodles and pork fried rice in classic take-out containers with chopsticks and fortune cookies

**Add pan-fried dumplings: chicken & lemongrass, pork & kim chi, and kale & vegetable

CULINARY PREVIEW

Sit Down Dinner

CHOICE OF ONE SALAD

Spring Salad

field greens, grilled asparagus, sweet peppers, watermelon radish, fresh mozzarella, candied lemon vinaigrette

Summer Salad

field greens, Lyman Orchards blueberries, roasted corn, feta, toasted quinoa, blueberry fig balsamic vinaigrette

Farmhouse Salad

field greens, tomatoes, cucumbers, radish, and carrots, white balsamic vinaigrette

CWG Caesar

tri-color tomatoes, fried chickpeas, house-made Caesar, shaved Parmesan, focaccia toast

CHOICE OF THREE ENTRÉES

****Filet Mignon**

garlic & chive whipped potato, roasted seasonal vegetables, shallot bordelaise

****The Prime**

grilled USDA prime NY strip, Parmesan smashed potato, roasted mushroom & shallot demi-glace

Braised Short Rib

garlic & chive whipped potato, roasted seasonal vegetables, ancho chili & molasses reduction

Chicken Jacqueline

Parmesan roasted potatoes, garlic roasted green beans, piccata style lemon & caper sauce

Herb Roasted Chicken

seasonal vegetables, candied fennel & roasted potatoes, garlic thyme jus lie

Italian Sausage & Fontina Stuffed Chicken

farro pilaf, seasonal vegetables, sundried tomato pan reduction

Grilled Swordfish

Only Available in June - November

roasted local squash, couscous, heirloom tomato confit

Seared Atlantic Salmon

wild rice pilaf, roasted local vegetables, grain mustard glaze

****Pan Seared Halibut**

mushroom, chorizo & sweet pea risotto, roasted tomato saffron butter

Atlantic Salmon

coconut curried chickpeas & rice, roasted garlic butter, baby bok choy

****Seafood Risotto**

seared scallops, grilled tiger shrimp, lobster tail, lobster velouté, toasted panko, fresh lemon

CHOICE OF ONE VEGAN ENTRÉE

Roasted Corn Polenta

eggplant & fig caponata, garlic sauteed kale, fried basil

Vegan Rigatoni Fra Diavolo

grilled squash & zucchini, roasted garlic, lentils, parsley gremolata

**denotes Market Priced items