

Corporate Dinner Menu

*Local and organic products are used as often as possible

Appetizers

Crudités: Fresh Vegetables with handmade dips

Bruschette Sampler: Grilled French Bread topped with Humus, Olive Tapanade, Green Bean Walnut Pate

Stuffed Grilled Portabella

First Course

Sesame Tuna: Grilled Sesame seed coated Tuna Steak served with Cucumber Sesame Salsa

Garden Green Salad

Main Course

(Choose One)

Rack of Lamb with Mint Wassabi: Carefully Seasoned and Grilled to your liking

Chicken Cordon Blue Ridge: Your choice of Breast or Thigh Butterflied And stuffed with Country Ham, Pepper Jack, and Caramelized Apple, Bell Pepper and Onion then wrapped in smoked Bacon and grilled

Sesame Tuna: A prime tuna fillet coated with sesame seeds and grilled at high temp for crusty outside and tender medium rare center.

Porter House Steak: Carefully Seasoned and Grilled to your liking

The above Entrees are served with

Red Skin Potatoes Roasted with Rosemary, Matchstick Carrots, Garlic, & Onion And Wild Mushroom Ragout: A mix of lightly grilled Mushrooms topped With Fresh Basil Marinara

Or

Grilled Vegetable pasta Prima Vera: Grilled Fresh Vegetables over Pasta Topped With Our Handmade Prima Vera Sauce

Dessert

Grilled Fruit Compote: A selection of In Season Fruit Grilled and topped with your choice of a Heavy Cream Hard Cider Reduction with Blue Cheese

Or

Heavy Cream Amaretto Reduction with Toasted Almonds

All Meals Served with water, Iced Tea, and Fresh Lemonade