



**THE ELMS**  
restaurant and bar

**THE OAK ROOM**  
— New London's Chophouse —

# Catering & Event Menus

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*Menu Content & Pricing Subject to Periodic Changes*

# executive meeting packages

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## The Ash

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### *EARLY MORNING*

Orange Juice, Apple Juice,  
Cranberry Juice

Assorted Breakfast Pastries

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

### *MID MORNING*

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

### *AFTERNOON*

Assorted Cookies and  
Brownies

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

\$ 48.00 per person

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## The Walnut

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### *EARLY MORNING*

Orange Juice, Apple Juice,  
Cranberry Juice

Assorted Breakfast Pastries

Sliced Fruit and Berries  
Plain Greek Yogurt

Ham and Swiss Croissants

Bagels with Cream Cheese

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

### *MID MORNING*

Regional Farmstead Cheeses  
Sweet & Savory Jams  
Sliced Baguettes

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

### *AFTERNOON*

Assorted Cookies and  
Brownies

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

\$ 63.00 per person

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## The Elm

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### *EARLY MORNING*

Orange Juice, Apple Juice,  
Cranberry Juice

Assorted Breakfast Pastries

Sliced Fruit and Berries  
Plain and Flavored Yogurts

Sourdough Bread, Soft  
Scrambled Eggs, Breakfast  
Sausage

Brioche French Toast  
with Maple Syrup

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

### *MID MORNING*

Regional Farmstead Cheeses  
Sweet & Savory Jams  
Sliced Baguettes

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

### *AFTERNOON*

Vegetable Crudite & Pita Crisps  
with Housemade Hummus

Assorted Cookies and  
Brownies

Freshly Brewed Regular  
and Decaffeinated Coffee  
Medley of Tea

Assorted Soft Drinks  
Sparkling and Still Waters

\$ 83.00 per person

# Breakfast Buffets

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## The Cafe

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Selection of Chilled Juices  
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants  
Sliced Breakfast Toast  
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,  
Medley of Tea  
\$ 23.50 per person

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## The Continental

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Selection of Chilled Juices  
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants  
Sliced Breakfast Toast  
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee,  
Medley of Tea  
\$ 28.00 per person

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## The American Breakfast

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Selection of Chilled Juices  
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants  
Sliced Breakfast Toast  
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Maple Sausage  
Herbed Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee,  
Monaco Medley of Tea

\$ 34.00 per person

## HEALTHY START ADD-ONS

*can be added to any breakfast package  
priced per person*

Assorted Fresh Pressed Juices  
\$12

Steel Cut Oats  
Brown Sugar, Nuts, Dried Fruit  
\$8

Granola & Greek Yogurt Parfaits  
with Fresh Berries  
\$8

Chia Seed Pudding  
Almond milk, Cashews, Goji Berries  
\$8

Hard-Boiled Eggs  
\$3

Chicken or Plant-Based Breakfast Sausage  
\$7

Mushroom, Potato & Spinach Egg White Frittata  
\$8

## BREAKFAST ENHANCEMENTS

*can be added to any breakfast package  
priced per person*

Assorted Bagels with Cream Cheese  
(Plain, Vegetable & Chive, Maple Walnut)  
\$8

Soft Cheese and Sliced Country Ham  
with Baguette  
\$10

Brioche French Toast with Maple Syrup  
\$8

Egg & Cheese English Muffin Sandwiches  
\$9

Sausage, Potato, Egg & Cheese  
Breakfast Burritos  
\$10

Smoked Salmon Platter  
Bagels, Cream Cheese, Dill Goat Cheese  
Tomato, Onion & Capers  
\$18

# brunch buffets

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## Lakeside

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(Minimum Twenty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Fresh Fruit Salad  
Assorted Breakfast Pastries

Artisanal Cheese & Charcuterie Board  
Baguette, Seasonal Jam, Grainy Mustard

Market Greens Salad  
Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried  
Cranberry, Citrus Vinaigrette

Bagel Station  
Smoked Salmon, Sliced Red Onion, Tomatoes, Capers,  
Cream Cheese, Sprouts

Scrambled Eggs  
Applewood Smoked Bacon and Maple Sausage  
Herbed Breakfast Potatoes

Brioche French Toast with Maple Syrup

Cinnamon Coffee Crumb Cake

Freshly Brewed Coffee and Medley of Teas

\$58 per person

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## BRUNCH ENHANCEMENTS

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Omelet Station  
Assorted Vegetables, Meats, and Cheeses  
\$ 12.00 per person  
(requires chef attendant \$85.00 per hour)

Champagne Cocktail Bar  
with Prosecco and Orange, and Peach Juice  
\$ 24 per person

Bloody Mary Bar  
Assorted Gourmet Garnish Skewers  
\$ 28 per person

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## The Weekender

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(Minimum Fifty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Sliced Fruit and Seasonal Berries  
Assorted Muffins, Croissants, Scones

Bagel Station  
Smoked Salmon, Sliced Red Onion, Tomatoes, Capers  
Cream Cheese

Market Greens Salad  
Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried  
Cranberry, Citrus Vinaigrette

### ENTRÉE SELECTIONS

*(Choice of Three)*

Spinach and Gruyere Cheese Quiche  
Croque Madame Sandwiches, Sunnyside Up Egg  
Soft Scrambled Eggs, Chives & Crème Fraiche  
Mushroom, Potato and Spinach Frittata  
Brioche French Toast with Maple Syrup  
Avocado Toast, Chive, Radish, Sprouts  
Chicken Salad Tartine with Apple & Celery  
Grilled Steak and Eggs, Chimichurri  
Roasted Salmon, Cucumber Salsa

### ACCOMPANIMENT

*(Choice of Three)*

Gruyere Polenta  
Herbed Roasted Potatoes  
Country Potato & Onion Hash  
Cheddar Cheese Grits  
Wilted Garlicky Greens  
Marinated Tomatoes, Red Onion & Feta  
Applewood Smoked Bacon and Maple Sausage

Warm Seasonal Bread Pudding  
Butterscotch Sauce, Chantilly Cream

Freshly Brewed Coffee and Medley of Tea

\$ 68.00 per person

# lunch buffets

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## Green Up

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(Minimum Twenty Guests)

### Build Your Own Chopped Salad, Including:

Romaine Lettuce, Mesclun Mix, Baby Spinach, Onion, Tomato, Cucumber, Mushroom, Artichoke, Roasted Broccoli, Olives, Chickpeas, Roasted Red Pepper, Nuts and Seeds, Parmesan, Croutons, Hard Boiled Eggs, Grilled Chicken

Caesar Dressing, Herb Vinaigrette, Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Lemons

Fresh Baked Bread

Display of Seasonal Fresh Fruit  
Freshly Brewed Coffee and Medley of Tea

\$ 38.00 per person

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## Main Street Sandwiches

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(Minimum Twenty Guests)

Salad of Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried Cranberry, Citrus Vinaigrette

Grilled & Raw Vegetable Display  
Hummus, Cucumber-Garlic Yogurt

### Prepared Sandwiches

(Please Select Three)

Genoa, Mortadella, Ham, and Provolone Cheese  
with Arugula and Olive Salad

Grilled Chicken with Bacon, Sprouts, Tomato,  
and Avocado Puree

Roast Beef and Horseradish Cream  
with Peppered Tomato

Roasted Turkey Breast and Pesto Aioli  
with Gruyere Cheese

Country Chicken Salad  
with Celery, Red Onion, Parsley and Apples

Roasted Squash and Fresh Mozzarella  
with Garlic Aioli and Oven Dried Tomatoes

Apple Cobbler with Chantilly Cream  
Freshly Brewed Coffee and Medley of Tea

\$44.00 per person

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## The Bistro

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(Minimum Thirty Guests)

Caesar Salad  
Romaine Hearts, Tomato, Croutons, Parmesan

Antipasti Display  
Marinated Fresh Mozzarella and Tomatoes  
Olive, Artichoke & Feta Salad  
Orzo with Asparagus and Mushrooms

Assorted Bread

### Entrée Selections

Penne Pasta with Grilled Chicken  
Sundried Tomatoes, Pine Nuts, Spinach, Mascarpone

Roasted Cauliflower  
Romesco, Chimichurri and Herb Salad

Grilled Salmon  
with Caramelized Onion, Polenta, and Ratatouille

Citrus Cannoli with Fresh Berries  
Freshly Brewed Coffee and Medley of Tea

\$65.00 per person

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## Buffet Enhancements

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All priced as per person buffet add-ons

Assorted Individual Potato Chip Bags	\$5.00
Purple Cabbage and Broccoli Slaw	\$6.00
Farfalle Pasta Salad with Basil, Onion, Tomatoes, Olives & Feta	\$7.00
Israeli Couscous with Pickled Mushrooms and Chimichurri	\$8.00
Seasonal Soup of The Day	\$6.00

## Plated Luncheon Menus

All Luncheons include a preselected choice of Soup or Salad, and Dessert with Coffee and Tea.  
*May add a second entrée selection at an additional cost.*

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### Soup-Salad

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*Choose One*

Seasonal Vegetable Soup [always pureed, always vegetarian]

Arugula and Shaved Parmesan with Lemon Juice and Extra Virgin Olive Oil

Mixed Field Greens with Carrot, Cucumber, Radish and Citrus Vinaigrette

Baby Spinach, Blue Cheese, Candied Walnuts with Balsamic Vinaigrette

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### Entrée Selections

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*Sandwiches are served with Greek Potato Salad*

Focaccia Panini with Fresh Mozzarella, Tomato, Red Peppers and Pesto Aioli \$43.00

Grilled Chicken Salad Sandwich with Apple, Celery and Pine Nuts \$ 42.00

Peppered Steak Sandwich with Tomato and Horseradish Cream \$ 44.00



Roasted Salmon with Cucumber Salsa, Cilantro Cream and Spiced Couscous \$ 49.00

Roasted Chicken, Mushrooms, Fingerling Potatoes, Au Jus \$ 48.00

Grilled Bistro Steak, Sauteed Spinach, Fingerling Potatoes, Maitre 'd Butter \$50.00

Mixed Mushroom Risotto, Parmesan, Herbs, Truffle Oil \$ 47.00

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### Desserts

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*Choose One*

Cheesecake with Raspberry Coulis

Apple Crisp with Vanilla Ice Cream

Bread Pudding with Butterscotch Sauce

Flourless Chocolate Torte with Crème Anglaise

# refreshments and enhancements

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## Beverages

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Freshly Brewed Coffee	\$60.00	per gallon
Freshly Brewed Decaffeinated Coffee	\$60.00	per gallon
The Harney & Sons Medley of Teas	\$60.00	per gallon
Iced Tea (Choice of Earl Grey-Lemon-Cinnamon Spiced-Orange)	\$40.00	per gallon
Fresh Lemonade	\$35.00	per gallon
Assorted Fresh Pressed Juices	\$ 12.00	each
Assorted Soft Drinks	\$ 4.00	each
Still and Sparkling Waters	\$ 5.00	each
Fresh Orange Juice	\$35.00	per gallon
Apple Juice, Cranberry Juice or Vegetable Juice	\$35.00	per gallon

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## Morning Snacks & Refreshments

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Chia Seed Pudding	\$ 8.00	each
Greek Yogurt Parfaits (Greek Yogurt, Granola, Blueberries)	\$ 8.00	per person
Sliced Fresh Fruit and Berries	\$ 8.00	per person
Assorted Bakeries (Danish, Muffins, Croissants)	\$48.00	per dozen
Assorted Breakfast Breads (Banana-Walnut, Coffee Crumble)	\$46.00	per dozen
Blue Loon Pecan Sticky Buns	\$90.00	per dozen
Croissants with Sweet Butter	\$42.00	per dozen
Assorted Fruit Bread Slices	\$40.00	per dozen
Assorted Bagels with Cream Cheese	\$48.00	per dozen
Sliced Breads, Butter and Preserves	\$ 8.50	per person
Toaster with (White-Whole Wheat-Rye Multi Grain-Raisin Bread) with Whipped Butter and Assorted Preserves		

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## Afternoon Snacks & Refreshments

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Basket of Fresh Whole Fruit (Apples, Bananas, Pears, Oranges)	\$ 6.25	per person
Individual Bags of Assorted Chips	\$ 5.00	per person
Assorted Cookies (Choc Chip-Oatmeal-Snickerdoodles)	\$48.00	per dozen
Truffled Popcorn	\$ 4.50	per person
Fudge and Walnut Brownies	\$49.00	per dozen
Vegetable Crudité with Hummus	\$40.00	per dozen
Tortilla Chips and Dips (Pico de Gallo, Guacamole)	\$ 8.50	per person
Conference Rations (M & M's-Terra Chips -Raisinets-Hershey Bars-Good N Plenty).	\$ 8.50	per person

## RECEPTION OFFERINGS

*For Parties of 25 or more, we recommend 4-6 pieces per person paired with 2-3 displays*

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### Chilled Canapés (passed or displayed)

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Smoked Salmon and Citrus Crème Fraiche on Cucumber	\$225.00 per 50 pieces
Deviled Eggs with Chives and Crispy Potato	\$215.00 per 50 pieces
Figs & Goat Cheese Wrapped in Prosciutto	\$220.00 per 50 pieces
Rosemary Focaccia with Eggplant Caviar & Shiitake Mushroom	\$205.00 per 50 pieces
Goat Cheese and Olive Tapenade on Crostini	\$205.00 per 50 pieces
Maine Lobster Salad on Toasted Brioche	\$435.00 per 50 pieces
Seared Beef on Crostini with Chimichurri	\$245.00 per 50 pieces
Belgian Endive Petals with Grilled Chicken Salad	\$215.00 per 50 pieces
Manchego Cheese & Jam Tartlet	\$215.00 per 50 pieces
Bruschetta with Tomato Basil Salad and Shaved Parmesan	\$215.00 per 50 pieces

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### Hot Hors d'oeuvres Selections (passed or displayed)

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Shrimp and Chorizo Brochette	\$265.00 per 50 pieces
Mini Crab Cakes with Sauce Remoulade	\$260.00 per 50 pieces
Spinach, Feta and Pine Nut in Phyllo	\$205.00 per 50 pieces
Lemon-Garlic Chicken Skewer with Romesco Sauce	\$215.00 per 50 pieces
Scallops Wrapped with Applewood Smoked Bacon	\$245.00 per 50 pieces
Local Sausage in Puff Pastry with Honey Mustard	\$215.00 per 50 pieces
Mushrooms Caps stuffed with Pesto	\$210.00 per 50 pieces
Baked Brie, Raspberry & Almond in Phyllo	\$205.00 per 50 pieces
Miniature Beef Wellington with Horseradish Cream	\$275.00 per 50 pieces
Mushroom & Truffle Arancini with Marinara	\$215.00 per 50 pieces

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### Reception Enhancements

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Chilled Seafood Display	
Poached Gulf Shrimp with Cocktail Sauce & Lemon Wedges	\$355.00 per 50 pieces
Mussels on the Half Shell with Pico de Gallo	\$250.00 per 50 pieces
Oysters on the Half Shell with Cucumber Mignonette	\$405.00 per 50 pieces
Display of Seasonal Crudité	\$6.75 per person
Served with Blue Cheese Dip and Pesto Aioli	\$145.00 twenty-five portions
Display of Regional Artisanal Cheeses	\$9.75 per person
Served with crackers, crusty bread, dried fruit, nuts and jam	\$215.00 twenty-five portions
Assorted Charcuterie & Garniture	\$10.50 per person
Served with whole grain mustard, cornichons, fig jam and crostini	\$235.00 twenty-five portions
Display of Regional Artisanal Cheeses & Charcuterie	\$12.95 per person
Served with crackers, crostini, grain mustard, cornichon, nuts and jam	\$285.00 twenty-five portions
Display of Seasonal Fresh Fruit	\$8.75 per person
	\$195.00 twenty-five portions
Tortilla Chips & Dips	\$9.75 per person
Served with Pico de Gallo, Black Bean Hummus, & Guacamole	\$215.00 twenty-five portions
Assorted Baked Cookies and Fudge Brownies	\$9.75 per person
	\$215.00 twenty-five portions



## Reception Stations / Dinner Buffet Enhancements

(Prices are based on a two-station minimum for a one-hour cocktail reception, as add-ons to passed appetizers)

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### New England Classics

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Clam Chowder  
with Potato, Bacon and Milk

Lobster "Rolls"  
Butter-Basted Lobster on Mini Buns

Fried Clam Strips  
Tartar Sauce

\$ 27.00 per person  
(Minimum Fifty Guests)

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### Mediterranean Selections

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**TOASTED PITA & DIPS**  
Hummus, Eggplant Caviar, Tapenade

#### ASSORTED MEZZE

Assorted Olives with Feta & Orange Peel



Marinated & Roasted Mixed Mushrooms



Stuffed Grape Leaves in Lemon & Olive Oil



Lentils with carrots, onion, celery



Marinated Tomatoes with Oregano



Cucumber and Dill Tzatziki

\$ 25.00 per person  
(Minimum Fifty Guests)

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### Antipasti

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**Caprese Salad**  
Tomato, Fresh Mozzarella, Basil

**Marinated Vegetables**  
Mushrooms, Artichokes, Roasted Peppers,  
Pepperoncini, Roasted Garlic

**Assorted Cheese & Charcuterie**  
Seasonal Jam, Whole Grain Mustard &  
Cornichons & Crusty Bread

**Fresh Baked Focaccia**  
Fontina, Zucchini, Herb Oil

\$ 27.00 per person  
(Minimum Fifty Guests)

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### The Pasta Bar

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(Select Two Pastas)

Butternut Squash **Ravioli**  
with Mushrooms & Crispy Sage

**Penne** with Grilled Chicken,  
Pesto, & Mascarpone

Spinach **Tortellini** with  
Cherry Tomatoes & Olive Oil

**Orecchiette** with Italian Sausage  
and Crushed Tomato Sauce

**Gnocchi** with Herb Cream Sauce

Accompanied by  
Fresh Baked Focaccia and Parmesan

\$ 23.50 per person  
(Minimum Thirty Guests)

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### Reception Carving Stations

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Culinary Attendant Required, \$ 85.00 per hour

#### *Roasted Black Pepper Beef Tenderloin*

Served with Sourdough Rolls  
Horseradish Cream, Grain Mustards

\$ 525.00 per Tenderloin  
(Serves Approximately 25 Guests)

#### *Herb Roasted Breast of Turkey*

Served with Brioche Rolls  
Cranberry Relish and Herb Mayo

\$ 355.00 per Turkey Breast  
(Serves Approximately 20 Guests)

#### *Oregano Roasted Leg of Lamb*

Served with Warm Pita  
Olive Gremolata and Garlic Yogurt

\$ 415.00 per Boneless leg  
(Serves Approximately 25 Guests)

#### *Baked Spiced Salmon*

Served with Lemon-Caper Beurre Blanc

\$ 315.00 per Side of Salmon  
(Serves Approximately 20 Guests)

#### *Honey Roasted Ham*

Served with Sweet Rolls  
Pan Juice & Hot Honey Mustard

\$ 295.00 per Ham  
(Serves Approximately 35 Guests)

## Plated Dinner Menus

For parties 24 guests or more.

Less than 24 refer to Restaurant Private Dining Dinner Menus

Entrée selections must be pre-ordered +7 days in advance.

### BUFFET OPTION

The three course menu can be served as a buffet as well. Please choose 1 Soup or 1 Salad, 2 Entrée Choices and 1 Dessert. Priced at highest priced entrée selection. We recommend adding 1-2 selections from the reception and/or dinner buffet enhancements to offer a more substantial buffet.

### Three Course Dinner

Choose 1 selection from Soup-Salad, 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced at highest price entrée selection.

### Four Course Dinner

Choose 1 selection from Soup-Salad, 1 selection from Appetizers (2 if served family-style), 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced as highest price appetizer + highest priced entrée selection

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

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### Soup-Salad

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*(seasonal soups are shown as example)*

(Spring) Chilled Puree of Asparagus & Spring Onion Soup with Lemon and Mint

(Summer) Chilled Heirloom Tomato Gazpacho with Basil Oil and Pine Nuts

(Fall) Butternut Squash & Apple Puree with Pumpkin Seeds and Balsamic Reduction

(Winter) Celery Root & Potato Puree with Smoked Paprika Oil and Crispy Parsnips

Mixed Field Greens with Carrot, Radish, Cherry Tomatoes, and Sherry Vinaigrette

Romaine Lettuce with Croutons and Green Goddess Dressing

Arugula, Shaved Parmesan, Lemon Juice, Extra Virgin Olive Oil

Baby Spinach, Blue Cheese, Candied Walnuts, and Balsamic Vinaigrette

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### Appetizers

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Cured Salmon, Pickled Mustard Seeds, Crostini, Lemon-Caper Crème Fraiche \$16.

Yellowfin Tuna Tartare, Cucumber, Shallots, Sweet Potato Chip, Avocado Puree \$15.

Jumbo Shrimp Cocktail, Fresh Horseradish Cocktail Sauce, Watercress \$18.

Marinated Tomato Bruschetta, Grilled Bread, Micro Basil \$15.

Beef Carpaccio with Kalamata Olive, Radish, Baby Arugula \$17.

## Plated Dinner Menus

For parties 24 guests or more.

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### BUFFET OPTION

The three course menu can be served as a buffet as well. Please choose 1 Soup or 1 Salad, 2 Entrée Choices and 1 Dessert. Priced at highest priced entrée selection. We recommend adding 1-2 selections from the reception and/or dinner buffet enhancements to offer a more substantial buffet.

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### Entree Selections

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*All Entrees Served with Chef's Selection of Seasonal Vegetable and Starch*

Stuffed Portobello Mushroom with Tomato-Basil Puree \$55.

Herb Crusted Local Cod with Horseradish Cream \$58.

Roasted Chicken with Sundried Tomato and Oregano au Jus \$59.

Pan Seared Salmon with Salsa Fresca \$59.

Chicken Saltimbocca, Sage, Prosciutto and Mushroom Marsala Sauce \$62.

Roasted Breast of Duck, Dried Cherry & Port Reduction \$66.

Grilled Bistro Filet (Teres Major) with Garlic-Herb Butter \$67.

Pan Seared Sea Scallops with Black Pepper Beurre Blanc \$69.

Grilled Filet Mignon with Red Wine Demi Glace Sauce \$74.

Grilled Rack of Lamb with Rosemary Jus \$75.

Grilled 6oz NY Strip and Jumbo Prawn with Bernaise \$76.

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### Dessert Selections

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Vanilla Crème Brulée with Fresh Berries *(40 person max)*

White & Dark Chocolate Mousse Cake

Raspberry White Chocolate Cheesecake

Flourless Chocolate Cake

Farmstead Cheese Plate with Jam and Crostini

Bowl of Mixed Berries and Seasonal Fruit

Wedding Cakes will be charged a \$3.00 per person cake plating fee.  
This fee can be waived if your cake is being served in lieu of our house-made dessert.

# Family-Style Dinner Menus

For parties 24 guests or more.

Less than 24 refer to Restaurant Private Dining Dinner Menus

## Three Course Dinner Served Family Style

Choose 1 selection from Salad, 2 selections from Entrée, 2 selections from Sides and 1 selection from Dessert. Priced at highest price entrée selection.

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

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### Salads

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Baby Field Greens with Shaved Fennel and Radish, Citrus Vinaigrette  
Romaine Lettuce with Tomato, Croutons and Caesar Dressing  
Baby Kale, Cucumber, Preserved Lemon, and Capers Vinaigrette

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### Main Selections

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Grilled Vegetable Skewers with Charred Eggplant Tahini \$55.  
Lemon-Garlic Grilled Chicken Breast with Garlic-Yogurt Sauce \$58.  
Pan Seared Salmon with Salsa Fresca \$60.  
Roasted Pork Tenderloin with Apple & Sage Chutney \$61.  
Grilled Bistro Steak with Chimichurri \$64.

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### Sides

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Yukon Gold Mashed Potatoes  
Blistered Baby Carrots  
Rosemary-Garlic Roasted Potatoes  
Olive and Sundried Tomato Orzo  
Haricot Vert with Parmesan and Breadcrumbs

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### Dessert Selections

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House Baked Cookies & Brownie  
Assorted Petite Fours  
Mini Cheesecake Bites  
Farmstead Cheese Plate with Jam and Crostini

## Late Night / After Party Menus

For parties 24 guests or more.

Keep the good vibes going and shift the mode into an after-party celebration with fresh tunes and some late-night snacks

All Late Night / After Party Selections are Served Buffet-Style  
[May Require Reserving The Barn for an Additional Hour of Service]

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### Finger Food

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House Made "Pigs in a Blanket" with Local Sausage and Honey Mustard	\$8 per person
Crispy Potato Chips with Three Onion Dip	\$6 per person
Assorted Mini Quesadillas with Guacamole and Chalula Sour Cream	\$12 per person

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### Flatbread Pizzas

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Choose Two for \$15 per person

- Margarita - Crushed Tomato Sauce, Fresh Mozzarella, Basil
- Big Country - Local Sausage, Mozzarella, Tomato Sauce
- The Love - Parmesan, Garlic, Preserved Lemon, Oregano
- Mediterranean - Grilled Chicken, Potato, Mozzarella, Pesto

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### Beverages & Sweet Treats

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House Made Hot Chocolate	\$45 per gallon
<i>Spiked with Bourbon</i>	\$65 per gallon
Hot Spiced Cider	\$35 per gallon
<i>Spiked with Rum</i>	\$60 per gallon
Coconut Water	\$8 per person
Fresh Baked Chocolate Chip Cookies and Milk	\$8 per person

## Restaurant Private Dining Dinner Menus

For parties 24 guests or less, booking within our restaurant private dining guidelines  
for private, or semi-private dining

### Three Course Dinner

The Oak Room \$79 per person, \*The Elms Restaurant \$65 per person,  
includes choice of: preselected soup or salad, 2 entrée choices,  
one dessert

### Four Course Dinner

The Oak Room \$99 per person, \*The Elms Restaurant \$79 per person,  
includes choice of: preselected soup or salad, choice of 2 appetizers  
served family style, 3 entrée choices, one dessert

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#### Soup-Salad

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Refer to Soup and Salads from current Restaurant Private Dining Menu

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#### Appetizers

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Refer to Appetizer Options from current Restaurant Private Dining Menu

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#### Entree Selections

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Refer to Entrée Options from current Restaurant Private Dining Menu

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#### Dessert Selections

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Refer to Current Dessert Menu Options as well as:

Farmstead Cheese Plate with Jam and Crostini

Bowl of Mixed Berries and Seasonal Fruit

Table Bread, Coffee and Tea

# Beverage Service

Celebrate with a Champagne Toast - offered with house prosecco for \$8 per person

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## Hosted Hourly Full Bar Service

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Priced Per Person by the Hour

*First Hour Per Person:*

**Premium Brands** \$ 24.00 per person

**House Brands** \$ 20.00 per person

*Each Additional Hour Per Person*

**Premium Brands** \$ 16.00 per person

**House Brands** \$ 12.00 per person

*Hourly Price includes Mixed Drinks, Beer, Wine, Juice and Soft Drinks*

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## Hosted Hourly Wine & Beer Only Bar Service

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Priced Per Person by the Hour

*First Hour Per Person:*

**Premium Brands** \$ 24.00 per person

**House Brands** \$ 16.00 per person

*Each Additional Hour Per Person*

**Premium Brands** \$ 14.00 per person

**House Brands** \$ 10.00 per person

*Hourly Price includes Beer, Wine, Juice and Soft Drinks*

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## Hosted Per Drink Basis Bar Service

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	Premium Brands	House Brands
Cocktails	\$ 13.00	\$ 11.00
Domestic Beer	\$ 7.00	\$ 6.00
Imported/Craft Beer	\$ 9.00	\$ 8.00
Wine (Bottle)	\$ 50.00 Bottle	\$ 45.00 Bottle
Soft Drinks / Juice / Mineral Water	\$ 4.00	\$ 4.00

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## Non-Hosted Per Drink Basis Bar Service

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	Premium Brands	House Brands
Cocktails	\$ 14.00	\$ 12.00
Domestic Beer	\$ 8.00	\$ 8.00
Imported Beer	\$ 9.00	\$ 9.00
Wine (By Glass)	\$13.00	\$11.00
Soft Drinks / Juice / Mineral Water	\$ 4.50	\$ 4.50

*Additional Bartenders (One Included), Three Hour Minimum*

\$ 85.00 Per Bartender, First Hour

\$ 45.00 Per Bartender, Each Additional Hour

Brand Examples, Subject to Change:

	Premium	House
Vodka	Grey Goose	Tito's
Gin	Bombay Sapphire	Beefeater
Bourbon	Maker's Mark	Jim Beam
Tequila	Patron Silver	Jose Cuervo
Rum	Flor de Cana	Bacardi