



FOUR COURSE MENU

SOUP

(choose one)

New England Clam Chowder

clams, potato, onion, celery, bacon, cream

Chicken Vegetable Soup

roasted chicken, bone broth, carrot, onion, celery, bok choy, served with or without orzo

Black Bean Quinoa Chili (Vegan)

black beans, corn-off-the-cob, red bell pepper, jalapeno, quinoa

STARTER SALAD

(choose one)

Artisanal Greens

shaved radish, grape tomato, ricotta salata, honey-cider vinaigrette

Baby Arugula

red onion, dried cranberries, crumbled goat cheese, candied walnuts, lemon vinaigrette

Romaine Wedge

red seedless grapes, sugared pecans, radish, pecorino romano, green goddess dressing

ENTREE

(choose one)

Lamb Chops

grilled New Zealand twin lamb chops, roasted potatoes, grilled asparagus, frizzled herbs, mint aioli

Cider Glazed Salmon

grilled cider-glazed Norwegian salmon, butternut squash risotto, baby bok choy in garlic oyster sauce

Tuscan Butter Shrimp

seared shrimp, sun-dried tomatoes, baby spinach, roasted wild mushrooms, butter cream pan sauce, orecchiette

DESSERT

(choose one)

German Chocolate Cake

four layer scratch cake, pecan and coconut filling, chocolate frosting

Cannoli

three mini crisp shells filled with fresh house-made vanilla ricotta

Pineapple Coconut Cake

four layer scratch cake, fresh pineapple filling, chantilly cream frosting, shredded coconut

Chocolate Mousse

hand-whipped and topped with a dollop of fresh chantilly cream

A portion of the precedes from this event will be donated to Foodshare.

\$30.00 per person
(tax and gratuity not included)