



Plated Dinner 1

~ Choice of 2 Appetizers ~

Carrot Dill Soup

Mixed House Greens

With Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

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**Choice of 3 Entrees**

**Pesto Fettuccini**

Roasted Vegetables, Yellow Tomato Putanesca Sauce, Parmesan, Garlic Toast

**Pork Chop**

Braised in Crabapple Syrup with Home Made Gnocchi, Roasted Vegetables and Island Grown Apple Sauce

**8oz Top Sirloin**

With Roasted Garlic Mash, Roasted Vegetables, Caramelized Onions and Mushrooms

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Crabapple Pie

Coffee and Tea

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**\$29 per person plus tax and 15% gratuity**



## Plated Dinner 2

~ Choice of 2 Appetizers ~

Potato Leek Soup

Mixed House Greens

With Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

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Choice of 3 Entrees

Lentil and Chickpea Curry

Rosti Potatoes, Roasted Vegetables, Almonds, Tamarind Drizzle

Black Pepper Fettuccini

Chicken, Spinach, Tomato, Garlic White Wine Cream Sauce, Parmesan, Garlic Toast

8oz Top Sirloin

With Roasted Garlic Mash, Roasted Vegetables, Caramelized Onions and Mushrooms

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~ Choice of 2 Desserts ~

Crabapple Pie

Bread Pudding

Coffee and Tea

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\$31 per person plus tax and 15% gratuity



Plated Dinner 3

~ Choice of 3 Appetizers ~

Butternut Squash Soup

Vegetable Pakoras in a Chickpea Batter Dumpling, Tamarind Glaze

Mixed House Greens

With Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

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~ Choice of 3 Entrees ~

Lentil and Chickpea Curry

Rosti Potatoes, Roasted Vegetables, Almonds, Tamarind Drizzle

Lamb Meatball Linguini

Tossed in Tomato Sauce, Roasted Red Peppers, Caramelized Onions, Parmesan, Garlic Toast

Pork Chop

Braised in Crabapple Syrup with Home Made Gnocchi, Roasted Vegetables and Island Grown Apple Sauce

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~ Choice of 2 Desserts ~

Bread Pudding

Chocolatissimo

Coffee and Tea

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\$34 per person plus tax and 15% gratuity



## Plated Dinner 4

~ Choice of 3 Appetizers ~

**Ginger Chicken Spring Rolls**, with Sweet and Sour Sauce, Sake Side Salad

**Smoked Turkey Noodle Soup**

**Mixed House Greens**

With Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

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~ Choice of 3 Entrees ~

Lentil and Chickpea Curry

Rosti Potatoes, Roasted Vegetables, Almonds, Tamarind Drizzle

Pork Chop

Braised in Crabapple Syrup with Home Made Gnocchi, Roasted Vegetables and Island Grown Apple Sauce

Black Pepper Fettuccini

Chicken, Spinach, Tomato, Garlic White Wine Cream Sauce, Parmesan, Garlic Toast

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~ Choice of 2 Desserts ~

**Chocolatissimo**

**Crabapple Pie**

**Coffee and Tea**

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\$36 per person plus tax and 15% gratuity



Plated Dinner 5

~ Choice of 3 Appetizers ~

Ginger Chicken Spring Rolls, with Sweet and Sour Sauce, Sake Side Salad

Mixed House Greens, with Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

Carrot Dill Soup

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~ Choice of 4 Entrees ~

**Lentil and Chickpea Curry**

Rosti Potatoes, Roasted Vegetables, Almonds, Tamarind Drizzle

**Cashew Chicken**

Stir Fried in Homemade Hoisin Sauce, over Rice Noodles and Julienne Vegetables

**Pork Ribs**

Bumbleberry BBQ Sauce, Rosti Potatoes, Roast Vegetables

**Braised Asian Short Ribs**

Basmati Rice, Julienne Vegetables

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~ Choice of 2 Desserts ~

Bumbleberry Ravioli

Chocolatissimo

Coffee and Tea

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\$40 per person plus tax and 15% gratuity

# Plated Dinner 6

~ Choice of 3 Appetizers ~

**Ginger Chicken Spring Rolls**, with Sweet and Sour Sauce, Sake Side Salad

**Curry Fried Calamari**, with a Tandoori Dip

**Mixed House Greens**

With Roasted Tomato, Sliced Almonds, Carrots, Beets, Raspberry Poppy Seed Dressing

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~ Choice of 4 Entrees ~

Lentil and Chickpea Curry

Rosti Potatoes, Roasted Vegetables, Almonds, Tamarind Drizzle

Elk Rissole

Stuffed with Cambazola Cheese, Served with Dauphine Potatoes and Roasted Vegetables

Caramel Salmon

Spicy Ponzu Sauce, Basmati Rice, Stir Fried Vegetables

8oz New York Steak

With Roasted Garlic Mash, Roasted Vegetables and Peppercorn Sauce

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~ Choice of 2 Desserts ~

**Rosehip Crème Brulee**

**Chocolatissimo**

**Bumblerry and Caramel Cheesecake**

**Coffee and Tea**

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\$44 per person plus tax and 15% gratuity