

Menu One

Appetizers

Sumptuous Array of Seasonal Fruits on display
Assorted Local Organic Cheeses
Creamy Yogurt Dressing
and
Fresh Vegetables from our Gardens, Relishes
Ranch or Blue Cheese Dipping Sauce
Locally Baked Breads, Crackers

Salads (1)

Baby Greens from the Inn's Gardens
Assorted Toppings
House Balsamic Vinaigrette, Blue Cheese with Gorgonzola Crumbles & Ranch Dressings
or
Original Recipe Caesar Salad
made with Lemon & Olive Oil, Home Made Croutons

Entrees (2)

Breast of Fowl
Grilled, Marinated Breast of Range Free Chicken with Fresh Herbs, Garlic & Lemon
Rice Pilaf
or
Chicken Parmesan with Fresh Garden Herbs
Asiago & Parmesan Cheeses
Home Made Marinara Sauce & Angel Hair Pasta
and
Roast Pork Tenderloin Encrusted with Pecans, Walnuts & Dijon Mustard
Served with Three Peppercorn Wine Reduction and Whipped Cream Horseradish
or
Vegetarian Lasagna
With Portobello Mushrooms, Wild Spinach and Home-made Marinara Sauce

Vegetables & Side Dishes (2)

Summer Squashes from the Inn's Gardens
New Red "Mushroom" Potatoes

Rice Pilaf with Almonds, Pine Nuts or Dried Fruit
The Inn's Green Bean Medley with Purple Onion, Parmesan & Mushrooms

Coffee, Tea, Decaf & Punch

\$38 per guest, 20% gratuity

**Seasonal additions and substitutions and vegetarian menus
are available upon request**

Menu Two

Appetizers

Sumptuous Array of Seasonal Fruits on display
Assorted Local Organic Cheeses
Creamy Yogurt Dressing
Baked Wheel of Brie En Croute with Sweet Dried Cranberries
and
Fresh Vegetables from our Gardens, Relishes
Ranch or Blue Cheese Dipping Sauce
Locally Baked Breads, Crackers

Salads (1)

Baby Greens from the Inn's Gardens
Assorted Toppings
House Balsamic Vinaigrette, Blue Cheese with Gorgonzola Crumbles & Ranch Dressings
or
Original Recipe Caesar Salad
made with Lemon & Olive Oil, Home Made Croutons

Entrees (3)

Chicken Parmesan Encrusted in Bread Crumbs & Fresh Garden Herbs
Asiago & Parmesan Cheeses
Home Made Marinara Sauce
or
Vegetarian Lasagna
With Portobello Mushrooms, Wild Spinach & Home-made Marinara Sauce

Barbequed & Marinated Beef Tenderloin
Served with a Three Peppercorn wine reduction and Whipped Cream Horseradish

Blackened Salmon
Seared Salmon with Cajun Spices & a Splash of Tequila

or
Salmon in Lemon Dill
Slowly Baked and Served with a Lemon Dill Sauce

Vegetables & Side Dishes (2)

Summer Squashes from the Inn's Gardens
New Red "Mushroom" Potatoes
Rice Pilaf with Almonds, Pine Nuts or Dried Fruit
The Inn's Green Bean Medley with Purple Onion, Parmesan & Mushrooms
Garlic Mashed Potatoes

Coffee, Tea, Decaf & Punch

\$48 per guest, 20% gratuity
Seasonal additions and substitutions and vegetarian menus
are available upon request

Menu Three **Appetizers**

Sumptuous Array of Seasonal Fruits on display
Assorted Domestic & Imported Organic Cheeses, Creamy Yogurt Dressing
Baked Wheel of Brie En Crouete with Sweet Dried Cranberries

and

Fresh Vegetables from our Gardens, Relishes
Ranch or Blue Cheese Dipping Sauce
Locally Baked Breads, Crackers
Bruschetta with Fresh Tomatoes, Basil & Mozzarella
from the Inn's Gardens

Smoked and Cured Salmon with Seasonal Garnish

or

Tender Chicken Breast Skewers Marinated in Teriyaki
Served with a Thai Peanut Dipping Sauce

Salads (2)

Baby Greens from the Inn's Gardens
Assorted Toppings
House Balsamic Vinaigrette, Blue Cheese with Gorgonzola Crumbles & Ranch Dressings
and
Original Recipe Caesar Salad
made with Lemon & Olive Oil, Home Made Croutons

Entrees (3)

Choice of

Chicken Parmesan Encrusted in Bread Crumbs & Fresh Garden Herbs

Asiago & Parmesan Cheeses

Home Made Marinara Sauce

Vegetarian Lasagna

With Portobello Mushrooms, Wild Spinach & Home-made Marinara Sauce

Marinated Beef Tenderloin Served off the Barbeque

with Three Peppercorn Wine Reduction and Whipped Cream Horseradish

Roast Pork Tenderloin Encrusted with Pecans, Walnuts & Dijon Mustard

Served with Three Peppercorn Wine Reduction and Whipped Cream Horseradish

Scallops St. Jacques

Scallops Sautéed in Wine Sauce and Baked over Piped Duchesse Potatoes

Blackened Salmon

Seared Salmon with Cajun Spices & a Splash of Tequila

Salmon in Lemon Dill

Slowly Baked and Served with a Lemon Dill Sauce

Vegetables & Side Dishes (3)

Summer Squashes from the Inn's Gardens

New Red "Mushroom" Potatoes

Rice Pilaf with Almonds, Pine Nuts or Dried Fruit

Garlic Mashed Potatoes

The Inn's Green Bean Medley with Purple Onion, Parmesan & Mushrooms

Coffee, Tea, Decaf & Punch

\$59 per guest, 20% gratuity

Seasonal additions and substitutions, and vegetarian menus

are available upon request

Cocktail Reception (60 Guests)

Baked Wheel of Brie En Croute with Sweet Dried Cranberries

Shrimp Seafood Display on ice

with Prawns, Shrimp & Bay Shrimp

Cocktail Sauce, Lemons & Horseradish

Fresh Fruit with Domestic and Imported Cheese Display

Garden Vegetables and Relish Assortment
Ranch or Blue Cheese Dipping Sauce

Bruschetta with Tomatoes, Basil from the Inn's Gardens
Buffalo Mozzarella

Tender Breast of Chicken Strip Skewers Marinated in Teriyaki,
Thai Peanut Sauce
Served in Pineapple "Towers"

Stuffed Portobellini Mushrooms
with Bread Crumbs and/or Local Organic Sausage

\$36 per person
20% gratuity

Tray Passed – add \$250

Seasonal additions and substitutions and vegetarian menus
are available upon request

A la Carte Appetizers

Fresh Fruit with Domestic and Imported Cheese Display

\$4.50 per guest

Garden Vegetables and Relish Assortment

Ranch or Blue Cheese Dipping Sauce

3.50 per guest

Baked Wheel of Brie En Croute with Sweet Dried Cranberries

\$3.25 per guest

Smoked and Cured Salmon with Seasonal Garnish

\$7.00 per guest

**Shrimp Seafood Display on ice
with Prawns, Shrimp & Bay Shrimp
Cocktail Sauce, Lemons & Horseradish
\$7.00 per guest**

**Seafood Display on Ice
with Prawns, Shrimp, Bay Shrimp
Fresh Dungeness Crab
Cocktail Sauce, lemons & Horseradish
\$9.50 per guest**

Bruschetta with Tomatoes, Basil from the Inn's Gardens

Buffalo Mozzarella

\$3.75 per guest

Tender Breast of Chicken Strip Skewers Marinated in Teriyaki,

Thai Peanut Sauce

Served in Pineapple "Towers"

\$6.00 per guest

**Stuffed Portobellini Mushrooms
with Bread Crumbs and/or Local Organic Sausage**

\$5.50 per guest

Barbequed Vegetable Kebob Skewers

Marinated in Teriyaki

\$5.50 per guest

Tray Passed – Add \$250

20% gratuity

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are available upon request**

**Note: there is an additional fee for garden weddings,
additional rentals are required, including a 10 x 10 canopy to cover the food served outside**