

# 2012 Menu

## Appetizers

(See last page for additional options)

Sumptuous Array of Seasonal Fruits on display  
Assorted Cheeses  
Creamy Yogurt Dressing

Baked Brie in Puff Pastry

Fresh vegetables from our Gardens, Relishes  
Ranch or Blue Cheese Dipping Sauce  
Locally Baked Breads, Crackers

## Salads (Select One)

Baby Greens from the Inn's Gardens  
Assorted Toppings  
House Balsamic Vinaigrette, Blue Cheese with Gorgonzola Crumbles & Ranch Dressings

Original Recipe Caesar Salad  
made with Lemon & Olive Oil, Home Made Croutons

Mixed Baby Greens from the Inn's Gardens  
Sweet Dried Cranberries, Glazed Pecans & Gorgonzola Cheese Crumbles  
Herbal Vinaigrette

## Vegetables & Side Dishes (Choice of Two)

Summer Squashes from the Inn's Gardens

New Red "Mushroom" Potatoes

Garlic Mashed Potatoes

Rice Pilaf with Almonds, Pine Nuts or Dried Fruit or scallions and almonds

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

Sautéed Seasonal Vegetables, such as asparagus or green beans

## Entrees

### Section 1 (Select one)

#### Mumsy's Chicken

Grilled, Marinated Breast of Range Free Chicken with Fresh Garden Herbs, Garlic & Lemon

#### Chicken Parmesan

With Home Made Marinara Sauce & Angel Hair Pasta

#### Chicken Agape

Chicken Breast stuffed with blend of herbs, Feta and Spinach, served with a Rosemary Glaze

#### Vegetarian Lasagna

Portobello Mushrooms & Wild Spinach with Eggplant Marinara

### Section 2 (Select One)

#### Filet Mignon

Served with a Three Peppercorn wine reduction and Whipped Cream Horseradish  
Béarnaise Sauce available as an option

#### Scallops St. Jacques

Scallops Sautéed in Wine Sauce and Baked over Piped Duchesse Potatoes

Petrale Sole Stuffed with Dungeness Crab in a Lemon Champagne Sauce

#### Beef Stroganoff

Made with filet mignon, Portobello mushrooms  
And served with Egg Noodles

### Section 3 (Select One)

#### Blackened Salmon

Seared Salmon with Cajun Spices & a Splash of Tequila

#### Salmon in Lemon Dill

Slowly Baked and Served with a Lemon Dill Sauce

Roast Pork Tenderloin Encrusted with Pecans, Walnuts & Dijon Mustard  
Served with Three Peppercorn Wine Reduction and Whipped Cream Horseradish

#### Portobello Stroganoff (Vegetarian)

Made with Portobello mushrooms and served with Egg Noodles

Coffee, Tea, Decaf & Punch

Seasonal additions and substitutions and vegetarian menus

are available upon request

## Additional Appetizer Options

Shrimp Seafood Display on ice  
with Prawns, Shrimp & Bay Shrimp  
Cocktail Sauce, Lemons & Horseradish  
\$9.00 per person

Fresh Fruit with Local and Imported Cheese Display  
\$3.00 per person

Bruschetta with Tomatoes, Basil from the Inn's Gardens  
Buffalo Mozzarella  
\$3.50 per person

Tender Breast of Chicken Strips Marinated in Teriyaki,  
Thai Peanut Sauce  
\$3.75 per person

Smoked and Cured Salmon with Seasonal Garnish  
\$6.00 per person

Stuffed Portobellini Mushrooms  
With Garden Herbs, Spices & Bread Crumbs and/or Local Organic Sausage  
\$6.50 per person

Tray Passed - add \$300

Seasonal additions and substitutions and vegetarian menus  
are available upon request

Customized menus are available for an additional cost  
Garden weddings - additional costs will apply for tenting and labor

Gratuity at 18% will be added to all food costs