

Evenings in the Gathering Room

The menus shown are from past gatherings and not set in stone.
We work with you to create the perfect menu for your celebration.
Menus are created based on season, personal taste and theme.

Family Style Dinner Menus

Some menu items are served in bowls and platters on the table for your guests to pass and share.

Fall Birthday Party

Welcome Snack

Hot Spinach Cheese Dip

First Course

Butternut Squash Soup with crisp Bacon

Main Course served Family Style

Turkey and Stuffing Meatballs with Cranberry Au Jus

Local Kale and Greens with Pumpkin Seeds Lemon and Parmesan Cheese

Pennsylvania Dutch Style Chicken Pot Pie

Sliced Pork Loin with Simmered Apple and Cabbage

Creamy Scalloped Potatoes

Dessert

Warm Apple Cobbler with House made Vanilla Ice Cream

Family Reunion

First Course

Green Salad with Honey Cider Vinaigrette

Main Course served Family Style

Carolina Style Cedar Plank Salmon with Bourbon BBQ Sauce

Dry Rubbed Beef Brisket

Texas Style Pork Short Ribs

BBQ Chicken with Three Sauces

Corn Bread Potato Salad Baked Beans Cucumber Salad

Dessert

Peach Short Cake and Chocolate Cup Cakes

Coursed Menus

Summer Wedding Dinner

On the table snack

House-made Tomato and Basil Flat Bread

Course one

Chilled Shrimp served with Corn Fritter with tomato, fresh Horseradish and Lemon

Course two

Summer Apple, Cabbage and Cucumber Salad with Pine-nuts

Entrée choose one

Deconstructed Salmon BLT

Sautéed Crab Cakes with baked white bean and corn with Pickled Jalapeno Cream Sauce

Grilled Beef Stew with Mexican Inspired Ratatouille and Queso Fresco Dumplings

Dessert

House-made Salt Caramel Ice Cream on Chocolate Torte

Southwest Inspired Chef Tasting Dinner

Welcome Snacks

Marinated queso fresco, jack cheese, homemade tortilla chips, pickled cumin carrot, our own hot pepper jam & chili lime peanuts

1st Course

Sweet Corn & Roast Pepper White Chili

2nd Course

Pumpkin Salad- romaine lettuce, grilled longneck pumpkin, toasted pumpkin seed, cucumber with citrus avocado crema dressing

3rd Course

Potato & Smoked Shrimp Taco

Open faced soft corn tortilla with ancho salsa, goat cheese cream & lemon sesame seeds

4th Course

Cumin rubbed Flank Steak with sweet potato gratin, wild rice pancake and tomatillo salsa

5th Course

Chocolate Polenta Soufflé Cake with caramel bananas and cinnamon whip cream

Pricing is based on number of guests and menu.

Winter Evening Bridal Shower

Welcome Snack

Assorted Cheeses and Spreads with Crisp Baguette

First Course

Seasonal Greens with Apple Cider Vinaigrette

or

Creamy Potato Soup with Bacon Cheddar Crouton

Entrée

Sautéed Chicken Breast with Lemon Capers and Almonds served with Sweet Potato Gratin

or

Cedar Plank Salmon with Roman Gnocchi and Spinach Pernod Cream

Dessert Tray on Table

Mom's Pound Cake and Carrot Cup Cakes

Fun Winter Dinner with Friends

On the Table

Homemade Bread Basket Mix

Served with White Bean Spread and Seasoned Butter

Appetizer Choice

Potato Soup

with Pickled Rutabaga, Cauliflower and Turnip

Chicken Meatball and Mushroom Salad

With Local Greens and Lemon

Crab Meat Pierogies

With Brown Butter, Shallots and "Tartar" Sour Cream

Entrée Choice

Vegetarian White Cassoulet

With Celery Salad and Olives

Seared Sea Scallops

With Buttered Cabbage, Egg Noodles and Fennel

Tri Tip Beef

With Charred Asparagus, Lentils and Parsley Honey

And for Dessert...

A Trio of ... Pear, Apple Popover, Cocoa Tort and Orange Pudding

Grazing Style Dinner Menus

Menu items are served in small portions on wood boards and platters so that you and your guests can try many items. Great for sharing!

Summer Fun Cocktail Dinner

Roasted Cauliflower Quesadilla

Watermelon "Ceviche"

Mini Lobster Roll on Grilled New England style

Roasted Eggplant Pizzetta

Red Curry Meat Balls Served with Rice Noodle Salad

Pulled Pork with Corn Fritter

Kimchi Chicken Taco with Seasonal Slaw

Crab Dip Grilled Cheese

Skewered Asian Duck Sausage with Grilled Plum

BLT Salad

Sweet: Summer Melon and Honey Short Cake with Ricotta Whipped Cream and Praline Pine-nuts

Birthday Beach Party

Hawaiian Style Mini Flatbread with Shaved Smoked Ham, Cheese and Pineapple

Sweet and Sour Pork Sliders

Sausage and Shrimp Kebobs

Chicken Taco with Mango Salsa and Toasted Coconut

New England Style Lobster Roll

Sweet Potato and Plantain Quesadilla with Black Bean Salsa

New England Style Clam Chowder Shooters

Tortilla Chips and Two Salsas on Tables

Pineapple Upside Down Cake