

# Party Menu

**\*\*Includes a glass of Chardonnay or Cabernet Sauvignon\*\***

**\*\*Minimum 10 Guests\*\***

## Appetizers

Seasonal Wild Mushroom Ravioli with Sage and Truffle Broth  
Roasted Red Beets with Pumpkin Seed Vinaigrette  
Mixed Baby Greens Salad with Olive Oil Dressing

## Entrees

Skatefish with Roasted Mushrooms, Brussels Sprouts in a Burgundy emulsion  
Maplecrest Free Range Chicken with Pommes Puree and Shiitake  
Roasted Hanger Steak with Pommes Frites, Red Wine and Shallot Sauce  
Green Market Vegetable Plate with Fettuccini in Garlic infused Olive Oil

## Desserts

Crème Caramel  
Flourless Varlhona Chocolate Cake w/English Cream  
Assorted Sorbets or Ice Creams w/Madeleine Cookie

**\*\*Call for Pricing and other Menu Options\*\***