



PRIVATE EVENTS CATERING MENU

BREAKFAST

listed price per person

COFFEE & PASTRY

Choice of Muffins, Danishes, Doughnut Holes

6

CLUB CONTINENTAL BREAKFAST

Muffins, Danishes, Bagels with Accompaniments

Orange Juice, Cranberry Juice

Coffee & Tea

10

RUTGERS CLUB BREAKFAST

Muffins, Danishes, Bagels with Accompaniments, Sliced Fruit Platter

Orange Juice & Cranberry Juice

Coffee & Tea

12

SMOKED SALMON PLATTER

Sliced Smoked Salmon with Accompaniments,
Flavored Cream Cheese, Sliced Bagels, Flat Bread

Orange Juice & Cranberry Juice

Coffee & Tea

12

RUTGERS CLUB DELUXE BREAKFAST

Scrambled Eggs, Fresh Hash Browns

Muffins, Danishes, Bagels with Accompaniments, Sliced Fruit Platter

Orange Juice & Cranberry Juice

Coffee & Tea

20

BREAKFAST ADD-ONS

The following items can be added to any of the above packages

Sliced Fresh Fruit	6	Yogurt Parfait	4
Bacon & Sausage	6	Breakfast Sandwiches	7
Scrambled Eggs	5	Homemade Pancakes	6
Oatmeal or Grits	3	Crème Brûlée French Toast	6

BEVERAGES & SNACKS

listed price per person

BEVERAGES

FRESHLY BREWED COFFEE

Regular or Decaf

4

ASSORTMENT OF TEA

4

JUICE CARAFES

choice of Orange Juice or Cranberry Juice

8

COCA-COLA ASSORTMENT

3.50

BOTTLED WATER

3

COFFEE SERVICE COMBO

Coffee, Tea, Juice

option to include Coca Cola assortment for additional \$1 per person

5 | 6 with soda

SNACKS

Assorted Breakfast Breads & Rolls Variety of Bagels, Croissants, Danishes, & Sliced Bread	6	Mixed Nuts Serves 10-15	14
Assorted Pastry Danishes, Muffins, Doughnuts, & Strudels	6	Tortilla Chips & Salsa Serves 10-15	15
Assorted Deluxe Pastries	8	Pretzel Nuggets or Potato Chips	8
Gourmet Butter Cookies & Brownie Platter	12	Chocolate Chip, Sugar Cookies, & Brownie Platter	10

LUNCH

Prepared for groups of 15 or more. Listed price per person

SOUP & SANDWICH

Chef's Daily Soup, Assorted Prepared Sandwiches, choice of Potato Salad or Pasta Salad, Cookies, Soft Drinks, Coffee, & Tea

19

THE FIRESIDE SANDWICH PLATTER

Chef's Daily Soup, Customized Sandwich Platter, Garden Salad, Potato Salad, Fresh Fruit Platter, Cookies, Brownies, Soft Drinks, Coffee, & Tea

Select (3) of the following:

Apple Tuna Salad, Turkey Breast, Baked Ham, Classic Hero, Shrimp Salad, Grilled Pesto Chicken Breast, Herb Roasted Sirloin, Smoked Turkey Breast, Lemon Chicken Salad, and Imported Cheese Trio

22

CLUB SPECIALTY SANDWICH BUFFET

Chef's Daily Soup, Assorted Specialty Sandwiches, Garden Salad, Pasta Salad, Sliced Fruit, Cookies, Brownies, Soft Drinks, Coffee, & Tea

Includes the following Sandwiches:

Southwestern-Smoked Turkey Wrap

Grated Cheddar, Roasted Red Peppers, Lettuce, Fresh Tomato, Salsa, and a lightly spiced Chipotle Mayo, on a Seasoned Tortilla

Italiano

Prosciutto, Soppressata, Fresh Mozzarella, Charred Tomato, Mixed Greens, Balsamic Reduction served on Seeded Semolina

RU Club

Oven Roasted Turkey or Slow Cooked Roast Beef with Crisp Turkey Bacon or Applewood Smoked Bacon, Sharp Cheddar, Lettuce, Jersey Tomato, Garlic Aioli

Vegetarian Muffaletta

Cauliflower, Carrot, Grilled Eggplant, Aged Provolone, Olive & Cherry Pepper Relish, served on Focaccia

21

LUNCH BUFFET

Prepared for groups of 15 or more. Listed price per person

HOT BUFFET

CHEF'S CHOICE BUFFET

Chef's Choice of Soup, Salad, One Protein Entrée, Pasta, Starch, & Vegetable, Served with Dinner Rolls, Layer Cakes, Pies, Cookies, Brownies, Soft Drinks, Coffee, & Tea

25

PASTA BUFFET

Pasta Entrée, Composed Salad, Garden Salad or Caesar Salad, Cheesy Garlic Bread, Cookies, Brownies, Soft Drinks, Coffee, & Tea

25 | Lobster Ravioli +3

TACO BAR BUFFET

Blackened Sliced Beef & Grilled Chicken, Vegan Cauliflower, Served with sautéed Peppers & Onions, Warm Tortillas, Cilantro Rice, Abuela's Beans, Sour Cream, Guacamole, Fresh Salsa, Cotija, & Cheddar, Cookies, Brownies, Soft Drinks, Coffee, & Tea

24

HERB ROASTED SIRLOIN & MARINATED GRILLED CHICKEN BUFFET

Fresh Herb & Horseradish Beef, Lemon Rosemary Chicken Breast, Seasonal Vegetable Medley, Mixed Greens with Dressing, Dinner Rolls, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Rice Pilaf, Dessert: Layered Cakes or Pies

31

SALMON BUFFET

Pan Roasted Salmon Filet, topped with Lemon & Dill Beurre Blanc, Served with Garden Salad, Fresh Vegetable Medley, Dinner Rolls, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Rice Pilaf, Dessert: Layered Cakes or Pies

28

BBQ BUFFET

BBQ Roasted Chicken, BBQ Pulled Pork, Creamy Macaroni & Cheese, Red Skinned Potato Salad, Creamy Coleslaw, Fresh Vegetable Medley, Corn Bread, Soft Drinks, Coffee, & Tea

Choice of the following:

Starch: Roasted Herb Potatoes or Roasted Mashed Potatoes, Dessert: Layered Cakes or Pies

34

DINNER BUFFET

Prepared for groups of 20 or more. Listed price per person

One Entrée Selection
30

Two Entrée Selection
34

Three Entrée Selection
38

ENTRÉES

STUFFED CHICKEN BREAST

Wild Mushrooms & Fontina Cheese Risotto

GRILLED PESTO MARINATED

CHICKEN BREAST

Tomato Bruschetta Topping **GF**

HERB-MARINATED CHICKEN BREAST

Tarragon, Carmelized Shallot, & Sherry Sauce **GF**

ROSEMARY & GARLIC ROASTED HALF CORNISH HEN

Cranberry Pan Sauce

BRAISED BONELESS SHORT RIB

Wild Mushrooms & Roasted Pearl Onions
(Fall/Winter)

GRILLED SOY-GINGER FLANK STEAK

Asian Slaw

MAPLE-BRINED PORK LOIN

Bacon & Sweet Potato Hash, and a Roasted Apple
Demi Glace **GF**

BROILED ATLANTIC SALMON

Lemon Zest, Extra Virgin Olive Oil, & Fresh Thyme **GF**

MEDITERRANEAN COD

Roasted Tomatoes, Sautéed Spinach, Capers, Olives,
Roasted Peppers, & Fresh Basil **GF**

SEAFOOD CIOPPINO

Mussels, Clams, Shrimp, & Scallops **GF**

CAVATAPPI PASTA

Roasted Grape Tomatoes, Gorgonzola Cheese,
Wilted Baby Arugula, & Wild Mushroom Broth **V**

GRILLED VEGETABLE RAVIOLI

Fresh Tomato Sauce **V**

EGGPLANT PARMESAN **V**

PENNE PASTA

Roasted Garlic, Fresh Mozzarella, & Arugula Pesto **V**

SPINACH & ROASTED GARLIC TORTELLINI

Broccoli Rabe, White Beans, Sun-Dried Tomatoes, &
White Wine Butter Sauce **V**

WILD MUSHROOM RAVIOLI

Madeira Cream, & Grilled Portabella **V**

BUTTERNUT SQUASH RAVIOLI

Maple Herb Cream (Fall/Winter) **V**

TOFU STIR-FRY

Scallions, Tamari, Ginger, Asian Vegetables **VG GF**

CORN POLENTA

Wild Mushroom Ragout **VG GF**

CURRIED BABY VEGETABLES **VG GF**

DINNER BUFFET

Prepared for groups of 20 or more.

SALADS

choice of one marinated (left) and one leaf (right) salad

SESAME GREEN BEAN SALAD

Baby Corn & Carrots **VG**

FIESTA RICE & BEAN SALAD **VG**

CONFETTI VEGETABLE ORZO SALAD

CUCUMBER, CHICKPEA, & TOMATO SALAD **VG**

TOMATO, FRESH MOZZARELLA, & BASIL SALAD

FIELD GREENS

Herb-Balsamic Vinaigrette

CAESAR SALAD

Housemade Seasoned Croutons, Fresh Pecorino Romano Cheese

BABY SPINACH, CANTALOUPE, & CHERRY

Citrus-Mint Dressing **VG**

Optional: Goat Cheese, Candied Walnuts **V**

ACCOMPANIMENTS

choice of one starch (left) and one vegetable (right)

SOUR CREAM & CHIVE WHIPPED POTATOES **V**

WHITE OR BROWN RICE WITH VEGETABLES & FRESH HERBS **VG**

ROASTED RED BLISS OR YUKON GOLD POTATOES WITH HERB OLIVE OIL **VG**

MASHED SWEET POTATOES WITH ROASTED CUMIN HONEY **V**

VEGETABLE FRIED RICE **V**

FARRO WITH ROASTED VEGETABLES **VG**

SAUTÉED SEASONAL VEGETABLE MEDLEY **VG**

SPRING ROASTED VEGETABLES **VG**

HONEY GLAZED TRI-COLOR CARROTS **VG**

SEARED ASPARAGUS WITH SHALLOTS **VG**

GREEN BEANS WITH CHERRY TOMATOES & VIDALIA ONIONS **VG**

MAPLE GLAZED BRUSSEL SPROUTS WITH BABY CARROTS **V**

(Fall/Winter)

DINNER BANQUET

Three Course Meal Starting at 42 per person
Please call us to customize your menu by choosing from
our selection of appetizers, soups, salads, entrées, and
specialty desserts. All meals include warm dinner rolls
with butter and hot beverages.

SOUPS

SOUP DU JOUR

Cream or Broth

SEAFOOD BISQUE DU JOUR

SALADS

HOUSE SALAD

Fresh Garden Vegetables, Seasonal Vinaigrette

CAESAR SALAD

Housemade Seasoned Croutons, Fresh Pecorino Romano Cheese

FIELD GREENS, GRILLED VEGETABLES

Herb Balsamic Vinegar

BABY SPINACH, CANTALOUPE, & DRIED CHERRIES

Optional Bacon, Toasted Pine Nuts, & Goat Cheese

GOLDEN BEETS, FETA, GREEN BEANS, & WALNUTS

FRESH MOZZARELLA & TOMATO SALAD

Optional Burrata Cheese +2 (Spring/Summer)

GARBANZO, BUTTERNUT SQUASH, CRANBERRIES, & TAHINI

(Fall/Winter)

FARRO, KALE, GRAPES, & SCALLIONS

Apple Cider Vinaigrette (Fall/Winter)

DINNER BUFFET

Prepared for groups of 20 or more. Listed price per person

CARVING STATION

APPLE HORSERADISH GLAZED HAM

8

ROSEMARY & GARLIC ROASTED BEEF SIRLOIN

11

HERB ROASTED TURKEY BREAST

8

PORK RIB ROAST

11

DRY AGED GRILLED TOMAHAWK

19

COLORADO RACK OF LAMB

15

FILET MIGNON

15

DESSERT TABLE

included with the purchase of an entrée

ASSORTED CAKES • PIES • COOKIES • BROWNIES

DINNER BANQUET

APPETIZERS

SHRIMP COCKTAIL MARTINI

Julienne Vegetable Slaw, & Lemon Tabasco Cocktail Sauce

GOAT CHEESE GNOCCHI

Braised Boneless Short Ribs

SLICED SMOKED SALMON

Over Saffron Blini, Shaved Fennel, Red Onion, & Orange Segments

ENTRÉES

STUFFED FRENCH CHICKEN BREAST

SMOKED TOMATO RISOTTO

Fresh Thyme, Roasted Garlic Pan Sauce

BATTER DIPPED CHICKEN

Lemon White Wine, Roasted Artichokes, & Grape Tomatoes

PAN-SEARED RED SNAPPER

Fennel Saffron & Tomato Broth, Topped with Tapenade

ROASTED SIRLOIN OF LAMB

Malbec & Quince Sauce

BROILED SALMON FILET

Lemon Zest, Extra Virgin Olive Oil, & Fresh Thyme

SLICED BEEF TENDERLOIN

Port Wine Demi Glace

RUTGERS CLUB SURF & TURF

6 oz. Beef Filet & Grilled Shrimp

SEAFOOD CIOPPINO

Sea Scallops, Littleneck Clams, Mussels, & Striped Bass in a Roasted Fennel & Tomato Broth

VEGAN POLENTA CAKES

Wild Mushroom Ragout, Grilled Vegetables

DINNER BANQUET

DESSERTS

LIMONCELLO GELATO

Refreshing, Rich, & Creamy Served in Champagne Flute

INDIVIDUAL CHEESECAKE

Over Fruit Coulis and Fresh Berries

TIRAMISU

Mascarpone, Sabayon Cream, & Espresso Coffee Soaked Lady Fingers, Topped with Whipped Cream and Cocoa Powder

FRUIT COBBLER

Choice of Apple, Pear, Cherry, or Peach with Chantilly Cream

DESSERT BITES PLATTER

Macaroons, French & Italian Cookies, Lemon, & Cheesecake Bars. Served to Share

PISTACHIO ICE CREAM

With Chocolate Sauce

GREEN TEA TIRAMISU

Mascarpone Green Tea, Sponge Cake

SEASONAL FRESH FRUIT

DESSERT ADD-ONS

The following items can be added to any of the above packages. Price per person.

CHOCOLATE MOLTEN CAKE

Vanilla Ice Cream, Chocolate Sauce, & Fresh Berries

7

CRÈME BRÛLÉE

Fresh Berries

7

GOURMET BUTTER COOKIES & BROWNIE PLATTER

10

10

BRUNCH BUFFET

Starting at 38 per person
Please call us to customize your menu by choosing from
our brunch selections

JUICE STATION

ORANGE • CRANBERRY • PINEAPPLE • GRAPEFRUIT

BREAKFAST SELECTIONS

BAGELS, MUFFINS, & DANISHES

With accompaniments

SCRAMBLED EGGS

BREAKFAST POTATOES

APPLEWOOD SMOKED BACON

TURKEY BACON

BREAKFAST SAUSAGE

TURKEY OR CHICKEN SAUSAGE

***VEGAN EGG PRODUCT & SAUSAGE AVAILABLE**

OMELET STATION

WITH ACCOMPANIMENTS

SMOKED FISH PLATTER

**SALMON, WHITING, & TROUT WITH
ACCOMPANIMENTS**

BRUNCH BUFFET

CARVING STATION

TURKEY OR PORK LOIN ENTRÉE

Beef Tenderloin +6 per person

CHICKEN ENTRÉE

PASTA ENTRÉE

ACCOMPANIMENTS

FRESH HERB RICE PILAF

VEGETABLE MEDLEY

Seasonal Steamed, Sautéed, or Roasted

MIXED GREEN SALAD

Dressing

BRUNCH BUFFET ADD-ONS

The following items can be added to any of the above packages
Price per person

Sliced Fruit	5	Oatmeal	3
Bacon & Sausage	5	Grits	3
Scrambled Eggs	5	Yogurt & Granola Parfait	4
Buttermilk Pancakes	5	Dessert Table	8
Breakfast Sandwiches	7	Butler Style Passed Cocktail	8

DISPLAYS & PLATTERS

Platter Price is available for parties of 20 people or more. Chef's selection of hot hors d'oeuvres can be offered in chafing dishes for cocktail receptions or added to any of the below platters for an additional charge

	Small Platter serves 30 people	Medium Platter serves 40 people	Large Platter serves 60 people
SEASONAL FRESH FRUIT	72	110	145
IMPORTED CHEESE	90	120	160
BERRIES, BREAD, GRAPES & CHEESE	90	120	160
CRUDITE	72	100	135

SIGNATURE PLATTERS & DISPLAYS

SOUTHWESTERN DIP (serves 30-40 people) **85 per platter | +25 extra salsa bowl**
Black Bean Vegetarian Chili, Fresh Tomato Salsa, Fresh Avocado Guacamole, & Homemade Chips

MEDITERRANEAN STYLE (serves 45 -50 people) **110 per platter**
Warm Spinach-Artichoke Dip in a Bread Bowl, Sun-dried Tomato Hummus, Grilled Vegetable Salsa, Marinated Olives, & Assorted Bread, Pitas, & Flatbreads

ITALIAN ANITPASTO **120 medium platter | 185 large platter**
Grilled Seasoned Vegetables, Cured Italian Meats, Fresh Mozzarella in Basil Pesto, Roasted Fennel, Hot Peppers, Smoked Cheese, & Assorted Crostini & Italian Breads. Medium Platter serves 30-45 people, Large Platter serves 40-65 people.

ASSORTED SEAFOOD DISPLAY **32 per person**
Shrimp Cocktail, Steamed Mussels, Smoked Salmon, Alaskan Crab Legs, Sauce, & Lemon Wedges

TEA SANDWICHES **10 per person**

BEVERAGE SERVICE

Listed price per person.

	First Hour		Second Hour		Third Hour
OPEN BAR House Wines, Domestic Beer, & Draft Beer	15	+	12	+	9
FULL BAR SERVICE House Mixed Drinks, House Wines, Domestic Beer, & Draft Beer	22	+	15	+	11
PREMIUM OPEN BAR Premium Liquor, Select Wines, Imported and Craft Beer	28	+	20	+	14
ULTRA PREMIUM OPEN BAR	Pricing Available Upon Request				

ADDITIONAL BEVERAGE OPTIONS

CASH BAR Drinks are purchased individually by each customer. One Rutgers Club Membership required per 10 guests.	CHAMPAGNE TOAST	5
TAB BAR A running tab of all drinks is kept, charges are per drink	SELF SERVE SOFT DRINK	4
PRIVATE FULL BAR SET UP 100+ beverages	SPECIALTY COCKTAIL	9+
	PUNCH BOWL	45 100 with alcohol
		Fruit Punch (serves approx. 40 people)

HOUR COCKTAIL RECEPTION

Listed price per person.
Please inquire about our complete hors d'oeuvres selection.

PASSED HORS D'OEUVRES
19 (select 4 options)

STATIONARY HORS D'OEUVRES
23 (select 4 options)

ADDITIONAL SELECTION
6

HOT HORS D'OEUVRE

MARYLAND CRAB CAKES

Smoked Paprika Remoulade

SAUSAGE STUFFED MUSHROOMS

CHICKEN & WAFFLES

Bourbon Syrup

SHRIMP POT STICKERS

Thai Chili Dipping Sauce

BEEF WELLINGTON

Horseradish Cream

PUFF PASTRY-WRAPPED CHORIZO

Chimichurri

LAMB SAMOSA

Mint Yogurt

ASSORTED VEGETARIAN QUICHE **V**

VEGETABLE SPRING ROLL **V**

SPINACH & SWISS PROFITEROLES **V**

POLENTA CAKE **VG**

Mushroom Ragout

CHEESE AREPAS **V GF**

PORK BELLY OVER FRIED RICE **GF**

COLD HORS D'OEUVRE

TOMATO BRUSCHETTA

Asiago Crostini **V**

CRAB SALAD

Wonton Crisp

SMOKED SHRIMP ON CUCUMBER

Wasabi Crème **GF**

MINI AVOCADO TACO **VG**

TOMATO, FRESH MOZZARELLA, & BASIL SKEWER **V GF**

MASCARPONE CROSTINI

Fig Spread **V**

BAR CUISINE

FLAT BREAD ASSORTMENT

ARANCINI

EMPANADA

Chicken or Beef

DUCK CONFIT MEATBALLS

SMOKED SHRIMP **GF**

BACON WRAPPED SCALLOPS **GF**

ASSORTED SLIDERS

THE RUTGERS CLUB RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 1

**PASSED/STATIONARY
HORS D'OEUVRES**
(Chef's Choice of 4)

VEGETABLES & SPREADS
ASSORTED SOFT DRINKS

29
per person

**CHARCUTERIE & DOMESTIC
CHEESE BOARD**
Olives, Dips, & Spreads

RECEPTION 2

PASSED HORS D'OEUVRES
(Chef's Choice of 4)

DESSERT BITES
COFFEE & TEA STATION
ASSORTED SOFT DRINKS

36
per person

**CHARCUTERIE & DOMESTIC
CHEESE BOARD**
Olives, Dips & Spreads

VEGETABLES & SPREADS

RECEPTION 3

PASSED HORS D'OEUVRES
Shrimp Pot Stickers • Mini Beef
Wellington • Tomato and Mozzarella
Skewers • Vegetable Spring Rolls

VEGETABLES & SPREADS
DESSERT BITES
COFFEE & TEA STATION
ASSORTED SOFT DRINKS

42
per person

**CHARCUTERIE & DOMESTIC
CHEESE BOARD**
Olives, Dips, & Spreads

CHEF'S CHOICE SLIDERS

THE RUTGERS CLUB RECEPTION OPTIONS

Please inquire about our complete hors d'oeuvres selection.

RECEPTION 4

**PASSED/STATIONARY
HORS D'OEUVRES**

Choice of 5 from Page 15

SMOKED SHRIMP PLATTER

**BERRIES, BREAD, & CHEESE
PLATTER**

PASTA STATION

Chef's Choice

VEGETABLES & SPREADS

DESSERT BITES

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

48
per person

RECEPTION 5

**PASSED/STATIONARY
HORS D'OEUVRES**

Choice of 5 from Page 15

ASSORTED PLATTER

Southwestern Dipping Platter, Italian
Antipasto Platter, & Assorted Seafood Display

WARM DIP & SPREADS

DESSERT BITES

Sweet Street Bars, Macarons,
Petit Fours, Cookies, & Brownies

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

60
per person

RECEPTION 6

**PASSED/STATIONARY
HORS D'OEUVRES**

Choice of 6 from Page 15

CHARCUTERIE

Domestic Cheeses, Meats, Grilled
Vegetables, Olives

PASTA STATION

Chef's Choice

CARVING STATION

Hanger Steak au jus with Chimichurri or
Poached Salmon with Chile Cream

SALAD STATION

Two Chef Selections

SMOKED SHRIMP PLATTER

WARM DIP & SPREADS

DESSERT STATION

French Macarons, Petit Fours, Sweet
Street Bars, Cookies, Brownies, &
Individual Dessert Cups

COFFEE & TEA STATION

ASSORTED SOFT DRINKS

82
per person

GUARANTEES

Our office hours are 8:00 am to 4:00 pm, Monday through Friday. We suggest that you make preliminary arrangements at least 10 (ten) Working Days in advance of your event to guarantee your booking. An estimated number of attendees should be given at this time. A final guest count must be made 2 (two) days prior to your function.

Your event cannot be processed without providing an internal purchase order through Marketplace and providing a release number given. If paying by credit card or check, please be prepared to settle your account on the day of your function.

CANCELLATION POLICY

If there is a cancellation or drop in guest count within three days of a scheduled event, the client will be responsible for all expenses incurred to that point. A general guide for these charges is approximately \$3 per person for luncheons and receptions, and \$5 per person for dinners and buffets.

RUSH ORDERS

We will attempt to accommodate small emergency rush orders. Additional charges may be incurred.

INCLEMENT WEATHER CANCELLATION POLICY

When the University closes due to inclement weather conditions, there will be no cancellation charges for events rescheduled.

EMERGENCY TELEPHONE NUMBERS FOR CANCELLATIONS

848.932.7139

848.932.6550

848.932.0386

848.445.7228

The Rutgers Club
85 Avenue E
Livingston Dining Commons 2F
Piscataway, NJ 08854

DINNER BUFFET

Prepared for groups of 20 or more. Listed price per person

One Entrée Selection
30

Two Entrée Selection
34

Three Entrée Selection
38

ENTRÉES

STUFFED CHICKEN BREAST

Wild Mushrooms & Fontina Cheese Risotto

BRAISED BONELESS SHORT RIB

Wild Mushrooms & Roasted Pearl Onions
(Fall/Winter)

GRILLED SOY-GINGER FLANK STEAK

Asian Slaw

MAPLE-BRINED PORK LOIN

Bacon & Sweet Potato Hash, and a Roasted Apple
Demi Glace **GF**

GRILLED PESTO MARINATED CHICKEN BREAST

Tomato Bruschetta Topping **GF**

HERB-MARINATED CHICKEN BREAST

Tarragon, Carmelized Shallot, & Sherry Sauce **GF**

ROSEMARY & GARLIC ROASTED HALF CORNISH HEN

Cranberry Pan Sauce

CAVATAPPI PASTA

Roasted Grape Tomatoes, Gorgonzola Cheese,
Wilted Baby Arugula, & Wild Mushroom Broth **V**

GRILLED VEGETABLE RAVIOLI

Fresh Tomato Sauce **V**

EGGPLANT PARMESAN **V**

PENNE PASTA

Roasted Garlic, Fresh Mozzarella, & Arugula Pesto **V**

SPINACH & ROASTED GARLIC TORTELLINI

Broccoli Rabe, White Beans, Sun-Dried Tomatoes, &
White Wine Butter Sauce **V**

WILD MUSHROOM RAVIOLI

Madeira Cream, & Grilled Portabella **V**

BUTTERNUT SQUASH RAVIOLI

(Fall/Winter) **V**

BROILED ATLANTIC SALMON

Lemon Zest, Extra Virgin Olive Oil, & Fresh Thyme **GF**

MEDITERRANEAN COD

Roasted Tomatoes, Sautéed Spinach, Capers, Olives,
Roasted Peppers, & Fresh Basil **GF**

SEAFOOD CIOPPINO

Mussels, Clams, Shrimp, & Scallops **GF**

TOFU STIR-FRY

Scalions, Tamari, Ginger, Asian Vegetables **VG GF**

CORN POLENTA

Wild Mushroom Ragout **VG GF**

CURRIED BABY VEGETABLES