

## On-Site Sample Menus

We prefer to know our client before preparing a menu to ensure that their needs and desires are being met. We are happy to create a menu for your group that will fit with your desires and budget. We will then custom title, date & print your menus free of charge.

### Sample Menu #1

Chef's Taste of the Evening

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Sweet Leaf Lettuces with Foraged Vegetables, Twig Farm Goat Cheese & Tarragon Dressing

or

Roasted Heirloom Tomato Soup with Lemon-Thyme

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Homegrown Mint Sorbet

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Grass-Fed Beef Tenderloin with Gratin Potatoes, Browned Spice Butter & Demi Glace

or

Butter Braised Maine Lobster with Roasted Mushroom Risotto, Asparagus & Opal Basil

or

Homemade Pappardelle Pasta with Roasted Artichokes, Cured Olives, Preserved Meyer Lemon & Shaved Parmesan

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El Rey Chocolate Truffle Celebration Torte with Peach-Wildflower Sauce

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Green Mountain Coffee or Vermont Artisan Tea Selections

### Sample Menu #2

Grafton Smoked Cheddar Fritter with Harissa Aioli

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Sautéed Gnocchi with Roasted Pumpkin & Sage

or

Maine Crab Cake with Endive, Wine Grapes & Whole Grain Mustard Sauce

or

Local Greens with Maple Balsamic Vinaigrette

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Navarin of Winding Brook Farm Lamb & Fall Vegetables with Smashed "German Butter Ball" Potatoes & Truffle Essence

or

Mountain Foot Farm Trout with Roasted Beets & Apples Meunière

or

Seared Duck Breast & Leg Confit with Butterworks Farm Bean Ragout, Broccoli Rabe & Black Currant Jus

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Maple Pudding with Hazelnut Shortbread

or

Espresso Granité with Monument Farm Chantilly Cream, Biscotti & Kahlua Reduction

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Organic Green Mountain Coffee or Vermont Artisan Tea Selections