

## Appetizers

### **Local Farmhouse Cheeses**

Wild honey and strawberry jam  
Assorted flatbread and crackers

### **Country Style Beef Stew**

Carrots, onion, potatoes,  
mushrooms

### **Philly Cheesesteak & Mushrooms Dip Served with Pita Chips**

### **Tomato Basil Soup**

With Oyster crackers

### **Char Grilled Pork Loin**

Mustard sauce, spicy BBQ sauce

### **Cajun Chicken pasta with**

Five Cheeses, goat cheese, Asiago,  
ricotta, Gruyere, cheddar, Red Peppers,  
and Mushrooms

### **Truffle & Parmesan Roasted Tri- Color Fingerling Potatoes**

## Carvery

### **Spicy Shrimp Vindaloo**

Shrimp, turmeric, ginger, coconut milk,  
basmati Rice

### **New England's Classic Fish and Chips**

Served with tartar sauce

### **Roasted Brussels Sprouts, Carrots and Bacon**

## Chef Table

## Farm house

### **Lentil –Couscous Salad**

Israeli couscous, lentils, cherry  
tomatoes, chopped parsley, goat  
cheese olive oil, lemon juice,

### **Kale and Quinoa Salad**

Kale, quinoa grapes, sweet red peppers,  
sunflower seed and parmesan cheese  
tossed with our lemon vinaigrette

### **Arugula Corn Salad and Bacon**

Bacon, green onions, cumin, corn white  
wine vinaigrette

## Desserts

### **Chef Selection**

### **Assorted Mini desserts**

**Enjoy the  
Flavors of  
The season!  
Executive -Chef  
Sammy Alamri**