



A SEAT AT THE IRISH TABLE

MARCH 13

APPETIZER

Shamrock Pesto Flat Bread
Topped with Shredded Parmesan
& Toasted Pine Nuts

BREAD

Irish Soda Bread with Currants & Zest of
Citrus Fruit Served with Soft Irish Butter

SALAD

Baby Spinach Topped with
Orange Segments, Sliced Pears,
Pistachios, Crumbled Feta &
Topped with Citrus Vinaigrette

ENTRÉE

Slow Roasted Maple Dijon Corn
Beef Brisket Accompanied by
Leek-Parsnip Potato Cakes &
Braised Cabbage & Carrots

DESSERT

Decadent Black & White
Chocolate Stout Mousse



AN EVENING IN POLAND

MARCH 27

APPETIZER

Pierogi with Sour Cream & Dill

BREAD

Rye Bread

SOUP

Kielbasa & Kale

ENTRÉE

Golumpki

*Stuffed with Rice & Ground Beef,
Served with Baked Potato with Sour
Cream & Dill & Tri-Colored Carrots*

DESSERT

Papal Cream Cake



HOME AWAY FROM HOME FESTIVE FALL BUFFET

APRIL 10

APPETIZER

Scallops Wrapped in Bacon
with Maple Glaze

BREAD

Pumpkin Bread

SOUP

Butternut Cider Bisque

ENTRÉE

Roast Turkey with Apple Sage
Stuffing, Homemade Cranberry
Sauce & Classic Herb Gravy

*Buffet Includes Yukon Gold Mashed Potatoes,
Asparagus with Garlic Butter, Creamed
Onions & Leeks, & Vegetable Medley*

DESSERT

Warm Apple Crisp with
Vanilla Ice Cream



SEA BREEZE

APRIL 17

APPETIZER

Crab Stuffed Mushrooms

BREAD

Garlic Parmesan Pull Apart Rolls

SOUP

Classic Lobster Bisque

ENTRÉE

Grilled Salmon with Mango Salsa

Served with Rice Pilaf & Baby Spinach

DESSERT

Apple Pie à la Mode



WINING & DINING IN PARIS

APRIL 24

APPETIZER

Coquille Saint Jacques

*Delicate Sea Scallops in a Cream Sauce
with Mushrooms in a Wine Cream
Sauce Topped with Gruyere Cheese*

BREAD

French Bread

SOUP

French Onion Soup

ENTRÉE

Beef Bourguignon

*Classic French Beef Dish with Pearl
Onions, Carrots, Bacon, Mushrooms
& Red Wine, Served with Buttered
Egg Noodles & Haricot Verts*

DESSERT

Crème Brulee





BRINGING THE GOODNESS OF THE “FARM TO THE TABLE”

MAY 1

APPETIZER

Wild Mushroom & Leek Crostini
with Boursin Cheese

BREAD

Whole Wheat Roll

SOUP

Lemon Asparagus

ENTREE

Prosciutto Wrapped Chicken Florentine
*Stuffed with Ricotta Cheese, Spinach,
Roasted Red Pepper & Parmesan*

DESSERT

Honey Rhubarb Compote over Vanilla
Ice Cream with Fresh Whipped Cream





CLIMB ABOARD THE PRIME RIB SPECIAL

MAY 8

APPETIZER

Shrimp with Classic Cocktail Sauce

BREAD

Herb Focaccia

SALAD

Spring Salad Mix with Fresh
Herb Vinaigrette

ENTRÉE

Roast Prime Rib with Rosemary au Jus

*Served with Duchess Potatoes &
Spring Vegetable Medley*

DESSERT

Strawberry-Rhubarb Shortcake
with Whipped Cream