

## Autumn & Early Winter Offerings

### Breakfast Breads

Provided By The Dozen

Blueberry Stuffed French Toast:	15.00
Sticky Pecan Rolls	12.00
Popovers With Maple Butter	12.00
Apple Cinnamon Donuts	12.00
Lemon Blueberry Coffee Cake Muffins	15.00

### Quiche

Serves 8-10

Vegetable	25.00
Grafton Cheddar & Leek	30.00
Maple Glazed Bacon & Asiago	30.00
Smoked Salmon, Dill & Sheep's Milk Cheese	40.00

### Grab & Go Hors d' Oeuvres

Provided By The Dozen

Mushroom Toast Triangles	16.00
Grafton Cheddar Cheese & Chive Cocktail Cheese Puffs	16.00
Goat Cheese & Chutney in Phyllo Pastry	18.00
Maytag Blue & Sun Dried Cherry Fritters With Cinnamon Claret Sauce	18.00
Atlantic Smoked Salmon & Dill Rugalach	18.00
Pacific Rim Shrimp Gyoza With A Cilantro Sake Soy Dipping Glaze	18.00
Pan Seared Maryland Crab Cakes With Remoulade	22.00

### Stationary Hors d' Oeuvres

Serves 8-10

Pear & Stilton Torte With White Balsamic Syrup & Baguette	35.00
Baked Brie With Spicy Fruit Chutney & Assorted Crackers	35.00
The Ultimate Welsh Rarebit With Sun Dried Tomato & Sippets	35.00
Vegetarian Torta Rustica Layered Roasted Vegetables, Cheese & Pesto	35.00
Curried Smoked Trout With Carrot Rosemary Wafers	30.00
Classic Maine "Lobster Rolls"	40.00
Maryland Crab & Spinach Dip & Assorted Crackers	40.00
Fabulous Feasts Chutney Basil Chicken Salad With Sippets	40.00
Artisan Vermont Cheeses With Bright Berries, Chutney & Baguette	75.00

## Bisques, Soups, Porridges, Chowders & Chili

Provided In Quarts

Classic Lobster Bisque	15.00
Butternut Bisque	12.00
Roasted Tomato Ginger Soup	12.00
Chicken Vegetable Soup With Orzo & Wild Rice	12.00
Baked Maine Potato Porridge	12.00
Grilled Corn Chowder With Leeks & Smoked Bacon	12.00
New England Fish Chowder Resplendent With Herb Poached Haddock	14.00
Vegetarian Colored Bean & Curried Tomato Chili	14.00
Traditional Beef & Kidney Bean Chili	15.00
Lucinda's Chicken & White Bean Chili	15.00
Savory Gravy...Vegetarian or Classic: Quart	15.00

## Side Dish Selections

By The Pound

4 Ounces Per Person As A Rule

Traditional Dressing For Your Roasts Or Turkey	9.00
Pacific Rim Chilled Noodles With Thai Peanut Glaze	9.00
Angel Hair Nests With Marinara, Pesto & Mozzarella (4 Per Pound)	9.00
Macaroni & Cheese	9.00
Sweet Potato Pave	9.00
Mashed Potatoes Plain, Garlic Or Scented With Horseradish	9.00
Classic Creamy Scalloped Potatoes	10.00
Pan Roasted Brussels Sprouts	10.00
Green Beans With Roasted Shallots & Toasted Almonds	10.00
Old Fashion Creamed Spinach	12.00
Spaghetti Squash A La Fresco With Tomato Marinara & Shaved Asiago	12.00
Roasted Vegetable Piperade In A Curry Scented Pomodoro	12.00
Grilled Asparagus Served With A Citrus Glazing	12.00
Artichoke & Wild Mushroom Soufflé	12.00
Braised Carrots & Fennel With Herb Confetti & Gremolata	12.00

## Principal Plates

Serves 8-10

### For Your Frantic Friday

Chicken Pot Pie With A Cheddar Cheese Pastry Crust	75.00
Classic Lasagna	55.00
Vegetable Lasagna	45.00
Chicken & Spinach Lasagna	65.00
Hearty Beef Stew, Accompanied By Buttered Noodles	75.00
Katie's Shepherd's Pie, Lamb, Vegetables, Gravy In A Smashed Potato Crust	65.00
Vegetable Parmesan, Eggplant, Summer Squash & Zucchini	45.00
Traditional New England Pot Roast	75.00
Braised Beef Short Ribs	75.00
Meat Loaf, Mushroom Gravy & Cranberry Ketchup	45.00
Chicken Paprikash, Accompanied By Buttered Noodles	65.00
Caribbean Curried Lamb With Chutney, Rice, & Traditional Trimmings	75.00

### For Your Saturday Supper

Roast Turkey Breast Accompanied By Cranberry Orange Relish	100.00
Tenderloin of Beef Fire Grilled With Creamy Horseradish Sauce	150.00
Roasted Tenderloin Wild Mushroom Stuffing & Claret Wine Sauce	150.00
Salmon Coulibiac With Spinach, Mushroom, Dill & Wild Rice In Puff Pastry	125.00
Cold Poached: Salmon With Vegetable Armor & Citrus Dill Sauce	125.00
Long Bone Leg Of Lamb Butterflied, Roasted & Served With Fresh Mint Sauce	100.00
Classic Standing Rib Roast Herbal Au Jus & Horseradish Dijonnaise	175.00
Sauteed Breast Of Chicken With Pancetta Hash, Spinach & Tomato Coulis	100.00
Boneless Roasted Chicken Stuffed With Leeks, Asparagus, Brie & Au Jus	75.00