



Create Your Own Menu

Our selections will make it easy to offer a fantastic feast for your guests. From the simple to the sublime, the possibilities are endless. Craft your own menu from the selections below and our Event Coordinators will provide you with a complete quote.

SALADS

Caesar Salad

Romaine lettuce, garlic croutons, slivered Parmesan cheese & lemon parmesan dressing

Trifles Salad

Mixed Greens with mandarin oranges, strawberries, red onion & sweet honey vinaigrette

The Falls Salad

Mixed greens with grapes, apples, crumbled blue cheese & sweet champagne vinaigrette

Wine Bar Salad

Mixed greens with poached pears, caramelized walnuts, goat cheese, dried cranberries & white balsamic dressing

Caprese Salad

Layered tomatoes, basil, fresh mozzarella cheese, olive oil & balsamic reduction

Baby Greens Salad

Baby greens, strawberries, caramelized walnuts, crumbled blue cheese & white balsamic vinaigrette

Garden Salad

Mixed greens, sliced tomatoes, cucumbers, carrots & white balsamic vinaigrette



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CHICKEN ENTREES

Chicken Marsala

Chicken breast sautéed with Portobello mushrooms and Marsala wine sauce

Apple & Almond Stuffed Chicken

Chicken breast with almond apple stuffing and Brandy cream sauce

Chicken Roulade

Lightly breaded chicken breast stuffed with roasted vegetables and mozzarella cheese drizzled with Roasted Red Pepper Coulis. Presented hot or room temperature

Chicken Saltimbocca

A roulade of prosciutto wrapped Chicken Breast stuffed with sage & provolone cheese finished with a tarragon jus

Lemon Artichoke Chicken

Sauteed with lemon, white wine, garlic and artichoke sauce

Prosciutto-Wrapped Chicken

Stuffed with smoked Gouda and finished with a tomato coulis

Baked Chevre Chicken Breast

Stuffed with Chevre cheese, red grapes and toasted almonds topped with white wine cream sauce



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PORK ENTREES

Herb-crusted Pork Roast

Rolled with an apricot and almond stuffing, finished with triple sec reduction

Grilled Pork Tenderloin

Finished with Brandy cream sauce

Sautéed Pork Medallions

Topped with mushrooms & brandy shallot cream

Stuffed Pork Tenderloin

Roasted caramelized apples & creamy cider glaze

Apple Bacon Wrapped Pork Loin

Stuffed with bacon cornbread stuffing

TRIFLES
CATERING



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BEEF ENTREES

MARKET PRICING

Sliced Marinated Flank Steak

Prepared medium rare and served with a Port wine reduction

Stuffed Flank Steak

Spinach, Feta cheese and roasted red peppers finished with red wine reduction

Flank Steak Roulade

Gorgonzola, pine nuts and spinach with a Port wine reduction

Beef Burgundy

Cubed and braised beef in a classic red wine, carrot, celery & onion reduction

TRIFLES
CATERING



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FISH & SEAFOOD ENTREES

Maryland Crab Cakes

With Cajun remoulade sauce

Honey Crusted Soy Salmon

Glazed with a sweet soy topping

Lemon Sole

Stuffed with shrimp & asparagus mousse, orange chive citrus butter

Horseradish Herb Crusted Salmon

Citrus lime butter sauce

PASTA ENTREES

Penne Pasta

Fresh Basil tomato pomodoro sauce

Pesto Penne Pasta

Creamy pesto sauce with artichokes & roasted red peppers

Wild Mushroom Ravioli

With a light gorgonzola cream sauce & toasted walnuts

Quattro Formaggio Ravioli

Finished with Tomato Basil sauce OR Rosemary cream sauce and sauteed spinach

Asiago Tortellini

Tossed with wild mushrooms & fresh asparagus in a roasted garlic cream sauce



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VEGETABLES

Roasted Seasonal Vegetables

Presented room temperature

Ratatouille

Sauteed eggplant, squashes, tomatoes & onions
simmered in olive oil

Green Beans with Roasted Red Peppers

Green Beans & Cashews

Grilled Asparagus with Roasted Red Peppers

Slow Roasted Root Vegetables

Parsnips, beets, carrots, and winter squashes with
fresh rosemary and light olive oil

Honey Glazed Carrots



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STARCHES

Vineyard Potatoes

Roasted redskin potatoes, Yukon gold potatoes & sweet potatoes

Lyonnaise Potatoes

Thinly sliced, layered potatoes and stacked with onions, butter and parsley

Oven Roasted Sweet Potatoes & Apples

Herb Roasted Red Skin Potatoes

Yukon Gold Garlic Mashed Potatoes

Wild Rice Pilaf with Dried Cranberries & Oranges

Cheddar Cheese Scalloped Potatoes

