**BRUNCH 1, $15.95**
- Medley of seasonal grapes
- Cinnamon sugar grits with stewed apples
- Basil sausage breakfast strata
- Tomato halves baked with egg and topped with hollandaise
- Applewood smoked bacon
- Assorted muffins with honey butter
- Juice, coffee, hot tea, iced tea, and ice water

**BRUNCH 2, $19.50**
- Black-eyed pea salad with tomato and pineapple
- Honeydew and mint in Midori
- Selection of imported cheeses
- Baked penne rigate with mushrooms and Gruyère
- Roasted vegetable-potato frittata
- Beef tips and onions braised in Belgian ale
- Roasted chicken breasts with creamy Asiago grits and onion-leek chicken broth
- Assorted rolls and butter
- Spiced fruit compote with yellow cake diamonds and chantilly cream
- Juice, coffee, hot tea, iced tea, and ice water

**SERVED LUNCHES**
- Grilled pork tenderloin served over creamy polenta with balsamic marinated mushrooms, broccoli rabe with pancetta and onions, and fresh sage chiffonade, $12.95
- Chilled Riesling poached chilled chicken breast atop mixed greens with hazelnuts, grapes, and hazelnut dressing, $9.95
- Baked chicken breast stuffed with prosciutto and sage Derby cheese atop a bed of lemon pepper pasta with chunky tomato-fennel sauce, $11.95
- Pistachio coated seared fillet of salmon atop a succotash of corn, carrots, green peas, and parsnips, drizzled with a maple orange reduction, $14.95
- Grilled marinated flank steak over bitter greens tossed in roasted garlic oil, crumbled Stilton, sautéed green beans, cherry tomatoes, croutons, and balsamic syrup, $13.95
- Seared lamb tenderloin over a salad of yellow split peas, red currants, and mixed greens in an Asiago cheese cup dressed with rosemary-walnut oil vinaigrette, $15.95

**BOX LUNCH, $8.75**
- Grilled chicken breast with bleu cheese and grilled onion rémoulade on focaccia
- Potato chips
- Grape and honeydew medley
- Apple-caramel bar
- Soda
- Condiments
LUNCH BUFFET 1, $16.95
Carrot and golden raisin salad with chutney dressing
Radicchio, spinach, and red onion salad with feta and balsamic vinaigrette
Potato and mushroom gratin
Stewed green beans with tomatoes and mint
Pomegranate-honey roasted game hens
Beef fricassee with shallots, fennel, and Madeira
Assorted petite rolls and butter
Apple strudel with caramel sauce
Coffee, hot tea, iced tea, and ice water

LUNCH BUFFET 2, $14.50
Broccoli and mushroom salad with almond-garlic vinaigrette
Endive salad with mustard-caraway dressing
Brown rice and spinach casserole with roasted vegetables
Cranberry and apricot glazed sweet potatoes
Trout fillets with caramelized apples, leeks, and cider reduction
Roasted onion and garlic meatloaf with tomato brown gravy
Assorted petite rolls and butter
Pumpkin bread pudding with butterscotch-raisin sauce and whipped cream
Coffee, hot tea, iced tea, and ice water

COLD HORS D'OEUVRES
Bleu cheese and spiced walnut terrine with assorted crackers, per 15 sv, $1.75/sv
Purple potato rounds with hummus and citrus zest, $1.25/100
Caramelized Brie with spiced pecans and assorted crackers, per 40 sv, $1.35/sv
Crostini with roasted vegetables and pine nuts, $70/100
Sliced cucumber on table wafers topped with smoked oysters, red onions, and sour cream, $150/100
Smoked salmon and cream cheese torta topped with dried cranberries and toasted hazelnuts, assorted crackers, per 25 sv, $2.50/sv
Table wafers topped with Roquefort-walnut spread and apple slivers, $100/100

HOT HORS D'OEUVRES
Skewered chicken with spicy ginger-peanut dipping sauce, $160/100
Chesapeake Bay crab-potato cakes with Old Bay aioli, $150/100
Artichoke, sun-dried tomato, and crawfish bouchées, $150/100
Fritter battered chicken tenderloins with horseradish-honey mustard dipping sauce, $160/100
Petite corn muffins with sliced roasted turkey and cranberry-sage chutney, $150/100
Beef and duxelles in puff pastry, $150/100
Almond breaded duck strips with sweet-and-sour sauce, $195/100
Skewered chicken and apple sausage medallions with apple-red onion relish, $200/100
RECEPTION SWEETS
Cheesecake egg rolls dusted in cinnamon sugar, $125/100
Sweet spiced pecans, $16/lb
Pear-hazelnut tarts with apricot glaze, $185/100
Apple-caramel bars, $9/doz
Frangelico-chocolate mousse tarts, $185/100
Petite apple galettes, $23/doz
Walnut-spice breakfast tea cake, $9/ea
Apricot breakfast twist, $17/ea

APPETIZERS
Cornmeal coated fried oysters with fennel-red cabbage coleslaw, and apple-horseradish remoulade, $8.95
Sliced orange balsamic glazed duck breast with wilted chiffonade of cabbage, dried fruit couscous salad, maple shallot vinaigrette, $10.95
Braised endive and pear tart with crumbled Roquefort cheese, candied walnuts, and watercress, $5.75
Honey glazed semi-boneless grilled quail atop scallion-grits cake with a field green garnish, $7.95

SOUPS
Puréed sweet potato with sweet spiced pecans, $2.75
Provençale fish with garlic croutons, $3.50
Smoked chicken and wild mushroom quenelles with wild rice in rich chicken broth, $3.25
Carrot and parsnip with herbed croutons, $2.50
Cajun shrimp and corn bisque, $3.75
Ale and sharp cheddar cheese with crisp herbed breadsticks, $2.50
Puréed pumpkin with goat cheese and cracked black pepper, $2.95
Oysters Rockefeller bisque, $4.25

SALADS
Roasted pear, walnut, and Roquefort tart with lolla rossa and frisée dressed with walnut oil-sherry vinaigrette, $3.95
Mixed greens with poached shrimp, grapes, and Dijon mustard dressing, $7.25
Spinach salad with warm Asian black bean dressing, julienne onions, peppers, and pear slivers, $3.00
Romaine and radicchio with dried cherries, toasted pecans, red onions, and orange-maple vinaigrette, $3.50

INTERMEZZO
Cranberry-apple sorbet in a Granny Smith apple ring, $3.25
Poached cranberries and orange sections in blood orange grappa, $3.00
Anjou pear and rosemary sorbet, $2.95

DINNER ENTRÉES
Baked pork tenderloin coated in green peppercorns and mustard; mushroom-braised cabbage, spiced lentils, and dried cherry sauce, $16.95
Roasted semi-boneless quail stuffed with chicken and apple sausage, purple potato home fries, braised kale, and Madeira-chestnut jus, $23.95
Oven poached salmon in garlic-clam sauce atop steamed sliced red potatoes with braised savoy cabbage and julienne carrots, $20.95
Smoked pork tenderloin with tomato-corn chutney, red mashed potatoes with leeks and cottage cheese, and sautéed green beans with mustard crumbs, $16.95
Oven roasted semi-boneless game hen with apricot-pecan wild rice, leeks in sage butter, tarragon sauce, $16.95
Sliced grilled tenderloin of beef with port wine and Dijon mustard sauce, Cabernet whipped potatoes, caramelized red onions, and grilled marinated vegetables, $21.95
Pan roasted venison loin with three root vegetable purées, currant-sherry vinegar reduction, and julienne fried leeks, $28.95
Roast breast of pheasant with Virginia applejack sauce, dried cranberry cornbread dressing, glazed carrots, and caramelized pearl onions, $28.50
Grilled veal chop with chicken apple sausage, medley of heirloom beans, broccoli and cauliflower in herb butter, balsamic syrup, $28.95
Adobo marinated chicken breast with dried fruit chutney, honey-sweet potato purée, and lima bean, pearl onion, and button mushroom succotash, $14.95
Loin of lamb with sweet spiced pecans, pumpkin polenta, and quick braised spinach with fennel, $24.50

DINNER BUFFET 1, $22.95
Grape Waldorf salad
Mixed greens with lemon-dried cranberry vinaigrette
Steamed broccoli topped with crisped onions
Harvest rice blend
Monterey Jack spoonbread
Veal and mushroom stew with Riesling
Grilled tuna steaks topped with zesty sweet potato-corn salsa
Assorted petite rolls and butter
Frangelico-chocolate mousse with rolled chocolate hazelnut gaufrette
Coffee, hot tea, iced tea, and ice water

DINNER BUFFET 2, $18.95
Wild rice, corn, roasted pepper, and green onion salad
Mixed greens with Dijon vinaigrette
Hazelnut-honey baked acorn squash
Creamed spinach gratin topped with sliced tomatoes
Pork fricassee with sweet potatoes
Sliced roast turkey breast with onion-walnut cornbread dressing and cranberry-sage chutney
Assorted petite rolls and butter
Irish cream mousse pie
Coffee, hot tea, iced tea, and ice water

DESSERTS
Chocolate, cranberry, and walnut tart with Cointreau sauce, $3.75
Apple strudel with Irish cream sauce, $2.95
Poached pear and raspberry Bavarian cream Napoleon with white chocolate glaze, $4.95
Pumpkin bread pudding with cranberry-caramel sauce, $3.25
Baked sliced apples in a light custard with almond brittle, Calvados crème anglaise, whipped cream and dried apple chip, $4.95
Irish cream mousse cake, $3.75
Warm vanilla-pistachio pot de crème with chocolate dipped fan wafer, $3.75
Chocolate-hazelnut tart with apricot glaze and white chocolate sauce, $3.95
Sazerac marinated strawberries with minted whipped cream, $4.95
Sour cream-pumpkin chiffon pie, $3.75