



SAMPLE CATERING MENU

PASSED HORS D'ŒUVRE

- **SMOKED DUCK HASH WITH FRIED QUAIL EGG**
- **SHERRY BRAISED RABBIT AND MUSHROOM RAGOUT
ON GRILLED BAGUETTE**
- **SWEET POTATO BLINI, RONNYBROOK CRÈME FRAICHE**
- **WELLFLEET OYSTERS, SPICY SMOKED TOMATO BISQUE, LEMON**
- **LOCAL CHEESES AND HOUSE-MADE CRACKERS AT THE BAR**

FIRST COURSE:

SEARED DIVER SCALLOP

CANDIED BACON, TOASTED PUMPKIN SEEDS

WARM APPLE CIDER VINAIGRETTE, FRISÉE

MAIN COURSE :

BRINED AND PAN ROASTED PORK CHOP

SAUTÉED BRUSSEL SPROUTS, CARAMELIZED CARROTS

OVEN ROASTED BABY POTATOES

RED CURRANT PORK JUS

OR

ROASTED RACK OF LAMB

MASHED POTATOES WITH CARAMELIZED SHALLOTS

BABY CARROTS, GREEN BEANS

RED WINE LAMB JUS

DESSERT:

APPLE TARTLETT

NY MAPLE SYRUP ICE CREAM

CRANBERRY COMPOTE

