

# **Banquet Dinner Menu**

**(Also available for daytime functions)**

**All menu pricing is subject to change due to market conditions.**

Prices do not include tax or gratuity.

The dinner includes 4 courses; appetizer, salad or sorbet, entrée and dessert. Pricing is based on the price of the entrée that you choose.

For the first course please choose two appetizers from our list to offer your guests.

For the second please choose one salad from our list and one sorbet flavor from our list to offer your guests. (Your guests may have one or the other.)

For the third course please choose up to four entrees from our list to offer your guests.

For the fourth course please choose up to three desserts from our list to offer your guests. (If you are bringing in a wedding cake, we will accompany it with ice cream in lieu of choosing three desserts.)

## **OPTIONAL COCKTAIL HOUR ACCOMPANIMENTS**

*We regret that we are unable to schedule stand-alone cocktail parties.*

Fruit and Cheese Trays	\$4.50 per person
Cheese Trays	\$4.00 per person
Shrimp Platter (4 per person count)	\$5.50 per person
Vegetable Platter	\$4.25 per person

## **APPETIZERS**

### ***Spinach and Artichoke Fondue***

Hearts of artichokes and steamed spinach in a velvety parmesan cheese sauce. Served hot with garlic crostinis.

### ***Scallop Ceviche***

Petite sea scallops and brunoise of fresh vegetables tossed with an orange lime marinade.

### ***Portobello and Chevre***

A roasted, savory Portobello mushroom cap filled with creamy herbed chevre (goat cheese.) Served with lemon scented fresh spinach and puff pastry.

### ***Smoked Sausage and Cheese***

Smoked sausage, proscuitto ham, cheddar cheese, and havarti cheese. Served with French whole grain mustard and tomato bruschetta.

### ***Warmed Brie with Fruit Compote***

French brie cheese melted over our homemade seven grain bread, topped with cranberry fruit compote and candied pecans.

***Shrimp Cocktail Supreme***    *please add \$9.95 per order*

## ***SOUP CHOICES***

Soups are classified as an Appetizer choice. If a soup is one of your appetizer choices, please select **one** type only.

### **Hot**

Cream of Wild Mushroom  
New England Clam Chowder  
Corn Chowder  
Black Bean  
Cream of Chicken  
Minestrone  
Tomato Basil  
Seafood Bisque  
Cream of Broccoli  
Southwest Vegetable Chowder  
Pumpkin Bisque

### **Cold**

Peach  
Gazpacho  
Chilled Strawberry Soup

## **SALADS**

*(Please select one salad for your guests)*

Taughannock Farms Fresh Seasonal Greens with choice of dressing  
Caesar Salad  
Fresh Tomato with Mozzarella and Basil (seasonal)  
Spinach with Mushroom Salad

## **SORBETS**

*(Choose one flavor)*

Apple Mint  
Cranberry  
Lemon  
Strawberry-Champagne

## **ENTREES**

**\$28.95 PER PERSON**

### ***Portobello Mushroom Wellington***

A roasted portabella mushroom, wild rice, fresh spinach and herbal margarine wrapped in puff pastry.

### ***Broccoli Alfredo***

Fettuccine pasta, steamed fresh broccoli and Asiago Alfredo.

### ***Cavatelli Pasta***

Ricotta cheese infused cavatelli pasta with sautéed Portobello mushrooms, fresh spinach, and a mushroom sherry cream sauce.

### ***Roast Turkey***

We have found the best, 100% natural, antibiotic and hormone free fresh turkey from the Stonewood family farm in Orwell, Vermont. Hand carved, tender turkey served over our apple-cranberry bread stuffing, with mashed potatoes, homemade gravy and cranberry-orange sauce.

### ***Roast Loin of Pork***

Boneless pork loin roasted and topped with pan gravy. Served with Cortland apple chutney and whipped sweet potatoes.

### ***Shrimp Scampi***

Shrimp sautéed in a garlic butter sauce and topped with a scampi beurre blanc. Served over fusilli pasta with fresh spinach.

**\$31.95 PER PERSON**

***Stuffed Breast of Chicken***

Sautéed boneless, skinless chicken breast stuffed with: *(please choose one)*

1. Broccoli, sun dried tomato pesto and a havarti cheese sauce. Served with wild rice pilaf.
2. Spinach and portabella mushroom and a havarti cheese sauce. Served with wild rice pilaf.

***Chicken Marsala***

Tender breast of chicken, with sautéed wild mushrooms in a rich Marsala wine sauce, served with whipped sweet potatoes.

***Champagne Shrimp***

Sautéed shrimp, shallots, mushrooms and fresh tomatoes; tossed in a smooth champagne cream sauce and served over angel hair pasta.

***Shrimp and Basil Fusilli Pasta***

Sautéed shrimp with fusilli pasta, fresh basil and spinach, and sun-dried tomatoes, all tossed in lemon garlic olive oil.

***Jail Island Salmon***

A unique, naturally farm raised salmon from the Bay of Fundy off the coast of Nova Scotia. Cold water tides replenish the 28 foot deep bay every 12 hours to produce the most tender salmon available. We bake a center cut, boneless, skinless filet and serve it with herbal butter and wild rice.

***Tilapia de Mer***

Tilapia stuffed with shrimp and scallops and topped with lemon aioli (light garlic and lemon creamy dressing). Served with seafood risotto.

***Pecan Parmesan Crusted Trout***

Pecan parmesan crusted trout, pan fried and topped with an orange hollandaise sauce, served with roasted potatoes.

***Sea Scallops au Gratin***

Sea scallops baked in a lemon parmesan Alfredo sauce with garlic, braised leeks, and fresh tomatoes. Served with garlic toasts.

**\$33.95 PER PERSON**

***Roast Duck Breast***

An eight ounce boneless oven roasted duck breast, served with an apricot-ginger glaze, and orange-cranberry lentil pilaf.

***Pesto Jail Island Salmon***

A unique, naturally farm raised salmon from the Bay of Fundy off the coast of Nova Scotia. Cold water tides replenish the 28 foot deep bay every 12 hours to produce the most tender salmon available. We bake a salmon filet encrusted with basil, asiago cheese, and garlic pesto and serve it with wild rice pilaf.

***Sesame Crusted Mahi-Mahi***

Filet of mahi-mahi crusted with sesame seeds and pan seared, served on top of butternut squash risotto and topped with an apple-maple glaze.

***Petite New York Strip Steak***

For the lighter appetite, a 10-ounce choice center cut strip steak broiled, naturally aged topped with herbed steak butter. Served with baked potato.

Add sautéed mushrooms 1.95

***Prime Rib of Beef (Must have a minimum of 10 orders)***

Very slow roasted for 12 hours and carved to order. Served with Au Jus and baked potato.

***Roasted Tenderloin***

Herb crusted tenderloin of beef, roasted and hand carved, served with roasted Yukon gold potatoes and a choice of one of the following sauces:

Béarnaise Sauce - A rich buttery egg yolk sauce flavored with tarragon, white wine, vinegar, and cracked peppercorns.

Bordelaise Sauce – A hearty red wine beef sauce with mushrooms, tomatoes, onions, and garlic.

Roasted red pepper beurre blanc- White wine butter sauce flavored with roasted red peppers, garlic, and shallots

***Frenched Pork Chop***

A thick, juicy 10 ounce Frenched pork chop wrapped in prosciutto ham, pan seared, and topped with a peppercorn brown sauce. Served with roasted garlic mashed potatoes and water cress.

***Roast Lamb Top Round***

Rosemary and garlic crusted top round of New Zealand lamb, roasted and carved to order. Topped with Bordelaise sauce and served with roasted Yukon Gold potatoes.

**\$37.95 PER PERSON**

***Delmonico Steak***

A 16-ounce boneless USDA choice rib-eye steak, house-cut and broiled to order. Topped with herbed steak butter and served with baked potato.

Add sautéed mushrooms 1.95

***Seafood Medley***

Shrimp, scallops, clams, and langostino meat sautéed with tomatoes, garlic, white wine, and butter sauce. Served over angel hair pasta.

***Chicken Oscar***

A grilled boneless, skinless chicken breast topped with jumbo lump crab meat and asparagus spears topped with hollandaise sauce and served with roasted potatoes.

***Filet Mignon*** (surcharge of \$3 per person)

A naturally aged eight-ounce broiled filet of beef tenderloin served with a baked potato and a choice of one of the following sauces: (*Medium-well and well-done filets are butterflied*).

Béarnaise Sauce - A rich buttery egg yolk sauce flavored with tarragon, white wine, vinegar, and cracked peppercorns.

Bordelaise Sauce – A hearty red wine beef sauce with mushrooms, tomatoes, onions, and garlic.

Roasted red pepper beurre blanc- White wine butter sauce flavored with roasted red peppers, garlic, and shallots.

## DESSERTS

*All of our desserts are baked fresh everyday in our own bakery.*

Chocolate Obsession

Cream Brulee

Southern Pecan Tarte

Vanilla Cheesecake with Strawberry Sauce

Peppermint Ice Cream Roulade

Bittersweet Ice Cream Pie

Fresh Baked Fruit Crisp

Selection of Ice Creams from Purity Ice Cream

Chocolate Mousse with Raspberry Sauce

Trio of Sherbet

Fresh Berries in Season with Chantilly Cream  
*(Available in season only)*

Blackberry Trifle