

CATERING *Mehru*



COLD APPETIZERS

Crostini	\$1.50
With fire roasted tomatoes, shaved asiago and balsamic glaze	
Stone Fruit, Honey and Feta	\$1.50
On puff pastry tarts	
Tequila Lime Shrimp	\$3.00
With black bean and mango salsa	
Curried Chicken Salad in Phyllo Tart	\$2.00
Seared Tuna and Avocado	\$3.00
With wasabi crema and fresh cilantro on a crispy flour tortilla chip	
Caprese Skewers	\$1.50
Antipasto Kabobs	\$2.00

HOT APPETIZERS

Mini Crab Cakes	\$3.00
With spicy remoulade	
Spinach Stuffed Mushrooms	\$1.50
With spinach, sun-dried tomato and feta	
Sausage Stuffed Mushrooms	\$2.00
With fresh sage sausage and smoked gouda	

HOT APPETIZERS

Bacon Wrapped Scallops	\$3.00
With maple bourbon glaze	
Curry Chicken Skewers	\$3.00
With Thai peanut sauce and Asian slaw	
Bleu Cheese Stuffed Dates	\$1.50
Wrapped in bacon with honey balsamic glaze	
Spanakopita	\$1.50
Shaved Beef Filet	\$3.00
With caramelized shallot demi and smoked cheddar served on potato gauffrette	

APPETIZER PLATTER - Serves 25 -

Crudite Platter	\$55.00
Seasonal Fruit Display	\$65.00
Domestic Cheese and Cracker Tray	\$65.00
Deluxe Antipasto	\$125.00
Display to include various imported and domestic cheeses, charcuterie, crackers, breads, chips, dips, hummus, mustards, marinated vegetables, dried fruit and nuts and various other accompaniments	

PLATED ENTREÉS

Plated dinners include fresh mixed greens salad with house balsamic vinaigrette, oven baked rolls, coffee and tea service, and iced tea. Please pick two accompaniments to be served with meal.

BEEF

Filet Mignon	\$30.00 Per Person
Topped with spinach, sundried tomatoes and balsamic glaze	
Filet Mignon	\$30.00 Per Person
Topped with Avant Gardens sautéed mushrooms with Merlot demi-glace	
Grilled New York Strip	\$28.00 Per Person
Topped with Mayfield Creamery bleu cheese and french fried candied onions	
Sliced Beef Tenderloin	\$33.00 Per Person
Topped with seafood and tarragon Béarnaise	
Braised Short Ribs	\$27.00 Per Person
With burgundy peppercorn au jus	

PORK

Rosemary Roasted Pork Loin	\$26.00 Per Person
With caramelized apple and shallots	
Pork Chop	\$27.00 Per Person
With cornbread and cranberry stuffing	

PORK

Tender Pork Chops	\$26.00 Per Person
Smothered in caramelized mushrooms and onion pan gravy	
Pecan Crusted Pork Loin	\$26.00 Per Person
With sour cherry balsamic jam	

CHICKEN

Herb Roasted Chicken Breast	\$25.00 Per Person
Herb roasted airline chicken breast with cider demi	
Stuffed Chicken Breast	\$26.00 Per Person
Dried cherry and apple stuffed chicken breast with port wine reduction	
Chicken Paillards	\$26.00 Per Person
With pancetta and sage and vin blanc sauce	
Rosemary Chicken Breast	\$25.00 Per Person
With brown butter and balsamic reduction	
Chicken Veronique	\$26.00 Per Person
With champagne sauce	
Chicken Marsala	\$25.00 Per Person
Chicken Roulade	\$27.00 Per Person
Stuffed with sun-dried tomatoes, spinach and feta; topped with white balsamic chardonnay reduction	

PLATED ENTREÉS *-Continued-*

SEAFOOD

Cinnamon Maple Glazed Salmon **\$27.00 Per Person**

Baked Cod **\$29.00 Per Person**
Stuffed with seafood medley; topped with tarragon Béarnaise

Tequila Seared Jumbo Scallops **\$31.00 Per Person**
Topped with black bean mango salsa

Citrus Poached Cod **\$28.00 Per Person**
With pineapple ginger marmalade

LAMB

Grilled Lamb Kabobs **\$30.00 Per Person**
With mint creme fraiche

VEGETARIAN

Stuffed Portabella Mushroom **\$22.00 Per Person**
With roasted red pepper, spinach and feta

Sautéed Vegetables **\$22.00 Per Person**
Mushrooms, eggplant and Cipollini onions with burgundy balsamic reduction

Stuffed Zucchini **\$20.00 Per Person**
With sun-dried tomato and parmesan couscous

BUFFET STYLE DINNERS

All buffets include house salad, freshly baked rolls and a beverage station to include coffee and hot tea service, iced tea and lemonade.

BUFFET 1

\$20.00 Per Person

Choose one entrée, one pasta, and two accompaniments

BUFFET 2

\$25.00 Per Person

Choose two entrées, one pasta, and two accompaniments

BUFFET 3

\$33.00 Per Person

Choose three entrées, one pasta, and three accompaniments

ENTRÉE OPTIONS

BEEF

Roast Beef

With cabernet sauvignon demi-glace

Savory Meatloaf

With brown sugar tomato glaze

Burgundy Beef Tips

With caramelized shallots and mushrooms

Hand-breaded Country Fried Steak

With creamy herbed pepper gravy

BEEF

Braised Beef Chuck Short Ribs

Chimichurri Flank Steak

Italian Meatballs in Marinara

BBQ Beef Brisket

Swedish Meatballs in Mushroom Gravy

POULTRY

Herb Roasted Chicken Breast

Herb roasted airline chicken breast with cider demi

Stuffed Chicken Breast

Apple and cranberry stuffed chicken breast with viognier veloute

Chicken Roulade

Stuffed with sun-dried tomatoes, spinach and feta; topped with white balsamic chardonnay reduction

Chicken Marsala

Chicken Francaise

BBQ Bone-in Chicken

Maple Honey Roasted Bone-in Chicken

Southern Fried Chicken

Brown Sugar Teriyaki Turkey Breast

Honey Chipotle Turkey Breast

Traditional Herb Roasted Turkey Breast and Gravy

ENTRÉE OPTIONS

PORK

Pecan and Rosemary Crusted Pork Loin

With tart cherry chutney

Roasted Pork Loin

With pear and smoked gouda stuffing and herbed demi-glace

Jaeger Schnitzel

Breaded pork cutlet with rich mushroom gravy

Baked Ham with Rum Raisin Sauce

Bee Stung Honey Baked Ham

Drunken Pork Chops with Mushrooms and Onions

BBQ Pulled Pork

Italian Sausage with Peppers and Onions

SEAFOOD

Parmesan Crusted Baked Cod

Baked Tilapia with Lemon and Dill Sauce

Pepper and Smoked Sugar Sockeye Salmon

Shrimp Scampi Bowtie Pasta

PASTA

Penne with Mushroom Ragu

Baked Cavatelli with Marinara and Ricotta

Orecchiette Alfredo with Pancetta

Ziti Bolognese

Pasta Primavera with Alfredo

ACCOMPANIMENTS

Garlic Mashed Red-Skinned Potatoes

Rosemary Roasted Fingerling Potatoes

Herb Roasted Sweet Potatoes

Parsley Parmesan Yukon Gold Potatoes

Herb Smashed Potatoes

Whipped Sweet Potatoes

With cinnamon and brown sugar

Rice Pilaf

Mushroom and Wild Rice

Creamy Parmesan Risotto

Savory Citrus Raisin Couscous

Lemon Orzo

With asparagus and sun-dried tomatoes

Green Beans with Shallots and Bacon

Honey Maple Glazed Carrots

Roasted Root Vegetables

Green Beans and Roasted Red Peppers

Balsamic Grilled Asparagus

Sautéed Zucchini and Yellow Squash

with pepper confetti

Roasted Carrots

Caramelized Brussel Sprouts

With cranberries and onions

Steamed Broccoli Florets

STATION MENU

Food stations group your event menu by type and spread service around the facility. This allows for increased guest interaction and mobility as well as more variety than a traditional plated dinner. An interesting station option is an action area where guests enjoy watching the chef in carving a roast beef or making fresh crêpes, etc.

IDEAS

Carving Station	2 Selections
Pasta Station	2 Selections
Macaroni and Cheese Station	2 Selections
Baby Baked Potato Bar	
Sushi Station	2 Selections
Slider Station	2 Selections
Salad Station	
Omelet Station	
Crepe Station	
Sundae Station	2 Selections
Donut Station	
Chocolate Dipped Station	
Beverage Infusion Station (+\$3.00 per guest)	
Deluxe Coffee Bar (+\$3.00 per guest)	

Choose three Stations	\$26 per person
Choose four Stations	\$34 per person
Choose Five Stations	\$42 per person
Add a Station to Buffet	\$10 per person

Station menus include coffee and tea service and iced tea.

HAVE ANOTHER IDEA?

Our Chef welcomes the opportunity to meet with you to personalize your event.

THEMED BUFFETS

ITALIAN

\$17.95 Per Person

Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.

Italian Grilled Chicken Medallions
House-made Meatballs in Marinara
Italian Sausage with Peppers and Onions
Penne Pasta Tossed in Olive Oil
Alfredo Sauce
Meatless Marinara Sauce

Sides - Choose one

- Steamed broccoli florets
- Italian style fried greens
- Garlic parmesan sautéed green beans

Dessert - Choose one

- Assorted pies
- New York cheesecake with assorted toppings
- Assorted individual trifles
- Assorted fruit cobblers

MEXICAN

\$17.95 Per Person

Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.

Assorted Salsas

Includes pico de gallo, roasted corn and cilantro, and fresh salsa verde, served with tortillas

MEXICAN

Taco and Fajita Bar

Includes tequila lime chicken strips, marinated flank steak and seasoned ground beef, soft and crunchy taco shells, assorted accompaniments, spanish rice and creamy coconut black beans.

Dessert - Choose one

- Tres Leches Cake
- Cheesecake Flan
- Mexican Bread Pudding

SOUTHERN BBQ

\$17.95 Per Person

Includes house salad, freshly baked rolls, and beverage station to include coffee and hot tea service, iced tea and lemonade.

BBQ Chicken (Boneless, additional \$2 PP)
Pulled Pork Served with Sauces on side
Calico Baked Beans
Cheesy Potato Casserole
Fresh Rolls and Cornbread
Creamy Coleslaw
Assorted Fruit Cobblers

BREAKFAST MENU

QUICK START

\$7.95 Per Person

Assortment of muffins, danishes and bagels with assorted cream cheese, butter and jam. Served with fresh sliced fruit.

Includes regular and decaffeinated coffee, hot tea and orange juice.

HEALTHY MORNING

\$8.95 Per Person

Maple cinnamon oatmeal, yogurt with fresh berries and granola, mini muffins and whole fruit.

Includes regular and decaffeinated coffee, hot tea and orange juice.

THE INN GOOD MORNING

\$14.95 Per Person

Choice of french toast or pancakes with assorted syrups, whipped cream and butter. Served with scrambled eggs and herbed red-skinned home fries and choice of sausage, ham or bacon, as well as a fresh fruit display.

Includes regular and decaffeinated coffee, hot tea and orange juice.

BRUNCH AT THE INN

\$19.95 Per Person

Tossed salad, fruit salad, dinner rolls and assorted mini muffins, scrambled eggs, herbed red-skinned home fries, sausage patties and bacon. Chef-carved ham served with rum raisin sauce and green beans amandine.

Assorted Desserts
Including pie, cake, brownie and cookies

Includes regular and decaffeinated coffee, hot tea and orange juice.

LUNCH MENU

SOUP & SALAD COMBO

\$11.95 Per Person

Guests have choice of two soups served with tossed salad, bread sticks and crackers; one dessert. Beverage Station to include coffee and hot tea service, iced tea and lemonade.

SANDWICH LUNCH

\$15.95 Per Person (Served or Buffet)

Guests have choice of one soups or one salad, two sandwiches; one dessert; house-made gourmet potato chips served with all. Beverage Station to include coffee and hot tea service, iced tea and lemonade.

LUNCHEON AT THE INN

\$18.95 Per Person

Guests have choice of either one cup of soup or green side salad; one dessert option; one entrée option:

- Rosemary Chicken Breast with Brown Butter and Balsamic Reduction over a bed of rice pilaf
- Baked Salmon with Pomegranate Glaze and wilted spinach served on a bed of mixed grains 13
- Brown Butter Gnocchi with Roasted Winter Squash, Dried Cherries and Walnuts *(Add Chicken, Salmon, or Turkey \$5 pp)*

SOUP OPTIONS

Farmhouse Chili
Italian Wedding
Chicken Gnocchi
New England Clam Chowder
Loaded Baked Potato
Corn and Sausage Chowder
Roasted Red Pepper Bisque
Hearty Lentil
Tomato Basil
Country Vegetable
Creamy Mushroom
Beef Mushroom Barley

SALAD OPTIONS

Potato Salad
Pasta Salad
Quinoa Salad
Tossed Salad with House Vinaigrette

SANDWICH OPTIONS

½ Roast Beef, Smoked Gouda with Rosemary Aioli on Pretzel Bun
½ Turkey and Brie with Cranberry Aioli on Ciabatta
½ Ham Havarti and Beer Mustard on Brioche
Curried Chicken Salad Wrap
Cranberry Pecan Chicken Salad Croissant
Balsamic Roasted Vegetable and Feta Wrap

DESSERT OPTIONS

Assorted Pies
New York Cheesecake with Toppings
Individual Parfaits
Fruit Cobbler
Fresh Fruit Cups

TEA PARTY

\$15.95 Per Person

Assorted Scones
Berry Garden Salad with White Zinfandel Vinaigrette
Choice of Soup

Assorted Finger Sandwiches
Cucumber and dilled cream cheese
Cranberry chicken salad
Turkey brie and apple
Pineapple and pecan salad pinwheel

Bite Sized Quiche
Assorted Petit Fours, Mini Cheesecakes, and Bars

Coffee and tea service, iced tea, lemonade
Individual tea service \$5.00 per guest