



Chef Annalise
Dinner Menus by Course

Starters

- Fig and brie crostini with honey, micro-greens (*pears may be used during off season*)
- Caprese skewers with fresh mozzarella, cherry tomatoes, basil, balsamic reduction
- Herbed goat cheese and butternut squash crostini
- Butter-seared scallops with au jus, fresh chives
- Classic tomato bruschetta
- Baked ricotta spread with ciabatta, Castrovano olives
- Caprese crostini with basil pesto, cherry tomato, mozzarella, balsamic reduction
- Shrimp cocktail served with lemon wedges
- Tomato crostini basil pesto, fresh mozzarella, balsamic reduction
- Luau meatball skewers with sweet and sour glaze
- Ahi tuna served on a cucumber chip, black sesame seeds
- Gemstone potatoes - mini baked potatoes with sour cream, chives, cheddar cheese, bacon
- Garlic-buttered filet with horseradish and chives
- Stuffed mushrooms with cream cheese and herbs
- Crab stuffed mushrooms

Salads

- Arugula and goat cheese with champagne vinaigrette, peaches, candied pecans
- Apple and spring greens with red wine vinaigrette, feta, walnuts
- Iceberg, tomato and cucumber salad with creamy balsamic vinaigrette
- Watermelon and basil with cucumber, feta
- Spinach and strawberry with balsamic vinaigrette, toasted almonds

- Caesar with garlic buttered croutons and parmesan cheese
- Roasted beet with mixed greens, goat cheese, creamy dressing, almonds
- Arugula and fig with prosciutto, lemon poppyseed vinaigrette
- Summery caesar with romaine, blueberries, French country bread croutons
- Peach and burrata with mint, Persian cucumbers, hazelnut, vinaigrette
- Grilled corn with rainbow quinoa, red peppers, sweet and spicy vinaigrette
- Macaroni with creamy dressing, carrots
- Cucumber with dill, capers and creamy dressing

**Fruits may be substituted in off season (e.g. pears instead of peaches in the winter)*

Entrees

- Braised Pork Tenderloin with glazed carrots and fennel, roasted potato medallions
- Steaks with mashed potatoes, asparagus, wine reduction
- Garlic and Lemon Salmon with rice pilaf, glazed Brussel's sprouts
- Tuscan Italian Chicken in Cream Sauce with fettuccini, cherry tomatoes, garlicky green beans
- Lobster with risotto and citrusy seasonal veggies
- Three cheese ravioli with salmon and asparagus
- Filet and Prawns with broccolini and roasted potatoes and carrot puree
- Seared duck breast with fruit compote and wild mushroom risotto
- Lamb chops with roasted root vegetables
- Shrimp and fettuccini with roasted cauliflower
- Chipotle Marinaded Steaks, Spanish rice
- Chicken Marsala with egg noodles and rainbow cauliflower

- Creamy Chicken and Gnocchi with gorgonzola and spiced walnuts
- Pulled pork with smoked bacon mac and cheese
- Beef stew with buttery mashed potatoes
- Chicken Parmesan with spaghetti
- Eggplant Parmesan with fettuccini
- Creamy chicken lasagna with cherry tomatoes
- Pork roast with balsamic dijon marinade, rice pilaf, roasted cauliflower
- Halibut with corn relish, beets and rice pilaf
- Mango BBQ chicken, roasted sweet potatoes, pan-seared zucchini

Soups

- Italian Wedding
- Chicken Tortilla
- Broccoli Cheddar
- Creamy Carrot
- Greek Lemon Chicken
- Potato Leek

Breads

- Dinner Rolls
- Honey Buttered Rolls
- Buttermilk Biscuits
- Ciabatta Rolls
- Herbed Focaccia
- Cheddar Jalapeño Focaccia
- Sourdough Loaf
- Cheddar Cornbread
- Rosemary and Garlic Pull-Apart Bread
- Braided Sesame Milk Bread
- Garlic Knots with marinara dipping sauce

Desserts

- Flourless chocolate cake with ganache and raspberries
- Lemon posset with seasonal berries
- Tennessee Honey chocolate chip cookies with vanilla ice cream
- Budino with brandy caramel
- Creme Brûlée
- Chocolate Mousse with vanilla chantilly cream and raspberries
- Peach cobbler with vanilla ice cream
- Tiramisu
- Chilled chocolate pie with raspberry couli and whipped cream
- Pumpkin Pie with cinnamon cream
- German chocolate brownies with rum caramel sauce
- Strawberry shortcake with edible flowers and whipped cream
- Rice pudding with cinnamon and cardamon