



**THE GRANARY RESTAURANT**  
Operated by Chameleon Caterers  
3225 4th Street  
Jackson, MI 49201  
517.768.8495  
chameleoncaterers.com

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Serving Lunch Tuesday through Saturday 11am to 2:00pm. On-site and off site Catering.

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Welcome to our charming and historic facility. The Granary building was originally constructed at the Merriman-Sharp family farm before the Civil War to store harvested grain. In 1980 the building was reconstructed to house what is now Ella's Granary Restaurant. In early 2009 the Ella Sharp Museum decided they wanted to be in the business of art, not food service and opened bids for a new operator. In September 2009, Chameleon Caterers was awarded the bid and took over the ownership and operation of The Granary Restaurant.

Our goals as they relate to you are simple and straight forward. We want to serve the best quality food possible, with the highest service, greatest value for your budget, with the most attentions paid to details as possible. Chameleon will bring a dining experience to you, the people of Jackson, and surrounding areas unlike any other offered.

We believe our name says it all. Chameleons can change their colors with the scenery and the occasion, and sometimes for no particular reason at all. Likewise, we want to be responsive and creative, providing a customized catering experience, whether it be a backyard barbeque or an elegant reception banquet. What all this means to you is, you have options. We'll guide you though making choices about every detail, from your facility to your desserts. Let's begin with the facility.

**Granary Facility Rental** - The historic Granary facility is available for groups of 25 or more whenever the restaurant is not in operation. If your large group desires luncheon service during regular restaurant hours, we will gladly serve you in either Ella Sharp Museum's Activities room, or the Grand Community Room.

The Granary comfortably seats up to 60 guests and perhaps a few more during the warm season when the outside Patio is open. The Patio seats about 30 people and has additional space in the adjacent courtyard when weather is nice.

**Facility Rental Rates:**

Daytime Hours Monday - Friday	\$50/hr 2 hour minimum
Evening and Weekend	\$75/hr 2 hour minimum

This rental rate includes the Granary Dining Room, Parlor, and Patio (weather permitting). There is an upstairs room and restroom available to be used as a bridal staging/changing room also. Rates for this room are provided upon request. Discounts to the facility rental fee are determined on a sliding scale based on food sales. Groups smaller than 25 are subject to food and beverage minimums.

**Ella Sharp Museum Facilities Rental** including the Grand Community Room and Ella's Activity room are managed by the Museum's Event Coordinator.





When planning a special event no two things are more important than the menu and your budget. We want to work with you to create an experience that meets your goals and desires with both of these things. In order to prepare a quotation for your event we will need to have a conversation with you. We will discuss the 'feel and flavor' you're seeking, the number of guests, any special requests or limitations you might have and the general flow of the event. There are several things to consider, that will impact what food items will be available within your budget constraints.

**Service type** - Do you prefer table service, or a buffet for your event? Typically a buffet can be offered as a cost saving measure for very large groups. Smaller groups hosted in the Granary facility can typically enjoy plated service without additional cost?. If you choose a buffet, will you require servers for any of your buffet items, such as a carver for prime rib, ham or roast beef? Or will your guests serve themselves?

The service type you choose may give guidance to your menu and vice versa, as some food items work better on a buffet, and some are better for plated service.

**Service Location and Setup** - Will you hold your event at the Granary Restaurant, in an adjacent Museum facility, or off site? Certain charges will apply for off site catering and may include items such as china, flatware, and glassware rental, linen rental, and delivery costs.

**Bar Service/Cocktail** - If you choose the Granary Restaurant as the venue for your event, you will work with the Museum's event coordinator to determine the type of bar/beverage service you desire. One of Jackson's little known gems is the historic and beautiful bar in the Granary's parlor. Originally, an old-time ice cream parlor, we've repurposed the space for elegant beverage service. The textured tin ceiling and historical charm create the perfect atmosphere for any evening event. The rates for bar service are as follows - please note these prices are provided as a courtesy for your planning convenience. The Museum owns the liquor license and therefore will provide you with quotes and final details for alcohol.

Bar Setup and Service fee	\$75.00
Beer - Domestic 1/2 Barrel (serves 200)	\$175.00
Beer - Import 1/2 Barrel (serves 200)	Price Varies
Beer - Domestic Bottle	\$3.00 each
Beer - Import Bottle	\$4.00 each
Wine - Box 5L (serves 35)	\$70.00 per box
Wine - House Bottle 750 ml (serves 5)	\$24.00 per bottle
Wine - House Bottle 1.5L (serves 10)	\$28.00 per bottle
Wine - House By the Glass	\$5.00 each
Mixed Drink - Premium	\$7.00 each
Mixed Drink - Standard	\$5.00 each
Sparkling Wine or Champagne (serves 10)	\$28.00 per bottle
Soft Drink - Coca Cola Products	\$1.00 each
Sparkling Juice (serves 10)	\$10.00 per bottle

Of course you might want a special wine or type of mixer. We are happy to work with you to accommodate your special requests.





**Linen Pricing** - You may want us to provide linen service for your event. The prices are as follows:

White:	
72x72 (covers our standard square tables or a 60" round)	\$2.00 each
120x52 rectangle	\$2.50 each
120" round white or black (60" round table to the floor)	\$10.00 each
Colors:	
72x72 (covers our standard square tables or a 60" round)	\$3.50 each
120x52 rectangle	\$4.50 each
Napkins White or Colors	\$1.00 each

**Disposables** - If you're planning a very casual or outdoor event, you might want to consider disposables. Disposable flatware, plates, and service wear are available in a variety of different quality levels. We would be happy to include disposables in your event quote upon request.

**The Menu** - In addition to your budget, the type and size of your event will dictate the perfect menu. The following menu ideas are meant to be guidelines only. We can give you a ballpark idea of prices on menu items we've already quoted and served and you can make additions, deletions, and changes to these menus or work with us to create a completely customized menu for your group.

### **Sample Appetizer/Cocktail Party Buffet Menu - \$16.95/person**

#### **Olive Tapenade**

Fresh, toasty crostini with a savory cream cheese and a mix of Mediterranean olives. 2 pieces per person

#### **Veggie Shots**

We begin these artful eye catchers by putting a bit of veggie dip in a small shot glass. Then we stack in seasonal fresh veggies. The resulting arrangement is self-contained and easy for your guests to enjoy. 1 per person

#### **Prosciutto Breadsticks**

Served with a wonderful, creamy ricotta fig dip accented with fresh tarragon. 1 breadstick per person

#### **French Quarter Spinach Dip**

The creamiest you've ever had. Served with warm pita wedges.

#### **Smoked Salmon Platter**

Flaky and delicious hot smoked salmon served as entire filet to make a great presentation. Portion size is 1 oz per person.

#### **Smoky Sweet Dates**

Tender sweet dates, stuffed with a whole almond, wrapped in bacon and baked to perfection. 2 per person.

#### **Fruit Platter**

A colorful assortment of grapes, strawberries and other fruits in season.





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## Sample Baby/Bridal Shower Table Service Menu - \$16.95/person

### Homemade Soup

Made fresh from scratch. Your choices include but are not limited to, Cream of Asparagus, Granary Tomato, or a seasonal favorite such as Gazpacho or Butternut Squash Soup.  
Served with fresh baked bread.

### Delhi Chicken Salad on Mini Croissants

Indian spices and dried apricots create a wonderful departure from the ordinary.  
2 per person served on small croissants. Served with fresh seasonal fruit.

### Caramelized Pear Side Salad

A side salad Caramelized pears, spiced pecans, and creamy gorgonzola top  
lightly dressed fresh mixed greens.

### Raspberry Blintzes

Lemon cream cheese wrapped in orange crepes, toasted in butter, and  
blanketed with fresh raspberry sauce.

### Beverages

Freshly made lemonade, brewed iced tea, Coffee and Hot Tea.  
Condiments such as sweeteners and lemon included.

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## Sample Business/Casual Buffet Lunch Menu - \$10.95 per person

*Please note 'build your own sandwiches' is not available for groups fewer than 50*

### Thai Noodle Salad

A delicious combination of noodles, diced red peppers, seasoned, julienned carrots  
topped with fresh tasting herbs and seasoned with a creamy peanut sauce.

### Mediterranean Penne Pasta

A classic vinaigrette pasta salad enhanced with a variety of Italian veggies including sun  
dried tomatoes, ripe olives, and capers, a sprinkling cheese completes the dish.

### Build Your Own Sandwiches

Artfully designed platters of better quality Turkey, Beef, and Ham. Choice of Croissant, or freshly  
baked Wheat or White sandwich roll, complete with condiments including Lettuce, Tomatoes,  
and Onions. Also Mayonnaise, Light Mayonnaise, Mustard and Horseradish Sauce.

### Assorted Fresh Fruit

A colorful assortment of grapes, strawberries, melon, and other fruits in season.

### Homemade Brownies and Cookies

Fresh made from scratch for your event. Never from a mix, never from frozen, always indulgent.

### Beverages

Freshly Brewed Iced Tea, Lemonade, and Water. No big yellow drink coolers, our beverage service ware is  
elegant and professional looking. Beverage condiments such as sweeteners and lemon included.  
Canned beverages are available for \$1.00 per can





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## Sample Rehearsal Dinner Buffet Menu - \$19.95/person

### Fresh Salad Bar

Fresh greens and traditional seasonal toppings including Ranch, Blue Cheese, French, and Italian Dressings. Salad Bar includes crusty rolls - White or wheat baked fresh in our kitchen.

### Apple Brandy Chicken

Chicken Breasts in a delicious caramelized onion sauce. Not too sweet, this dish is broadly appealing. Served with buttered egg noodles.

### Classic Saucy Chops

We begin by marinating and braising the best boneless pork loin in beer and honey, then we coat them with a secret family recipe red sauce and caramelize to perfection.

### Riviera Au Gratin Potatoes

A classic accompaniment, this recipe dates back to grandma's supper club. Tender sliced potatoes in a creamy cheddar cheese sauce. Served bubbling and golden brown.

### Fresh Green Vegetable

Tender-crisp whole green beans or similar vegetable of your choice.

### Classic Mousse

A perfect lightly sweet finish to your meal. Choose from either lemon or chocolate mousse, artfully garnished and served "up" in a martini glass.

### Beverages

Freshly made lemonade, brewed iced tea, coffee and hot tea. Coffee condiments and lemon included.

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## Sample Rehearsal Dinner Table Service Menu - \$23.95/person

### French Onion Soup

Everyone's favorite. Served with shredded provolone cheese and homemade croutons

### Classic House Salad

Mixed greens and seasonal toppings. Lightly dressed with vinaigrette.

### *Your Guest's Choice of* Medallions of Pork Tenderloin with Herbs and Cream

Delicately seasoned and so tender you can cut it with a fork. Served with buttered egg noodles

### *Or* Russian Beef with Mixed Mushrooms

A favorite comfort food, made with indulgent beef tenderloin and gourmet mushrooms in a creamy sauce. Served with buttered egg noodles.

### Accompaniments

Tender-crisp whole green beans. Or a similar seasonal vegetable. Fresh baked rolls

### Classic Crème Brûlée

A perfect, lightly sweet finish to your meal. Served with fresh seasonal berries.

### Beverages





Freshly made lemonade, brewed iced tea, coffee and hot tea. Coffee condiments and lemon included.

### **Sample Wedding Reception Buffet Menu - \$24.95/person** (includes Cake Cutting)

#### **Antipasto Salad Bar**

Fresh greens and traditional seasonal toppings. Ranch, Blue Cheese, French, and Italian Dressings. Additionally, your guests will enjoy a variety of Italian meats, gourmet olives, and pickles with this slightly more upscale version of our regular salad bar. Includes fresh baked rolls.

#### **French Chicken**

Chicken in a creamy savory sauce seasoned with white wine, tarragon, and tender braised vegetables. Meat so tender it falls off the bone. Served with buttered egg noodles.

#### **Garlic Vermouth Salmon**

A 4oz portion of fresh salmon roasted with a secret blend of herbs and spices.

#### **Mélange of Roasted Potatoes and Root Vegetables**

A delicious combination of fingerling potatoes, carrots, fennel, red peppers, and other seasonal vegetables.

#### **Seasonal Green Vegetables**

We choose from the freshest vegetables the season can offer and prepare them fresh to compliment your meal.

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### **Sample Wedding Reception Table Service Menu - \$31.95/person** (includes Cake Cutting)

#### **Classic Caesar Salad**

The absolute freshest, crispy hearts of romaine, gently tossed in freshly made Caesar dressing. Topped with shaved parmesan and oversized homemade garlic herb croutons.

#### **Granary's Famous Dill Rolls etc...**

The original brought back by popular request. Also, a variety of fresh baked hard rolls

#### *Your Guest's Choice of* **Mediterranean Breast of Chicken**

A beautiful presentation, rolled thin and stuffed with spinach, roasted red peppers, asiago cheese topped with a sun dried tomato sauce.

#### *Or* **Cabernet Sauced Filet of Beef**

Roasted to perfection, sliced and served with a delicious reduction of red wine and mixed gourmet mushrooms.

#### **Parmesan Mashed Potatoes**

Everybody's perfect side dish.

#### **Roasted Vegetable Stack**

Artfully Arranged Eggplant, zucchini, squash, Pepper Medley topped with Caramelized Onions with a splash of Balsamic Vinegar.





**Ideas and Guidelines for Menu Selection** - More than anything we want to partner with you to build creative, crowd-pleasing menus. There are certain things you'll want to consider when choosing your menu such as:

**Go with the Flow** - Consider the timeline and flow of your event. If your event is a wedding reception, will your guest be waiting for you to arrive? If yes, you might want to consider adding an appetizer buffet for them to enjoy while they wait for you. Will they be staying late? Or will there be a long party after dinner? You might want to consider some additional late night snacks.

**Coffee Station** - If you're planning a plated dinner, you might consider a secondary coffee station to serve your guests once the dishes have been cleared. This might be an excellent place to provide a few small sweet treats for your late night guests.

**Allergies and Special Requests** - If you have guests with allergies, we can provide options that will keep them safe. You might want to consider a vegetarian option as well.

**Don't forget your Family!** - You might also consider a cross between a buffet and plated service....let us serve you Family Style. A great way to make your event more.

**Check out our Regular Lunch Menu** - Please feel free to mix and match from these sample menus, or choose items from our regular Granary lunch menu. It's been included in this packet for your convenience. The prices might be a little different when you combine a small plate or a main dish with alternate sides, but it's still a great resource. Having a business lunch, wedding, or baby shower in the Granary? Simply order from the menu.

**Be Seasonally Savvy** - You shouldn't be shy about asking what's in season. We can help you take advantage of seasonal ingredients, such as Asparagus in the spring, Blueberries in July, or fresh Tomatoes in August. Choosing items that are in abundance at the time of your event will help you save money.

#### **Policies and Procedures a.k.a. "the Fine Print"**

**Securing your Date** - We will tentatively hold a reservation for you. Should another group want to reserve the same date, you will have the first right of refusal within 48 hours. If you want to reserve your date, but need a little time to determine your menu, that's ok with us. You may reserve your date with a \$150 deposit. You will have 30 days to determine your menu. Once your menu has been determined a 50% deposit is required (minus any money you paid to reserve your date)

In the event of a cancellation within 90 days of the event the deposit is non-refundable. If cancellation occurs within 180 days from the date of the event the deposit is 50% refundable. If cancellation occurs more than 180 days from the date of the event the deposit is 90% refundable.

Guaranteed attendance is required **5 business days** prior to the commencement of the event. Client will pay for the guarantee or the actual number in attendance; whichever is greater.

Payment is required **2 business days prior** to the event by cash, credit card or cashiers check. Corporate checks are accepted **7 business days prior**. Returned Checks will be assessed a \$50 fee.





**All menu prices are subject to 18% gratuity and 6% State Sales Tax.**

**A 2% surcharge will be added to all payments made with Visa or Mastercard.**

**Delivery charges may apply for off-premises events.**

**Outside Food** - Our policy is to prohibit any food and/or beverage prepared outside of the establishment to be consumed on the premises. At the discretion of our management, some exceptions might be made. Exceptions refer to specific circumstances such as religious necessities, or other particular needs including (but not limited to), special cakes, or dietary restrictions.

**Granary Facility Rental Rate Reduction** - you may receive a discount off the normal Granary facility rental rates if your party reaches certain levels of food/beverage sales. The discount levels are as follows:

Food/beverage sales greater than \$800	50% discount off facility rental fee
Food/beverage sales greater than \$1400	100% discount off facility rental fee

**Rental Rates** - The following rental rates apply for off-premises catering events. The rates shall be reduced by 50% for events being held at E.S.M. , but outside of the Granary Restaurant. There is no additional rental fee for events held at the Granary. China, flatware, and glassware rental is based upon availability. We can accommodate parties up to 200 people.

<b>China</b>	<b>Each</b>	<b>Glassware</b>	<b>Each</b>
Clear Glass Salad Plate, 7-1/2"	\$ .30	Stemmed Water Glass	\$ .33
Large Dinner Plate, 11-1/8"	\$ .35	Wine Glass	\$ .33
Salad Luncheon Plate, 9"	\$ .35	Stemmed Beer Glass	\$ .33
Bread Plate, 6 1/4"	\$ .35	Collins Glass	\$ .33
Bowl, Wide Rim Soup, 9"	\$ .35	Double Old Fashioned	\$ .33
Bowl, Small Fruit	\$ .30	Martini Glass	\$ .33
Bouillon Cup 7oz	\$ .30	Champagne Flute	\$ .33
Coffee Cup and Saucer	\$ .45		
Cream Pitcher	\$ .30	<b>Flatware</b>	
Sugar Bowl	\$ .30	Dinner Knife	\$ .25
		Steak Knife	\$ .45
<b>Miscellaneous</b>		Fork	\$ .25
Beverage Dispensers, 3 gal.	\$ 11.50	Teaspoon	\$ .25
Water Carafe, 1 Liter	1.00		
<b>Rental Refundable Deposit</b>	<b>\$50</b>		





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Hi there! Thank you for considering Chameleon Caterers and The Granary Restaurant for your special event. We are pleased to be able to offer your group one of the area's most unique dining experiences because we are willing and able to make just about anything! But, there's a problem. When you can choose from *ANYTHING*, making a menu decision can become an overwhelming task. To make it a little easier for you, and so we can get a sense of your 'style' please browse through the following list of items we offer, and make a note next to the ones that sound good to you.

Then, we can use your more narrow list to suggest items that compliment each other, and fit your budget. Easy! Right! And of course, please feel free to make suggestions if you are craving something that you don't see on this list.

### **Appetizer Ideas**

#### **Smoked Sausage Bites\***

Assorted locally made sausages served warm with toothpick

#### **Fresh Fruit Platter with Pineapple Cream Cheese Dip\***

#### **Veggie Platter with Chef David's Secret Recipe Ranch\***

Includes Carrots, Cucumbers, Celery, Broccoli Florets, Green Peppers, Red Peppers, Cherry Tomatoes, and other assorted vegetable in season.

#### **Veggie Shots\***

A great way to serve veggies when you want to encourage mingling. Sticks of Carrot, Celery, Bell Pepper, cucumber and tomatoes in a shot glass with dipping sauce.





## **Appetizer Ideas Continued...**

### **Potato Blini with assorted Vegetable Caviar**

These small yet substantial pancakes are a classic. Served with crème fraiche, roasted red pepper, wild mushroom, and eggplant 'caviar'. No fish eggs.

### **California Grilled Shrimp\***

Single portion grilled shrimp on skewers. Seasoned with a mild, yet flavorful spice rub and topped with a refreshing avocado salsa.

### **Sweet and Savory Topped Crostini**

Crispy, thin crostini topped with sweet seasonal items such as thinly sliced roasted beet, caramelized onions, or fresh figs topped with a crumble of rich and tangy chevre cheese.

### **Mini BBQ Pizzas**

A 3 inch flatbread topped with shredded bbq chicken, crumbled bacon, and a 3 cheese blend. The tops are sprinkled with cilantro adding a fresh taste and eye appeal.

### **Cheddar and Olive Tea Sandwiches**

This combination might sound odd, but this very affordable appetizer is a guest favorite every time it is served. Rich with cheese, salty from the olives, and elegant cut into tea sandwiches.

### **Caprese Skewers\***

Nothing says summer like fresh mozzarella, tomatoes and basil. This timeless Italian combination is served in individual serving on a skewer and is topped with a delightful Balsamic reduction sauce. This item brings a 'wow' factor to your buffet spread.

### **Open Face Cucumber Sandwiches w/Smoked Salmon (or Without)**

Topped with Herbed Cheese. You can upscale this sandwich by adding smoked salmon.

### **Brie in Phyllo Cups**

Crispy Golden cups filled with melted Brie topped with sweet red pepper jelly.

### **Parmesan Crisps with Herbed Goat Cheese Mousse\***

A dramatic cup is made out of fresh and crispy baked Parmesan and filled with a savory herb cream mixture

### **Italian Sandwich Bites**

Layers of cured Italian meats on Focaccia. Individually portioned and secured with picks.  
Or choose any other type of meat combination.

### **Sweet and Salty Dates\***

Sweet dates stuffed with an almond and wrapped in bacon. Heaven.

### **Tuscan Salmon Lettuce Wraps\***

A wonderful combination of flaked salmon and Italian white beans in a Mediterranean dressing. This is a favorite entrée at the Granary restaurant and is re-done for your buffet by offering tender butter lettuce cups to make the salad portable.

### **Italian Marinated Asparagus Spears\***

A great choice during times when Asparagus is in season.





## **Appetizer Ideas Continued...**

### **Gruyere Profiteroles**

The classic French puff, this one's not filled with cream, rather, it is enriched with savory cheese. Served heaped in baskets for a look of abundance.

### **California (and other) Sushi Rolls\***

Add a bit of Asian Fusion to your event with this beginner sushi roll. Seasoned rice wraps fresh avocado and crab meat. We'll even wrap them inside-out for added eye appeal. *No raw fish. This item is fully cooked.*

### **Mediterranean Hummus Dip\*\***

Homemade hummus topped with crisp cukes, Greek olives, ripe tomatoes, and feta cheese. Served With Pita wedges.

### **Olive Tappenade**

One of our menu favorites. Fresh, toasty crostini with a savory garlic cream cheese and a mix of Mediterranean olives with roasted red peppers. Served so guests can top their own.

### **Cucumber Cups with Smoked Whitefish Mousse\***

Delicious and refreshing. These can also be filled with a cheese mousse.

### **Smoked Whitefish Spread**

Served with elegant looking everything flatbreads

### **French Quarter Spinach Dip**

Served with your choice of Warmed Pita Bread or we recommend Blue Corn Tortilla Chips

### **Classic Shrimp Cocktail\***

Choose either classically seasoned or Spicy Cajun

## **First Course Ideas**

### **Chef's Homemade Soup\*\***

Again your choices are limitless, but we can create creamy or light, hot or cold.

### **Caramelized Pear Salad\***

Topped with Caramelized Pears, Spicy Candied Pecans, Crumbled Blue Cheese, and Balsamic Heb Vinaigrette

### **Classic Caesar Salad\***

### **Arugula and Grape Salad with Creamy Cabernet Dressing\***

### **Retro Wedge Salad\***

Iceberg topped with Crumbled Bacon, Chopped Egg, Blue Cheese Dressing, Chopped Tomatoes, and Dried Cranberries

### **Greek Salad\***

Iceberg topped with Feta, Hot Peppers, and Olives,





## Ideas for Main Courses and Sides

### **Apple Brandy Chicken\***

Pan sauteed boneless Chicken Breasts with Sweet Apples and Caramelized Onions coated with a rich Brandy glaze.

Suggested Sides: Mélange of Local Seasonal Vegetables and Wild Rice Pilaf

### **French Chicken**

Chicken in a creamy savory sauce seasoned with tarragon and tender braised onions and mushrooms. Meat so tender it falls off the bone.

Suggested Sides: Buttered Egg Noodles and Fresh Seasonal Vegetable

### **Chicken Breast Stuffed with Mushrooms and Spinach with Cognac Sauce\***

Suggested Sides: Herbed Polenta and sautéed fresh seasonal vegetables

### **Moroccan Chicken\***

Quartered chicken rubbed with a delicious blend of exotic spices, roasted with fresh lemons.

Suggested Side: Apricot and Pistachio Cous Cous and fresh Cucumbers.

### **Garlic Vermouth Salmon\***

Fresh salmon roasted with a secret blend of herbs and spices.

Suggested Sides: White Cheddar Mashed Potatoes and Roasted Fennel, Carrots and Brussels Sprouts.

### **Pesco ala Veracruzana\***

Tender filets of mild fish poached in a Spanish inspired tomato sauce seasoned with roasted peppers, capers and olives over white rice. Served with crusty French bread.

### **Roast Prime Rib of Beef\***

Suggested Sides: Maple Mashed Sweet Potatoes and Oven Roasted Broccoli

### **Beef Burgundy\*\***

Tender beef and baby onions in red wine, classically prepared in the French tradition.

Suggested Sides: Roasted Baby Redskins

### **London Broil\***

Pan Seared Lemon Marinated Flank Steak sliced thin and served pink. A beef lover's favorite.

Suggested Sides: Roasted Baby Red Potatoes with Rosemary Garlic Butter and Garlic Sauteed Zucchini

### **Medallions of Pork with Herbs and Cream\***

Suggested Sides: Buttered Egg Noodles and Mélange of Local Seasonal Vegetables

### **Dijon Herb Roasted Pork Tenderloin\***

with Dried Cherry Compote

Suggested Side: Sweet Corn Pudding and steamed Fresh Green Vegetable

### **Chef's Favorite Pasta**

A delicious combination of caramelized onions, portabella mushrooms, roasted leeks, topped with roasted red peppers and crumbled chevre.

### **Seafood Fettuccini**

Bay Scallops and Shrimp Tossed in Alfredo





## **Dessert Ideas**

### **Classic Mousse\***

A perfect lightly sweet finish to your meal. Choose from either lemon or chocolate mousse, artfully garnished and served “up” in a martini glass.

### **Chocolate Dipped Strawberries\***

This is a seasonal item

### **Creme Brulee**

This classic custard is rich and silky with a crunchy sugar top and fresh berries.

### **Lemon Meringue Martini**

Chunks of butter cookie crust topped with lemon custard and a freshly made tower of meringue. Served ‘up’ in a martini glass for special effect.

### **Tiramisu**

Layers of European sponge cake soaked with espresso, layered with cocoa and spiked Italian cream cheese.

### **Lava Cake With Basil Ice Cream**

The ultimate chocolate treat, this cake oozes its liquid center which mingles perfectly with the herbal sweetness of our homemade ice cream.

### **White Chocolate and Raspberry Flourless Cake\***

Lemon cream cheese wrapped in orange crepes, toasted in butter, and accompanied by fresh raspberry sauce.

### **N’awlins Bread Pudding**

We’re going back to our roots with this Creole classic. Absolutely delicious with rum raisins and served with a silky whiskey sauce.

### **Aunt Tillies Apple Cake**

An old fashioned sheet style cake with rich, cream cheese frosting.

### **Gourmet Cookies**

Limitless choices include our favorites including Lime Meltaways, Rosemary Butter Cookies, Vanilla Malt Lady Fingers, Double Chocolate, Old Fashioned Peanut Butter, and Coconut Macaroons.

### **Caramelized Pears on Sabayon\***

Creamy Italian cheese spiked with cognac topped with tender pears.

### **Mini Cannolis**

An Italian Favorite, these crispy pastry tubes are filled with sweetened Italian cheese. Choices include Chocolate, Lemon, and Pistashio

\* This item is gluten-free

\*\* Typically prepared using wheat flour but can be made Gluten-free with special arrangements

Please note we are not a gluten-free facility and cannot guarantee against cross-contamination unless special arrangements are made with the chef and kitchen staff in advance of your event.

