

SUGGESTED ENTREES ... and more

We specialize in custom menu planning, so you should feel free to combine entrees to create the exact meal that is desired. All meals include a starch and/or potato [mashed potato, parsleyed potato, Mushroom risotto, or rice pilaf], fresh vegetable either steamed or sautéed, fresh baked rolls or biscuits with butter and margarine, and assorted condiments [pickles, olives, pepperoncini] on a buffet or a selected garnish for served meals. Soups, Salads, and/or Desserts can be added as desired.)

Beef Options:

Roast Prime Rib of Beef *au jus*.
Sliced Slow Cooked Roast Beef *au jus* (or with gravy).
Grilled Beef Tenderloin with Béarnaise Sauce.
Tomato-based Beef Lasagna.
Baked or Sautéed Lean Beef Steakburgers served as an open-faced sandwich with Gravy or in Bun.
Spaghetti with Tomato Sauce and Beef Meatballs on the side.
New England Boiled Dinner: Corned Beef, Cabbage, Turnip, Onions, Carrots and Potatoes.
New England Style Meatloaf with Beef Gravy.
Chili: Ground Beef and Pinto and Kidney Beans, Stewed with Hot Chilies, Green Peppers, Garlic, and Herbs.
Beef Pot Pie: Carrots and Peas Stewed in Sauce with Beef Baked under a Biscuit Crust.
Rosemary Steak: Steaks marinated with a rosemary rub and charbroiled.
Farm Style Pot Roast Dinner: A flavorful meal of carrots, potatoes, onions cooked with a beef roast.
Beef Bourguignon: Hearty, tender beef in a sumptuous red wine sauce. Served over egg noodles.
Swiss Steak: Beef slow roasted with a chunky tomato gravy.

Pork and Lamb Options:

Grilled pork encrusted with a Mustard Curry Rub and Served with a Corn Tomato Chutney.
Baked Ham: Ham sliced with a Maine Maple syrup sauce.
Roast Pork: Tender roast pork served with a savory gravy and herbed bread stuffing.
Roast Pork Tenderloin.
Irish Stew: Lamb Cubes Cooked in a Stew of Potatoes, Carrots, Peas and Onions.

Poultry Options:

Lemon Marinated and Grilled Boneless Chicken Breasts.
Baked Boneless Chicken Breast Stuffed with Spinach and Ricotta Cheese.
Margarita Chicken: Lime, tequila and honey flavor the sauce for this dish.
Calico Chicken with Penne: Colorful vegetables combined with chicken, ham and penne pasta.
Raspberry Balsamic Glazed Chicken: A delicate blend of flavors to enhance a breast of chicken.
Chicken Breast finished in a Lemon-Cream Sauce topped with Mushrooms and Parmesan Cheese.
Roasted Garlic Cream Chicken: Chicken Breast with Garlic which is roasted and added to a light cream sauce.
Chicken Avocado Melt: Pan fried chicken served with avocado, cheese and sour cream topping.
Sliced Roast Turkey Breast.
Roast Turkey with herbed bread stuffing and turkey gravy.
Chicken Fricassee: Slow Simmered Boneless Skinless Chicken with Herbs.
Chicken Breast with Lemon-Cream Sauce.
Chicken Fingers: Butter Sautéed Slices of Boneless & Skinless Chicken Breast.
Chicken or Turkey Pot Pie: Carrots & Peas Stewed in Sauce w/ Chicken or Turkey Baked under a Biscuit Crust.

Seafood Options:

Baked Haddock: Fresh-caught Atlantic haddock baked in a Garlic Butter or Lemon Herb Sauce.
Baked Stuffed Haddock: A stuffing of seafood rolled in fresh-caught haddock served in a delicate dill sauce.

Angel Hair Pasta with Shrimp and Basil: Freshly grated Parmesan Cheese completes this meal.
Salmon and Crab Cakes with Remoulade: A gentle sauce garnishes these flavorful cakes.
Baked Seafood au gratin: Cheese enhances a combination of seafood. Served over a crabmeat crust.
Seafood Newburg: Prepared with shrimp, scallops and haddock in a creamy, delicate sauce.
Baked Fresh Salmon with Lemon-Dill Sauce.
Baked Stuffed Sole Florentine.
Broiled Atlantic Salmon Filet with Herbs.

Vegetarian Options:

Cheese-Based Vegetable Lasagna: Cheeses, spinach, carrots and noodles combine in a delectable union.
Penne Pasta in Tomato Vodka Sauce.
Pasta Station: Linguine cooked to order with Fresh Basil Pesto, Creamy Alfredo, and Chunky Marinara sauces.
Garden Frittata: Fresh Vegetables with eggs and cheese, the perfect combination for supper or brunch.
Wild Mushroom Bolognese: A medley of mushrooms simmered in a delicate sauce served over pasta.
Vegetable Stir Fry: A variety of vegetables, cooked with fresh herbs and spices served on a bed of rice.
Baked Macaroni with assorted Cheeses.
Vegetarian Chili cooked with Couscous.

Other Options:

Selection of Homemade Meat and Vegetarian Quiche in Homemade Crusts.
Make-Your-Own Sandwich Platter with Roast Beef, Turkey Breast, Ham, Cheeses, Tomato, and Leaf Lettuce.
Assorted Finger Rolls with Lettuce Leaf: Egg Salad with Chopped Green Olives, Ham Salad with Onions and Green Pepper, Curried Tuna Salad, Salmon and Egg, and Barbequed Chicken Salad.
Beans and Franks: Baked Pea, Yellow Eye, Kidney, or Jacobs Cattle Beans and all-beef Frankfurters.
Homemade Soups & Chowders including Corn Chowder, Clam or Fish Chowder, Curried Pumpkin Soup, Chilled Strawberry Soup, Tomato and Rice Soup, French Onion Soup, and Chilled Gazpacho.

Salad Options

Garden Fresh Salad made of Baby Greens and Fresh Vegetables served with Assorted Fresh-made Dressings.
Caesar salad: fresh Romaine gently ripped into bite size pieces with homemade croutons and a tangy Caesar dressing.
Greek Salad with Feta Cheese and Chopped Calamata Olives.
Potato and Farm-Fresh Egg Salad.
Pasta Salad with Fresh Vegetables.
Italian Pasta Salad with Cheese, Olives, Salami, Vegetables, and Herbs
Mediterranean Salad with Garbanzo Beans, Tomatoes, Cucumbers, Olives, and Mozzarella Cheese.
Walnut-Orange Cole Slaw --- Carrot-Raisin Salad --- Hummus with Pita Bread;
Tabouleh with Tomatoes and Parsley --- Couscous, Pine Nut and Parsley Salad.
Fresh Fruit Salad.

Dessert Options:

Homemade Cheesecake: This creamy dessert will melt in your mouth. Add a fruit topping if you choose.
Flavored Cheesecake: Amaretto, Chocolate Swirl, Raspberry, Chocolate lovers, or Kahlua to name a few.
Crème de Menthe Cake: A festive green cake speckled with chocolate chips flavored with crème de menthe.
Chocolate Cream Pie: Silky-smooth pie smothered with real whipped cream.
Apple Crisp a la Mode: Fresh apples topped with our own shortbread crust served with vanilla ice cream.
Strawberry Shortcake: A shortcake biscuit drenched with strawberries topped with whipped cream.
Wild Maine Blueberry Cake: A moist sugar cake speckled with wild blueberries throughout the dessert.
Thin Wedge Fruit Tart: A cookie foundation topped with assorted fruit brought together with a jelly glaze.
Double Chocolate Fudge Cake: For the chocolate lovers among us.
Toll House Pie: This pie is dotted with chunks of chocolate and walnuts so incredibly delicious.
Carrot Cake: A very moist, rich cake topped with a cream cheese frosting.