

**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.