

Gourmet Dinner Menu:

Starter House Salad:

Spring mix topped with carrots, tomatoes, cucumbers, red onion and feta cheese drizzled with balsamic vinaigrette.

Entrée Choices:

Braised Beef Dinner:

Made in house braised beef smothered with peppercorn sauce. Served with seasonal vegetables and mashed potatoes.

Bistro Chicken Dinner:

Two 5oz chicken breasts topped with warm tomatoes, basil and balsamic reduction. Served with seasonal vegetables and mashed potatoes.

Gluten Free Option with modifications

Vegetarian Stir Fry:

Pan seared vegetable medley with a sweet sesame soy sauce over a bed of rice. Served with garlic naan.

Gluten Free Option with modifications

Strawberry New York Cheesecake Dessert:

A rich and creamy slice of New York cheesecake topped with a strawberry compote made with strawberries picked from Cormier's Berry Patch.

Gluten Free Option with modifications will be provided automatically with a Gluten Free Entrée

Catered by:



Strawberries from:

CORMIER'S
BERRY PATCH