

GREEN LAND

C A F É

Sample Functions Menu Option Two

This is just a sample menu; our staff can work with you to create a custom menu for your event.

\$50 per person

Appetizers

Marinated Grilled Shrimp (G)

or

Braised Boneless Beef Short Rib

whipped potato, fried red onion, port wine demi-glaze

Local Spring Mix (V/G)

Entrees

Choice of One

Roasted Organic Statler Chicken Breast (G)

parmesan risotto, asparagus and cherry ragout, yellow tomato-basil cream sauce

Almond Crusted Haddock

sundried tomato and basil couscous, sautéed zucchini

Pineland Farms Beef - Chef's Cut of the Day

fresh, seasonal accompaniments

Seasonal Cheesecake

or

Fresh Fruit Plate

honey and lavender simple syrup, whipped sweet cream