

# GREEN LAND

## C A F É

### Sample Functions Menu Option Three

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

**\$60 per person**

**Wild Mushroom and Sweet Pea Risotto**  
*with truffle oil*

or

**Duck Confit**  
*raspberry sauce, mango sauce*

or

**Seared Nantucket Jumbo Scallops and “Bacon” (G)**  
*crispy berkshire pork belly, fennel puree*

\*\*\*\*\*

**Baby Arugula (V/G)**  
*dried bing cherries, goat cheese, walnuts, honey and sherry vinaigrette*

\*\*\*\*\*

**Pineland Farms Beef - Chef’s Cut of the Day**  
*fresh, seasonal accompaniments*

or

**Almond Crusted Haddock**  
*fresh seasonal accompaniments*

or

**Roasted Organic Statler Chicken Breast (G)**  
*mashed potato, spinach with roasted red peppers, garlic cream sauce*

\*\*\*\*\*

**Vanilla Mascarpone Panna Cotta**  
*fresh raspberries, raspberry syrup, edible orchid*

or

**Seasonal Cheesecake**