

### **Catering by Table 1 cabin menus**

All menus include coffee and bottled water

Alcohol not included

Gratuuity of 20% suggested but not included in price listings

### **Menu 1 – The Romance getaway.....4 course dinner... Price per couple \$175.00**

**Appetizer** – Jumbo lump crab cake served with Dijon cream and wilted spinach

**Salad** – Baby seasonal greens with roasted nuts, shaved parmesan and raspberry vinaigrette

**Entrée** – Please choose one (note both entrees must be the same)

Entrecote of sirloin steak with roasted garlic whipped potatoes, caramelized onion and bacon green beans served with Merlot red wine reduction and backwoods mushrooms

**Or**

Pan seared Atlantic salmon with citrus butter and tropical fruit served with five grain rice blend and sautéed asparagus spears

**Dessert** – New York style swirl cheesecake with raspberry preserves and cream Chantilly

### **Menu 2 – My cabin dreams..... 5 course dinner... Price per couple \$225.00**

**Appetizer** – please choose one from the following (Note both appetizers must be the same)

Bacon wrapped jumbo shrimp with garlic citrus butter

Pastry pillow of baked brie with raspberry preserves

Sautéed field mushrooms with fresh herbs and garlic in pastry vol au vent

**Salad** – please choose one from the following (note both salads must be the same)

Baby seasonal greens with strawberry garnish and apple balsamic vinaigrette

Traditional Caesar with herb scented croutons, grated parmesan and creamy Caesar dressing

Crisp spinach leaves topped with chopped egg and red onion served with warm maple black pepper bacon dressing

**Soup** – Please choose one from the following (note both soups must be the same)

Roasted sweet potato bisque with cinnamon crème fraiche

Cream of leek and potato with smoked bacon pieces

Spinach, poblano peppers and grated parmesan

**Entrée** – please choose one from the following (note both entrees must be the same)

Sirloin strip steak Diane with horseradish mashers and bacon green beans

Brown sugar chili rubbed loin pork chop served with braised red cabbage and German style potatoes

Pan seared stuffed chicken breast with sage apple stuffing and asparagus spears

**Dessert** – please choose one from the following (note both desserts must be the same)

Vanilla bean cream Brule with berry garnish

Chocolate pot au crème with caramel popcorn

Warm compote of cinnamon apple in phyllo

**Menu 3** – The Royal weekend..... 6 course dinner... **\$325.00 per couple**

**Appetizer** – please choose one from the following (note both appetizers must be the same)

Sautéed backwoods mushrooms in fresh herbs and garlic served in puff pastry pillow

Jumbo stuffed mushrooms with spiced Italian sausage and parmesan demi-glace

Mousse of chicken strudel with lemon buerre Blanc

Baked brie with raspberry preserves in crusted pastry

**Salad** – please choose one from the following (note both salads must be the same)

Young spinach leaves topped with chopped egg and red onion served with warm black pepper bacon dressing

Bitter arugula greens with pickled apples served with honey Dijon dressing

Traditional Caesar salad with herb scented croutons, grated parmesan and creamy Caesar dressing

Baby seasonal greens with field strawberries and apple balsamic vinaigrette

**Soup** –please choose one from the following (note both soups must be the same)

Roasted poblano peppers with wilted spinach and grated parmesan cheese

Traditional lobster bisque with aged sherry

Smoked tomato bisque with herb crouton

Cream of black pepper, potato and fried leeks

**Seafood appetizer** – please choose one from the following (note both seafood options must be the same)

Martini of shrimp and crab with ceviche spices

Bacon wrapped gulf shrimp Florentine

Blacken scallop with lingonberry preserves on silver spoon

My little crab cocktail shooter

**Entrée** please choose one from the following (note that both entrees must be the same)

Petite filet of beef and fresh water lobster tail served with garlic butter

Top tiered sirloin of beef and gulf shrimp tossed in fresh herbs and roasted shallot

Filet of beef Oscar with lump crab and tarragon hollandaise

Pan seared sirloin of beef encrusted in crack pepper with brandy shallot cream

All entrees served with gratin of potatoes and seasonal vegetables

**Dessert** – please choose one from the following (note both desserts must be the same)

Vanilla bourbon crème Brule with fresh berry garnish

Chocolate pot au crème with caramel popcorn

Warm apple strudel with crème Chantilly

Espresso and coco tiramisu

