

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 \$225.00

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 \$275.00

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... \$375.00 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