



## Group Dinner Menu

EXECUTIVE CHEF - JEAN PAUL COMTE  
'Using the finest local and regional ingredients'

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**Minimum 20 persons**

**Guest' pre -selection of entrée required 21 days prior to arrival**

### **Starters – please select one starter for all guests to enjoy.**

Baked Potato Soup, Aged Cheddar, Scallions, Thyme Crème Fraiche

-or-

Baby Kale Salad, Heirloom Carrots, Red Onions, Maple-Sherry Vinaigrette

### **Entrées**

Aged Beef Striploin, Buttermilk Whipped Potatoes, Green Beans, Natural Jus

-or-

Chicken Supreme, Fingerling Potatoes, Zucchini, Peppers, Chicken Jus

-or-

Vegetarian Leek Risotto, Heirloom Vegetables, Filberts, Find Herb Pistou

### **Desserts**

Pastry Chef's Selection of the Day

Coffee and Tea Service

### **Included in the conference package**

**Non-conference package guest \$75.00 + 18% gratuity + tax**

Prices in Effect through April 1, 2026