



SPRING

FARM FRESH MENU

Appetizers

Lemon Thyme Chicken Satay

Grilled chicken satay w/ fresh thyme & lemon.

Chicken Fried Steak & Mini Waffles

Tender steak battered & fried, on top of a mini waffle w/ country gravy, applewood bacon & chives.

Grilled Avocado Caprese Crostini

Grilled rich avocado sliced on top of a toasted crostini, w/ fresh artisan tomato mozzarella salad & balsamic glaze.

Strawberry Caprese Satays

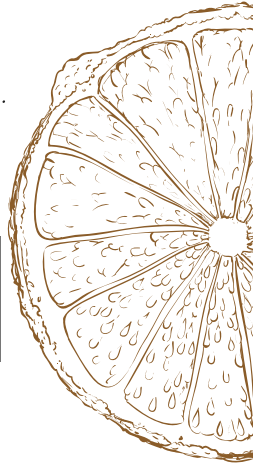
Spring ripened strawberries, fresh mozzarella & basil w/ balsamic reduction.

Mini Asparagus & Onion Tartlets

Spring asparagus & onion jam, baked in a filo tart w/ shaved parmesan.

Veggie Spring Rolls

Vibrant fresh spring vegetables wrapped in rice paper. Served w/ sesame soy sauce.



Entrees

Balsamic Chicken with Orange Glaze

Balsamic & herb marinated chicken, skillet cooked & finished w/ orange zest glaze.

Lemon Thyme Chicken

Pan seared & oven finished chicken w/ fresh thyme & lemon. Finished w/ artisan tomatoes.

Spinach & Leek Stuffed Pork Tenderloin

Garlic spinach & leeks rolled up in a pork tenderloin. Pan roasted & served w/ garlic veggie broth.

Homemade Meatloaf

Oven baked meatloaf w/ lite tomato broth.

Lemon Basil Pasta

Artisan tomatoes, fresh basil & lemon zest, w/ lemon pesto sauce. Tossed in a penne pasta.

Zucchini & Sun-dried Tomato Chicken Pasta

Roasted chicken tossed w/ sun-dried tomatoes, zucchini & a garlic cream sauce. Tossed in rigatoni pasta.



Side Dishes

Roasted Spring Asparagus & Carrots

Roasted spring asparagus & carrots, seasoned & tossed w/ butter broth.

Grilled Broccoli & Tomato Succotash

Grilled broccoli & artisan tomatoes, w/ creamy parmesan corn sauce.

Couscous with Spring Peas & Basil

Israel Couscous, spring peas w/ feta cheese & basil

Garlic Parmesan Zucchini Casserole

Creamy zucchini casserole w/ mozzarella & cheddar cheese.

Herb Roasted Crushed Potatoes

Roasted creamer potatoes crushed & tossed w/ fresh thyme.

Creamy Smashed Golden Potatoes

Golden potatoes roasted & smashed, w/ butter & cream.

