

SPRING (MAY/JUNE)



HOR D'OEUVRES

SPRING PEA HUMMUS

spring pea ragout served
with toasted pita

GRILL SHIITAKES

arugula pesto, toasted pita

BACON WRAPPED ASPARAGUS

PIGS IN A BLANKET

served with an array of dipping sauces

SALAMI AND CHEESE PLATTER

BLUE CHEESE STUFFED DATES

wrapped in bacon

SWEDISH MEATBALLS

five spiced meatballs

WHITE BEAN BRUSCHETTA

cannellini beans, pickled red onion,
sundried tomato, basil

GRILLED FLATBREAD

ask for available flavors

SLIDERS

american cheese, pickles,
ketchup, mustard

FRUIT PLATTER

SALAD/SOUP

HOUSE SALAD

Amos Deans garden mix, shaved baby
carrot, sweet pickled radish, croutons,
fresh herbs, lemon thyme vinaigrette
or choice of dressing

*STRAWBERRY AND SPINACH SALAD

candied pecans, sweet pickled red
onion, feta, balsamic vinaigrette

KALE CAESAR

parmesan, hard boiled egg, garlic
croutons, classic caesar dressing

ROASTED ROOT VEGETABLE SALAD

Moroccan spiced root vegetables,
fennel, dill cream

APPLE AND ARUGULA SALAD

pecans, blueberries, lemon poppy
seed croutons, parmesan,
apple cider vinaigrette

PEA SOUP

chilled pea soup, dill, lemon

*FRENCH ONION SOUP

classic french onion soup, add morel
mushrooms at an additional charge

PASTA

LASAGNA

choice of: classic italian, seafood or summer vegetable

*SHORT RIB RAVIOLI

fall mushrooms, peas, parmesan, mushroom veal jus

*LOBSTER TORTELLINI

grilled buffalo chicken, bacon, ranch, iceberg lettuce, tomatoes wrapped in a tortilla

FROM THE GRILL

Amos Dean's offers a wood fired grill on site for premium entree selections. Choice of meat, vegetable, starch, with jus to accommodate.

MEAT OPTIONS

*New York strip
*Ribeye
*Ribeye cap
Hanger steak
*Rack of lamb
Prime rib
Tri tip skewers
*Beef tenderloin
*Pork chop
*Lobster
Chicken (any cut)
Mediterranean chicken sewers

VEGETABLE SIDES

Glazed baby carrots
*Snap peas, dill ragout
Moroccan spiced root veggies
Grilled greens(broccoli rab, tatsoi)
Grilled asparagus(add bacon)
*Spring mushroom ragout
*Sauted spinach
*Grilled baby turnips
Farm slaw

STARCH

Creamy polenta
Mashed potatoes
Blue cheese scalloped potatoes
Roasted potatoes, salsa verde
Black eyed pea ragout
Brown sugar/rum glazed sweet potatoes
Cous cous

VEGETARIAN ENTREE

SWEET PEA RAVIOLI

spring mushroom ragout,
ramps, parmesan

POTATO GNOCCHI

butter sauce, parmesan,
charred greens, herbs

GRILLED VEGGIE SKEWER

assorted vegetables marinated
in mediterranean flavors

LASAGNA

seasonal vegetables

DESSERTS

RHUBARB CRISP

SOUR CHERRY PIE

CREME BRULEE

any flavor you desire

* ITEMS NOT AVAILABLE FOR BUFFET