



Sample Menu Items

Sample Menu Selections

Appetizers

Vegetarian

- Mushroom Empanadas
- Potato and pea samosas
- Spring Rolls with Sweet Thai Chili Sauce
 - Leek and vegetable Dumplings
 - Watermelon, Feta and Mint
 - Caprese Skewers
 - Mini Vegan Chorizo Taco
 - Bruschetta
- Brie and Caramelized Pear on Crostini
 - Poutine Spoons
 - Truffle Fries
- Vegan Cauliflower Wings
- Sundried Tomato and Goat Cheese in Phyllo Cups

Beef

- Beef Sliders with Caramelized Onion and Smoked Cheddar
 - Korean BBQ Beef Satay
 - Steak Frites
- Provolone Stuffed Meatballs with Marinara
- Man Candy Tenderloin wrapped in Bacon
 - Mini Beef Barbacoa Tacos
 - Mini Beef Empanadas

Chicken

- Thai Chicken Satays with Peanut or Sweet Thai Chili Sauce
 - Jerk Chicken Skewers
- Buttermilk Fried Chicken Sliders
 - Mini Chipotle Chicken Tacos
 - Buffalo Popcorn Chicken
 - Mini Chicken Taquitos
 - Curry Chicken in Phyllo Cups
- Mini Butter Chicken Empanadas

Seafood / Shellfish

- Shrimp Ceviche
- Popcorn Shrimp
- Garlic Shrimp Skewers
 - Coconut Shrimp
 - Shrimp Cocktail
- Mini Crab Cakes w /Lemon Garlic Aioli
 - Crab Rangoon

The Eddie Hotel & Farm

- Mini Lobster Rolls (premium)
- Lobster Pogo (premium)
- Smoked Salmon, Honey Dijon on Pumpernickel
- Smoked salmon Mousse in Cucumber Cups

Salads

- Caesar
- Kale and Beet
- Arugula and Pear
- Summer Berry
- Thai noodle salad
- Mango Pineapple Slaw
- Greek Salad

Main Proteins

Beef

- Slow Roast New York Roast with Au Jus
- Cabernet Braised Beef Short Rib (Signature)
 - Prime Rib (add \$5.00 per person)
 - Beef Picanha with Chimichurri Sauce
 - Wood Grilled Flank Steak
 - Hanger Steak with Herb Butter
 - Flat Iron Steak with Blue Cheese Butter
 - Korean Beef Short Rib
- 6oz Beef Tenderloin with Peppercorn Jus (add \$5.00 per person)
- 8 oz Grilled Rib Eye Steaks (add \$5.00 per person)

Chicken

- Chicken Supreme with Hunter Sauce
- Chicken Supreme stuffed with Prosciutto, Goat Cheese, and Roasted Red Pepper
 - Herb Roasted Chicken with Pan Jus
 - 9 Piece BBQ Chicken
 - Jerk Chicken with Mango Salsa
 - Chicken Parmesan
 - Grilled Chicken Breast with Bruschetta and Feta
 - Chicken Souvlaki

Seafood

- Pan Seared Salmon with your choice of sauces
Maple Dijon, Miso Glaze, Teriyaki, Lemon Dill, Burre Blanc
- Locally Sourced Pickerel with summer vegetable salsa
 - Steamed Mussels with your choice of sauces
Garlic and White Wine, Green Thai Curry, Marinara
 - Grilled Peri Peri Argentine Shrimp

Starches

- Buttermilk Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Red Skinned Smashed Potatoes
- Baked Potatoes with all the fixins
- Herb Roasted Mini Red Potatoes
- Roasted Fingerling Potatoes with Lemon, Garlic and Rosemary

- Greek Potatoes with Tomato and Oregano
 - Basmati Rice
 - Rice Pilaf
 - White and Wild Rice
 - Pilau Rice
 - Lemon and Herb Rice
 - Vegetable Fried Rice
- Vegetables
- Seasonal fresh vegetables served in ginger or garlic butter.
 - Glazed Carrots with Maple Butter
 - Szechuan Green Beans
- Green Beans with Almond and Brown Butter
 - Roasted Vegetable Medley
- Cauliflower, carrots, celery, onion, and bell peppers roasted with garlic & thyme.
 - Curry Cauliflower & Potato
- Cauliflower & potato with roasted spices & fresh herbs in a curry sauce.
 - Cauliflower & Carrots
 - Served with garlic butter.
 - Corn, Peas, & Carrots
 - Served with creamy butter.
- Asparagus with Lemon and Parmesan
 - Summer Medley
 - Asparagus, Peppers, and Carrots
 - Rapini with Garlic and Chili
 - Roasted Root Vegetables