

Saturday Night:

Pork Tenderloin wrapped in Prosciutto & Smoked, with a Mushroom Sauce.

Polenta with Mushrooms, Butternut Squash, & Walnuts.

Vegetarian Version: Butternut Squashes filled with Red Organic Quinoa & Mushrooms.

Broccoli Rabe or other winter veggie.

Waldorf salad with Walnuts and local Apples.

Fresh homemade bread or rolls.

Apple Pear crisp with candy cap crème fraiche.

Friday Night:

Bouillabaisse style Fish Chowder with Smoked Albacore, Ling Cod, & mixed Mushrooms.

Or, a Stew, (thick style Soup) with Veggies/Potatoes/Meat, and Mixed Mushrooms

Vegetarian version with Tofu or Tempeh & Mushrooms.

Fresh homemade garlic bread.

Cheese platter with local and other cheeses.

Organic Green salad with toasted walnuts, (or other nuts) & glazed mushrooms.

Persimmon Spice Cake with Candy Cap crème fraiche.

(If Persimmons not available, substitute pound cake with a mixed fruit accent & Candy Cap crème fraiche).

Breakfasts:

Saturday: Buckwheat Buttermilk Hotcakes with Maple Syrup and Link Sausage. (Real Maple Syrup if preferable)

Sunday: Mixed Mushroom and Veggie Cheese Frittatas, home fries, breakfast ham. Etc.

Along with our usual buffet of fruit, oatmeal, granola, yogurt, Orange Juice, coffee, & teas, etc.

Lunches:

Day 1: Make your own sandwiches; Sliced Turkey & Ham, Tuna Salad, Cheeses, Tomato, Sprouts, Lettuce, Pickles, Pesto, Condiments, Trail Mix, Fruit, Cookies & Juice Drinks.

Day 2: Bagels and Smoked Salmon Spread, Cream Cheese, Tomatoes, Onions, Sprouts, Cookies, Fruit, & Drinks.