



Meals and Sides for you to finish in your cottage - Minimum order of 4 servings per item

Please see our Gourmet menus below for couples dining.

Starters

Caesar Salad - 2.50 pp
Sunset Salad - 2.50 pp
Spinach Salad - 3.00 pp

Veggies and Dip - 1.50 pp
Tomato and Fresh Herb Bisque - 3.00 pp
New England Clam Chowder- 4.00 pp

Mains

Chicken Parmesan- 9.00
Shepherds Pie - 7.00
Beef or Vegetarian Lasagna - 7.00
Chicken Tarragon - 9.00
Beef Bourginionne - 9.00
Chicken Supreme stuffed with Smoked Gouda
and wrapped in Bacon - 12.50
Beef Wellington - 14.00

Rack of Lamb - 18.00
Atlantic Salmon with Dill Sauce - 11.00
Pork Tenderloin Shish Kabobs with Tzatziki-
10.50
Chicken Kabobs with spicy Peanut Sauce- 10.50
Chicken Fettuccine Alfredo- 10.50
All Beef Burgers - 3.50

Sides

Herbed Long Grain and Wild Rice - 2.00
Spanish Style Rice - 2.00
Oven Roasted Baby Potatoes - 2.00
Scalloped Potatoes - 3.00
Oven Roasted Vegetable Medley - 2.50

Fresh Asparagus - 3.50
Roasted Cauliflower with cream Sauce - 2.50
Broccoli with a béchamel cheddar sauce - 2.50
Roasted Yukon Gold Potato wedges with
Rosemary - 2.50

Additions

Garlic Baguette 5.00 per loaf
Fresh baked Foccacia - 5.00/loaf
French Loaf with Parsley butter - 5.00/loaf
Hummus with Pita Points - 3.50 pp

Desserts

Apple Pie - 12.50/pie
Strawberries and Whipped Cream - 3.50 pp
Mixed Berry Cheesecake Pots - 5.00
Smores Cheesecake - 4.00
Key Lime Pie in a Jar - 5.00

We use as many local ingredients as possible. All items are prepared Fresh to order.

Please allow a minimum 48 Hours notice.



Cedars Menu Selections – 2017

All menus are designed for you to finish cooking in your cottage. Chef Gary will provide easy to follow instructions

All of our menus are prepared using as much local ingredients as possible.

Breakfast for 2 - 19.99

Farm fresh eggs, Bacon, hash Browns, O.J, Fresh Baked Bread, coffee and fresh fruit
The following menus are designed for you to cook in the comfort of your cottage or Chalet. All preparation will be done for you and each menu will have detailed easy to follow instructions.

Dinner Menus 79.99/couple

We will set the table and deliver your choice of menu to your cottage.

Choice of Appetizer (both guests must have same)

Sunset Salad of 3 greens with Sweet onions, almonds and Mandarin in a poppyseed dressing,
or

New England Clam Chowder Or Tomato and Fresh Herb Bisque

~~

Choice of Entrée

Panko encrusted Boneless Breast of Chicken Stuffed with Sundried Tomato and Chevre with a Rose Sauce

- Chicken Supreme wrapped in Berkshire Bacon stuffed with Chef Gary's Smoked Gouda (CHEFS CHOICE)
- Atlantic Salmon wrapped in puff pastry with a vermouth Caper sauce
- Traditional Beef Wellington with a Green Peppercorn Hunter Demi Glace
 - New York Striploin Steak
- Dijon encrusted rack of lamb (please add 12.00 PP)

~~

Choose 1

Oven Roasted Baby Potatoes with Fresh Rosemary and Sea Salt
or Herbed long grain and Wild Rice

~~

Oven Roasted Vegetable Medley
Fresh baked Focaccia and Smokey Paprika Butter

~~

Choice of:

Fresh Baked Apple Blossoms
New York Cheese Cake

~~~

## Complete Week-end Meal Plan

- 2 Breakfasts including Farm Fresh Eggs, Bacon, Hash Browns, Toast, Fruit and coffee
  - 1 Lunch with assorted Sandwiches , Homemade Soup and Pasta salad, Cookies
  - 1 lunch with all beef Hot Dogs, veggies and dip and fruit
  - 1 Dinner with your choice of New York Striploin Steak or Chicken, baked potato, salad and vegetable, rolls and butter and apple Blossom
- 99.00 pp (Children under 12 - 1/2 price)



## **Cooking Class and Dinner**

This is the class to have some fun in the kitchen and enjoy the fruits of your labour. Chef Gary will lead you in a cooking class preparing your gourmet dinner that you can enjoy in the comfort of your cottage .

### Menu

Choice of Appetizer

Sunset Salad of mixed baby greens, toasted Almonds and caramelized onions, mandarin orange with a poppyseed Vinaigrette OR

Classic Caesar Salad

~~

Chicken Supreme wrapped in local bacon and stuffed with smoked gouda made here at Cedars with a rose Sauce

or

Chicken Supreme stuffed with Chevre and Pepitos with a Chardonnay Sauce

~~

Baby Potatoes with a lemon Horseradish sauce

Roasted Vegetable Medley

~~

Fresh Baked Foccacia

~~

French Crepes with fresh Fruit whipped Cream and Chocolate

69.00 pp

Other menu choices available.