



## Sitdown Dinner Menu

### Appetizer

(Select 1)

#### **Classic Caesar Salad**

#### **Marguerita Salad**

Field greens, candied walnuts, seasonal fruit,  
Crumbled blue cheese, roasted tomato vinaigrette

#### **Yardley Inn House Salad**

Miso Vinaigrette

### Entrees

(Select up to three – entrée counts needed 5 days prior to event)

#### **5 oz. Grass-fed Filet Mignon 50**

#### **Griggstown Farm Pan Roasted Free-Range Chicken 47**

#### **Lemon Chicken, Green Olives & Capers, Lemon Butter Sauce 45**

#### **Grilled Organic Scottish Salmon, Passion fruit Butter Sauce 48**

#### **Jumbo Lump Crab cake 48**

#### **Seared Wild Cod 45**

#### **Flat Iron Steak, Chianti Demi 45**

#### **Eggplant Parmesan 45**

#### **Seasonal Homemade Gnudi 45**

#### **Berkshire Pork Chop 46**

#### **Vegetarian Entrée**

Entrees are accompanied with seasonally prepared vegetables

### Dessert

(Select one)

Chocolate Layer Cake

Seasonal Chef's Dessert

Chocolate Mousse, Raspberry Sauce

Rice Pudding

Ice Cream or Sorbet

Hot Coffee & Tea Included