

## **Sitdown Dinner Menu**

### **Salad**

(Select 1)

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

Miso vinaigrette

#### **Classic Caesar Salad**

#### **Marguerita Salad**

Mixed field greens, seasonal fruit, crumbled blue cheese, candied walnuts,  
Roasted tomato vinaigrette

#### **Kale Salad**

Beemster cheese, spicy dressing

### **Entrees**

(select up to three, entrée counts needed 5 days prior to the event)

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

**Griggstown Farm Pan Roasted Free Ranged Chicken 48**

**Grassfed New York Strip Steak 52**

**Grilled Faro Island Salmon 48**

**Jumbo Lump Crabcake 50**

**Wild Swordfish 47**

**Grilled Flat Iron Steak, Chianti Demi 46**

**Seared Wild Cod 46**

**Chef's Homemade Cavatelli, Bolognese Sauce 45**

**Berkshire Pork Chop 48**

**Seared Long Island Duck 48**

**Homemade Vegetarian Gnudi 45**

Entrees are accompanied with seasonally prepared vegetables

### **Desserts**

(select 1)

Chocolate Layer Cake

Chef's Seasonal Dessert

Chocolate Mousse, Raspberry Sauce

Tiramisu

**Hot Coffee and Hot Tea Included**