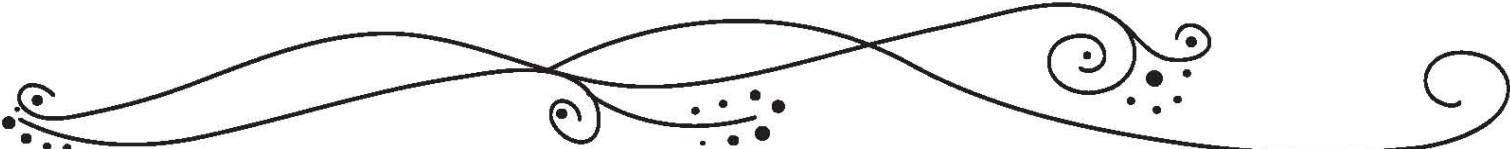


Mustard Seed Café / THE PRIVATE CHEF

DINNER PARTIES



It would be a privilege to host your private dinner party, rehearsal dinners, bridal/baby showers or anniversary. Selections may be up to three pre-ordered entrees. We are open to discuss your ideas as well as the selections listed below. A 48-hour guarantee is required. All parties are subject to 18 percent gratuity and 5½ percent sales tax.

We can accommodate groups of 15 to 50 people at the café!
Larger groups at Heritage Hill, Railroad Museum etc. would be available subject to an additional fee set by the various locations (usually 8%).

DINNER SELECTIONS:

(All dinners to include Garden Salad, Savory Muffins)

FRESH ATLANTIC SALMON:

Baked & Laced with Lemon Basil Butter Sauce,
Served with Herbed Orzo Pasta & Fresh Vegetable of the Day.
20.00

BAKED HADDOCK ALA BELLA VISTA:

North Atlantic Haddock Topped with Roma Tomatoes, Fontina Cheese Baked Until Bubbly & Golden
Served with Rice Pilaf & Fresh Seasonal Vegetables
19.00

FRENCHED BREAST OF CHICKEN:

Pan Seared Frenched Breast of Chicken with a Honey Orange Port Sauce, Topped with Sautéed Crimini Mushrooms Served On a Bed of Whipped Sweet Potatoes & Served with Fresh Seasonal Vegetables
19.00

QUAIL:

Roasted Quail Stuffed with Wild Rice\Apple Dressing, Marcella Wine Glaze & Served with a Apple\Cranberry Garnish
28.00

PAN SEARED FILET MIGNON:

Served with Roasted Shallots & a Herbed Demi Glaze
Served with Red Skin Mashed Potatoes & Fresh Seasonal Vegetables
28.00

STUFFED PORK ROULADEN:

Pork Tenderloin Stuffed with Dried Cranberries, Herbs & Mustard, Covered with a Port Wine Glaze, Served with Whipped Sweet Potatoes & Seasonal Vegetables
21.00

PORTABELLA NAPOLEON:

Portabella Mushroom Layered with Sliced Egg Plant, Zucchini, & Fontina Cheese Nestled on a Bed of Angel Hair Pasta & Laced with Fresh Tomato Basil Sauce
21.00

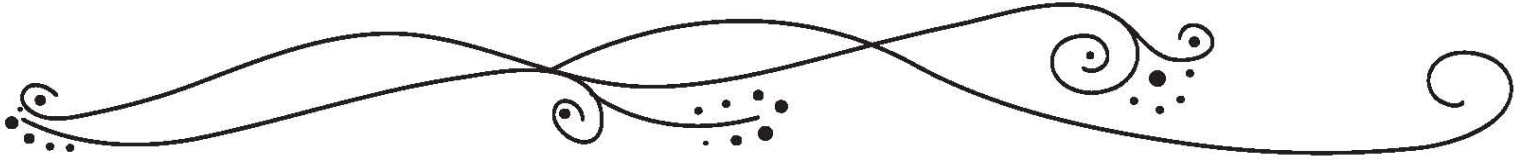
TOFU-STIR FRY:

Tofu Quickly Sautéed with Fresh Seasonal Vegetables In a Spicy House-made Stir Fry Sauce Served Over Brown Rice
15.00



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DINNER PARTIES CONTINUED



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PARTY DESSERTS:

APPLES IN PASTRY:

Granny Smith Apples Stuffed with Pecans & Honey
Wrapped In Puff Pastry Served with Warm Caramel Sauce.
4.95

PROFITEROLES:

Cream Puffs Filled with Vanilla Ice Cream
Placed On a Bed of Warm Chocolate Sauce & Sprinkled with Powdered Sugar.
4.95

HOUSE-MADE PUMPKIN CHEESE CAKE:

with Fresh Whipped Cream.
4.95

CRÉME BRULÉ:

Rich Egg & Cream Custard Topped with
Caramelized Sugar & a Fresh Berry Garnish.
4.95

CRANBERRY APPLE BREAD PUDDING:

with Cinnamon Bourbon Sauce
4.95

FLOURLESS CHOCOLATE CAKE

4.95

If you wish to bring your own cake, we will be happy to cut and serve for 50 cents per slice.

(Cakes must be purchased from a licensed facility, i.e. Grocery Store, Bakery)

