



A Sample Dinner Menu at The Nook

Served Family Style | BYOB

Baskets of Home Baked Focaccia

Hors D'oeuvres

Bruschetta Platter with Three Toppings

tuscan bean spread, portobello mushrooms and green onions,
diced tomato basil, served with seasoned toasts

Salad

Carol's Salad

organic baby field greens, diced tomatoes, red onion,
toasted pecans, homemade croutons, gorgonzola cheese

Pasta

Penne Pasta with San Marzano Tomato Basil Sauce

topped with fresh grated pecorino romano

Entrée - Select Two

Chicken Marsala

with sautéed prosciutto di parma, portobello mushrooms,
and a savory marsala wine sauce laced with sweet cream

Stuffed Pork Loin

with sauteed spinach, sun dried tomatoes, fresh mozzarella,
with a savory pan gravy



Entrée Cont'd

Pepper and Garlic Crusted Filet Mignon

sliced and served with roasted shallots, fresh thyme,
& a horseradish caper sauce

Miso Glazed Salmon Filet

with shaved fennel

****Vegetarian option available upon request.**

Sides

Oven Roasted Rosemary and Garlic Red Bliss Potatoes

Sauteed Green Beans Almondine

with toasted shallot butter

Dessert

Classic Tiramisu Coffee & Tea Service

Contact us for more information & to reserve your date!!

*Menu Substitutions Available Upon Request.

*Minimum of 16 guests and Maximum of 22 guests

All our poultry, meat's, and seafood are ethically raised, organic, wild caught, and free range. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.