

# Reception Menu

## Appetizers

Potato, Onion and Leek Soup with Blue Cheese Gougere (v)

Feta Zucchini Carpaccio with Black Olives, Pine Nuts & Basil (gf/v)

Rare Seared Tuna Carpaccio, Avocado Puree, Pickled Ginger, Fennel, Apple Salad (gf/df)

New England Crab Cake with Avocado Crème & Mango Salsa (df)

Wild Mushroom Tart with Mascarpone, Chives, Parmesan Cheese (v)

Asparagus Soup with Parmesan Cream • spring/early summer • (gf/v)

Watermelon & Heirloom Tomato Salad with Feta Cheese, Basil & Mint • summer • (gf/v)

Heirloom Tomato, Burrata, Basil, Aged Balsamic & Virgin Olive Oil • summer/early fall • (gf/v)

Local Heirloom Tomato Gazpacho • summer/early fall • (gf/df/v)

Local Sweet Corn Soup with Corn Fritters & Crème Fraiche • summer/fall • (v)

Butternut Squash Ravioli with Pecans & Sage Brown Butter • fall/winter • (v)

Fall Pumpkin Soup with Pumpkin Seeds • fall/winter • (gf/v)

## Salads

Sky Farm Greens, Goat Cheese, Apples, Walnuts, Sherry Vinaigrette (gf/v)

Baby Spinach with Roasted Pumpkin, Pumpkin Seeds, and Pecorino (gf/v)

Sky Farm Greens, Golden Beets, Feta, Almonds, Champagne Vinaigrette (gf/v)

Sky Farm Greens, Strawberries, Almonds, Goat Cheese Blush Wine Vinaigrette (gf/v)

Arugula, Watermelon, Parmesan, Mint, Basil, White Balsamic Vinaigrette (gf/v)

Pear, Parmesan, and Arugula Salad with Lemon Vinaigrette (gf/v)

Kale Salad, Apples, Pepitas, Croutons, Lemon Parmesan Vinaigrette (v)

Arugula, Prosciutto, Figs, Goat Cheese, Aged Balsamic (gf)



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## Entrees

Herb Crusted Cod with Black Truffle Butter (gf)

Roasted Salmon with Brown Sugar & Garlic Glaze (gf/df)

Herb Crusted Salmon with Roasted Cherry Tomatoes and Shallot Sauce (gf/df)

Mahi Mahi with Mango-Ginger Chutney (gf/df)

Red Snapper with Cherry Tomato, Shallots, and Basil (gf/df)

Swordfish with Tomatoes, Olives & Caper Sauce, Fennel Salad (gf/df)

Rainbow Trout Hazelnut Brown Butter & Sage (gf)

Herb Roasted Chicken with Thyme Veloute (gf/df)

Prosciutto & Mozzarella Stuffed Chicken Breast with Roasted Cherry Tomato Sauce (gf)

Chicken Breast "Coq au Vin" (gf/df)

Roast Loin of Pork with Ginger Apple Chutney (gf/df)

Maple Lacquered Duck Breast with Sour Cherries (gf/df)

Slowly Braised Lamb Shank with Gigante Beans (gf/df)

Red Wine Braised Shortribs of Beef (gf/df)

Grilled New York Strip Steak with Bordelaise (gf/df)

Grilled Filet Mignon with Demi Glace (gf/df)

Portobello Mushroom Stuffed with Red Peppers, Pine Nuts, Spinach, and Mozzarella (gf)

Burrata Ravioli with Summer Vegetables and Pesto

Butternut Squash Ravioli with Pecans and Sage Brown Butter

Roasted Eggplant Lasagna with Ricotta, Lemon, Tomato Chutney and Basil Puree



**Interlaken**

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## Vegetables

- Summer Vegetable & Farro Succotash (v)
- Haricot Verts with Lemon Zest and Truffle Oil (gf/df/v)
- Baby Carrots with Tarragon Butter (gf/v)
- Slow Cooked Summer Squash with Basil and Parmesan (gf/v)
- Grilled Asparagus with Lemon Butter (gf/v)
- Broccoli Rabe, with Chili Flakes, Garlic Confit, Extra Virgin Olive Oil (gf/df/v)
- Baby Broccoli with Lemon and Roasted Garlic (gf/df/v)
- Grilled Summer Squash and Zucchini with Lemon & Basil (gf/df/v)
- Roasted Cauliflower with Truffle Vinaigrette (gf/df/v)
- Caramelized Root Vegetables with Aged Balsamic (gf/df/v)
- Roasted Brussel Sprouts with Bacon (gf)
- Purée of Butternut Squash and Ginger • fall/winter • (gf/v)

## Accompaniments

- Creamy Potato Gratin with Gruyère (v)
- Quinoa with Apricots, Cucumber, Mint & Marcona Almonds (gf/df/v)
- Sweet Potato Puree (gf/v)
- Herbed Polenta Cake (gf/v)
- Roasted Garlic-Potato Puree (gf/v)
- Roasted Baby Gold Potatoes with Fresh Herbs (gf/df/v)
- Wild Rice & Vegetable Pilaf (gf/df/v)
- Parsnip Puree (gf/v)
- Butternut Squash Puree (gf/v)
- Sweet Corn-Basil Risotto • summer/early fall • (gf/v)
- Root Vegetable Risotto • fall/winter • (gf/v)

