

## 2021 O'Reilly House Special Events Menu Presented by Chef Waneeta Marquis

**Appetizers:** 24 pieces/servings per appetizer \$60 each per selected appetizers

**Chili Glazed Pork Belly Skewer:** Roasted pork belly w/a sweet chili lime dipping sauce

**Mac & Cheese Tart:** Mac & cheese w/black truffle shavings & white truffle oil, take your mac & cheese to the next level

**Jalapeno Poppers:** stuffed w/tangy chili cream cheese, rolled in crisp bread crumbs

**Crostini Caprese:** fresh mozzarella, fresh basil/pesto & tomato on garlic toasted baguette

**Smoked Salmon Tartar:** minced smoked Atlantic salmon with red onion, capers on toasted baguettes or served with crackers'

**Spinach Poppers:** fresh spinach, combined with seasoned breadcrumbs, imported parmesan & cheddar cheese, baked to golden brown

**Smoked Maine Mussels** w/ maple Dijon sauce on rice crackers, gluten free

**Cilantro Party Shrimp:** marinated in a lime, garlic & cilantro, think next level shrimp cocktail only better

**Fresh season vegetable platter** w/ local cheddar dip or homemade ranch, thick & creamy

**Seasonal One Bowl Salad** may be added to dinner for \$6 per person served with 1 homemade dressing + Evoo & Vinegar on the side, many salad dressing options, what is your favorite?

**Entrée's:** Price per entrée \$29.50 \*\*GF/DF = dairy & gluten free

All entrée's served with appropriate starch and seasonal vegetable

**House Specialty BBQ Pulled Pork Sundae:** slow roasted pork in a homemade bbq sauce, stacked on top of corn bread & crowned with tangy cole slaw

**O'Reilly House Stuffed Chicken:** boneless breast of chicken stuffed with apple cheddar stuffing, topped with a maple brandy sauce. Pure New England!

**\*\*Brown Sugar Bourbon Sirloin Tips:** select sirloin tips hand cut and marinated in quality bourbon with herbs and spices

**\*\* Chef Specialty Oven Roasted/Grilled Pork Ribs:** Dry rubbed with an amazing blend of spices, served with a finger licking chef made BBQ sauce

**\*\* Oven Roasted Bacon Wrapped Pork Loin:** rubbed with smoked paprika, garlic & maple syrup, wrapped in applewood smoked bacon cooked to juicy perfection

**Baked New England Haddock/Cod:** topped with savory traditional butter cracker crumb seasoned stuffing, so New England

**Savory Tofu/Quinoa stuffed Portabella Mushroom Caps:** w/ quinoa, seasonal veggies & topped with cheese

**\*\* Tofu Marquis Sauté:** fried tofu cubes, with tomatoes', mushrooms and scallions in a delicate white wine sauce served over long grain basmati rice

Other choices of protein available upon request; do you have a favorite family recipe?

### Sides:

Mac & Cheese

Baked russet Maine potato w/sour cream, bacon bits & chives/scallions

Herb Roasted potato wedges

Garlic mashed potato

Wild rice herb pilaf

Golden Turmeric pilaf

Parsley parmesan pasta

**Example of Seasonal vegetables:** preparation varies with entrée selection;

Asparagus, Broccoli, Green beans

Zucchini & Summer squash, eggplant

Butternut squash or vegetable medley