



PERONA FARMS

Take Out Menu

(please call 48 hours in advance to order)

Heat and Serve Dishes

(foil chafing plans are 10" x 12" x 2")

Roasted Chicken: Breast of chicken, seasoned with sage, served with a sauce of cider, fresh cream, Calvados, petite diced apples and topped with spiced candied walnuts.....\$45

Harvest Moon Pork Loin: Slow roasted, Triple-A pork loin, napped with a sauce of shallots, honey, kiln-dried cranberries, raisins and sliced apricots.....\$45

Steak au Poivre: Grilled Black Angus steak, thinly sliced and draped with a sauce of cracked peppers, house made demi-glace, heavy cream and French brandy.....\$50

Northern Italian Seafood Gratin: Fresh cod fillet, topped with an herbed polenta and baked to gratin, served with a roasted pepper coulis.....\$40

Sardinian Penne: Mini quills tossed with Italian sausages, mushrooms, sweet peppers, diced tomatoes, garlic, wine and herbs.....\$38

Chilled Platters from our Garde Manger

(platters are 16" round)

1 side (2.5 to 3 pounds) of Perona Farms Smoked Salmon
with chopped egg whites, yolks, Bermuda onions, capers, and cocktail crackers
\$110

Sweet carrot "confit" with yogurt, golden raisins and topped with spiced oat crumble
\$40

Ginger beer marinated chicken breast with apple butter, pickled mushrooms,
celery and ginger snaps
\$45

Toasted orzo with sweet potatoes, cranberries, orange, and pumpkin seeds
\$35

Crisp parsnip rice with arugula, bitter orange, walnuts and cinnamon oil
\$40