

# NATHANAEL GREENE

## LODGE & RECEPTION HALL

### Pork, Lamb, and Veal Entrées

#### **Roast Loin of Pork**

Rubbed with fresh Herbs and Garlic Roasted and Sliced, Served with Natural Pan Drippings Gravy

#### **Grilled Pork Chop**

Boneless Chop Grilled and Served with Sautéed Onions and Natural Gravy

#### **Cashew Apple Pork**

Sautéed Medallions of Pork Served with a Candied Apple Cashew Reduction

#### **Grilled Pork Tenderloin**

Char-grilled and Sliced, Served with Poached Pear Puree and Balsamic Demi

#### **Cherry Walnut Stuffed Pork Roast**

Traditional Bread Stuffing Studded with Dried Cherries and Walnuts Fill a Roasted Pork Shoulder, Served Sliced in Natural Gravy

#### **Brown Sugar Crusted Ham**

Served slice with choice of Currant Sauce, Pineapple Glaze, or Cherry Glaze

#### **Roast Leg of Lamb**

With Rosemary and Mint infused Demi

#### **Veal Champignon**

Sautéed Veal Cutlets finished with Mushrooms and Marsala Demi

#### **Veal Parmesan**

Sautéed Veal Cutlets finished with Marinara and Fresh Mozzarella