

Seasonal Dinner Menus

some of our favorites!

spring

Lemon Cream Chicken

with tomato caper pico

Steamed Asparagus

with goat cheese, roasted red bell peppers & tarragon dijon vinaigrette

Parmesan Risotto

with spring onions and wild mushrooms

Spring Strawberry Salad

farm greens with strawberries, snap peas, radish and strawberry mint dressing

\$31 per person

summer

Chicken with Basil Pesto Cream

Mediterranean Orzo Salad

with heirloom tomatoes, cucumbers, red onion, chickpeas & parmesan with lemon sumac vinaigrette

Potatoes Tzapanos

new potatoes and carrots, steamed and tossed with olive oil, fresh garlic and parsley

Summer Greens with Blueberries

feta, toasted pecans and blueberry basil vinaigrette

\$27 per person

autumn

Pork Loin with Maple Mustard Bechamel

Autumn Rice Pilaf

with kale, squash & dried cranberries

Roasted Root Vegetables

with fresh rosemary

Autumn Salad with Local Apples

with toasted walnuts, gran padano cheese and apple sage vinaigrette

\$28 per person

winter

Beef Brisket with Garlic Cream

Hand Mashed Potatoes

Green Beans

with bacon and shallots

Winter Citrus Salad

with farm greens, grapefruit supreme, pomegranate seeds, slivered almonds and juniper citrus vinaigrette

\$32 per person



We work hard to create seasonal menus that feature Indiana products. Prices are for menu only-- all services, tableware and delivery are charged separately. Ask us about our a la carte menu items--we love to customize! We can accommodate most dietary restrictions

THE
Juniper
SPOON