

PLATED ENTRÉE SELECTIONS

Beef Entrées* *All sauces and butters for steaks can be customized*

- Braised Beef Short Rib *with a merlot demi glaze* **\$33.00 pp**
- Spinach and Gorgonzola Stuffed Sirloin *with a caramelized onion shallot demi glaze* **\$33.00 pp**
- Oven Roasted Prime Rib *with chive butter* **\$36.00 pp**
- Seared Twin Medallion Steaks *with a peppercorn cream sauce* **\$34.00 pp**
- Grilled Rib Eye *with horseradish aioli* **\$34.00 pp**
- Grilled Filet of Beef *with a bernaise sauce* **\$36.00 pp**

Chicken Entrées

- Seared Chicken Breast *with a lemon thyme buerre blanc sauce* **\$30.50 pp**
- Roasted Chicken Breast *with a white wine cream sauce* **\$30.50 pp**
- Roasted Airline Chicken Breast *with artichoke, olives and white wine jus* **\$30.50 pp**
- Stuffed Chicken Florentine *with a charred tomato coulis* **\$30.50 pp**
- Caprese Chicken *with basil olive oil* **\$30.50 pp**
- Chicken Saltimbocca *stuffed with a fontina cheese and prosciutto* **\$30.50 pp**
- Fennel and Lemon Chicken Breast *with a fennel and lemon sauce* **\$30.50 pp**

Fish Entrées

- Pan Seared Sea Bass *with a lemon caper sauce* **\$Market Price**
- Grilled Salmon *with a honey chive oil* **\$30.50 pp**
- Sesame Crusted Tuna *with a sweet ginger soy glaze* **\$Market Price**
- Herb Crusted Cod *with a lemon cream drizzle* **\$29.50 pp**
- Grilled Mahi Mahi *with a mango salsa* **\$31.50 pp**
- Grilled Swordfish *with a fresh olive tapenade* **\$32.50pp**
- Pan Roasted Trout *with a roasted red pepper aioli* **\$30.50 pp**

Vegetarian Entrées

- Wild Mushroom Ravioli *with charred cherry tomatoes, spring peas, fresh basil and asiago, tossed in a sage butter sauce* **\$23.00 pp**
- Grilled Vegetable Wellington *with a roasted thyme sauce* **\$23.00 pp**
- Beet Napoleon *with goat cheese, grapefruit segments, baby argula and beet reduction* **\$23.00 pp**
- Tomato Braised Eggplant *with portabella mushroom couscous and spicy braised kale* **\$23.00 pp**
- Aglio y Olio Tagliatellei *with summer roasted vegetables* **\$23.00 pp**
- Roasted Butternut Squash *with lentils and spring vegetables drizzled with sweat pea puree* **\$23.00 pp**
- Cavtapi Pasta *with blistered cherry tomatoes, charred zucchini, roasted artichokes in a butter parmesan and cracked pepper sauce* **\$23.00 pp**
- Portabella Mushroom Stack *with squash, zucchini, asparagus and roasted red peppers* **\$23.00 pp**
- Butternut Squash Ravioli *with sundried tomatoes and a burned butter sauce* **\$23.00 pp**



PLATED MEAL ACCOMPANIMENTS

Salad: Pick One

Burrata

Shaved Prosciutto, Micro Greens, Pistachio Crumble and Balsamic Drizzle

Cobb Salad

Chicken, Bacon, Tomatoes, Onion, Blue Cheese Crumbles, Avocado with a Green Goddess Dressing

Greek Salad

Romaine Lettuce with Marinated Cucumbers, Black Olives, Sun Dried Tomatoes, Feta and Greek Herb Vinaigrette

Iceberg Wedge Salad

Bacon, Blue Chees Crumbles, Grape Tomatoes with a Blue Cheese Dressing

Mixed Green Salad

Poached Pears, Gorgonzola, Candied Walnuts with a Raspberry Vinaigrette

Mixed Green Salad 2

Pickled Onion, Kalamata Olives, Cherry Tomatoes, Goat Cheese with a Lemon Dill Vinaigrette

Shaved Brussel Sprouts

Bed of Baby Greens with Charred Radicchio, Pine Nuts, Parmesean and a Lemon Vinaigrette

Spinach Salad

Strawberries, Blueberries, Feta, Candied Walnuts served with Raspberry Vinaigrette

Starches: Pick One

Chive Whipped Potatoes

Duchess Potato

Garlic Roasted Tri-Colored Fingerling Potatoes

Lemon Jasmine Rice

Mushroom Risotto

Parmesean Polenta

Parmesean Potato

Parmesean Risotto

Parsnip Mash

Roasted Garlic Risotto

Roasted Parmesan Potato

Sweet Potato Puree

Sundried Tomato Risotto

Truffled Mashed Potatoes

Truffle Risotto

Warm Roasted Fingerling Potato Salad

White Cheddar Polenta

Wild Rice Pilaf

Vegetables: Pick One

Charred Broccoli

Crispy Carrots

Crispy Asparagus

Garlic Roasted Green Beans

Grilled Vegetable Medley

Heirloom Carrots

Honey Glazed Carrots

Lemon Scented Asparagus

Maple Glaze Acorn Squash

Parmesan Roasted Asparagus

Roasted Zucchini

Tricolored Roasted Cauliflower

Wilted Spinach