

Plated Dinner

Please Select One Appetizer, One Salad, One Entrée and One Dessert

Appetizer

Fried Green Tomatoes

Cajun & Parmesan Crusted Green Tomatoes, Crumbled Bleu Cheese, Red Hot Sauce & Spinach

Crab Cake

Crab Cake, Corn & Black Bean Salsa, Spinach & Horseradish Sauce

Land & Sea Ravioli

Braised Short Rib Ravioli, Caramelized Onion & Fried Spinach with Port Wine Sauce
Scallop & Bacon Ravioli, Grilled Apple, Roasted Butternut Squash & Maple Brown Butter

Chicken Pot Pie

Cream of Chicken, Peas, Mushrooms, Potatoes, Pearl Onions, Puff Pastry Crisp

Tuna Poke Tartine

Rare Tuna, Frisée, Sesame & Lemon Oil, Chives, Radish, French Baguette

Coriander & Lemon Infused Scallop

Pan Seared Scallop, Corn Puree, Zucchini & Potato Pancake

Beet & Goat Cheese Ravioli

Beet & Goat Cheese Ravioli, Hazelnuts, Pea Greens, Sage Butter

Macaroni & Cheese

Orecchiette Macaroni & Cheese, Mozzarella Toasted Tomato Chutney

Salads

Tomato Tart, Parmesan Cheese, Prosciutto, Baby Greens, Basil Oil

Grilled Asparagus, Pickled Onions, Watercress, Frisée, Parmesan Puff Pastry Crisp, Lemon Vinaigrette

Roasted Beets, Arugula, Frisée, Goat Cheese, Hazelnuts, Fig Balsamic Reduction

Iceberg Wedge: Pickled Shallots, Bleu Cheese, Cucumber, Pancetta, Tomato, Herb Blue Cheese
Vinaigrette

Arugula, Grilled Apples, Dried Figs, Walnuts, Bleu Cheese, Fennel, Mustard Cider Vinaigrette

Oven Cured Caprese Salad, Truffle Oil, Balsamic Reduction

Spinach, Caramelized Shallot, Pear, Almonds, Cranberry Wensleydale Cheese, Champagne Vinaigrette

Grilled Baby Romaine, Parmesan Crisp, Focaccia Croutons, Grape Tomatoes & Anchovy Vinaigrette

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Please inform your Sales Person if a person in your party has a food allergy*

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Poultry Entrées

Cedar Plank Chicken

Pommery Glaze, Braised Cabbage, Confit Sweet Potato

Sundried Tomato Stuffed Chicken

Sundried Tomatoes, Spinach & Goat Cheese Stuffing, Orzo, Swiss Chard, Thyme Marsala Broth

Miso Glazed Chicken

Sesame Rice Noodles, Stir Fry Vegetables

Sage & Thyme Chicken

Mushroom Ragout, Asparagus, Whipped Potatoes, Boursin Marsala

Meat Entrées

Grilled Tenderloin

Potato & Leek Pancake, Caramelized Shallot Chutney, Mâche & Red Wine Reduction

Sirloin Au Poivre

Truffle Macaroni & Cheese, Grilled Asparagus, Cognac Cream

Coffee Short Ribs

Smoked Gouda & Pepper Polenta, Smoked Tomatoes, Thyme Demi

Apple Cider Pork Chop

Sweet Potato Hash, Carrots, Port Mustard Cider

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Seafood Entrées

Lemon Parsley Crusted Trout

Basmati Rice, Baby Carrots, Champagne Butter

Seabass

Blackened Corn Chowder, Watercress Salad

Pan Seared Cod

Olive & Artichoke Salsa, Broccolini, Orzo, Red Pepper Oil

Fennel Crusted Shrimp & Scallops

Spinach & Lemon Risotto, Feta Cheese, Lemon Butter

Green Tea Poached Salmon

Radish Salad, Corn & Soy Bean Succotash, Saffron Carrot Emulsion

Vegetarian Entrées

Crisp Zucchini & Yellow Squash Pasta (GF, Vegan)

Red Pepper Pomodoro Sauce, Roasted Tomatoes, Spinach & Eggplant

Parmesan & Pine Nut Crusted Tofu

Spaghetti Squash, Arugula, Basil Pomodoro Sauce

Vegetable Napoleon (GF)

Grilled Seasonal Vegetables, Garlic Mashed Potato, Fresh Mozzarella, Tomato Cream Sauce

Butternut Squash Risotto

Fried Basil

Asparagus, Goat Cheese & Lemon Ravioli

Olive Tapenade Cream

Quinoa & Black Bean Stuffed Zucchini (Vegan)

Roasted Red Pepper Pesto & Spinach

Vegan Ravioli (Vegan)

Roasted Tomatoes, Basil, Spinach & Nut Free Herb Pesto

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Desserts

Classic Chocolate Fudge Cake

Individual Milk & Honey Chocolate Dome (**contains Nuts**)

Chefs Seasonal Fruit Tart with Seasonal Berry Chutney & Whipped Cream (**Some contain nuts**)

Chocolate Concorde Gateau (**GF**)

Dark Chocolate Mousse layered with Chocolate Meringue and Meringue Cigars

Gingerbread Apple Crisp, Caramel Sauce

Raspberry Mousse Cake with Raspberry & Mint Coulis

Zuppa Inglese

Vanilla cake layered with pastry cream, whipped cream strawberries and apricot

Cappuccino Hazelnut Torte (**contains nuts**)

Chocolate Cake (**Vegan**)