

Plated Dinner Menu

Plated Dinner Menu ranges from \$50 to \$60 per person

15 person minimum

APPETIZER COURSE

Please choose one

SEASONAL SOUP OPTIONS

SPRING.....MUSHROOM
SUMMER.....GAZPACHO
FALL.....BUTTERNUT SQUASH
WINTER.....VICHYSOISE

HOUSE SALAD

Mesclun, Marinated Tomatoes, House Croutons, Champagne Vinaigrette, Cucumbers, Carrot Julienne

CAESAR SALAD

Romaine, Kalamata Olives, Croutons, Romano Cheese

ENTRÉE

Pre-Orders required

BEEF TENDERLOIN

Mashed Potatoes, Asparagus, Carrot Buttons, Red wine Beef sauce, Roasted Garlic

ROASTED CHICKEN

Statler Breast, Mashed Potatoes, Haricot Verts, Pearl Onions, Peppercorn Veloutexxx

SEARED SALMON

Parmesan Polenta, Sauteed Spinach, Cremimi Mushrooms Hollandaise

MUSHROOM RISOTTO

Roasted Corn, Sweet Peas, Caramelized Onions, Pecorino Romano

ROASTED VEGETABLE QUINOA

Roasted Vegetables, Sweet Peas, Caramelized Onions, Quinoa

PLATED DESSERTS

Please choose one

BREAD PUDDING

CHOCOLATE MOUSSE

HONEY CHEESE CAKE

LEMON TARTLETTE

ASSORTED COOKIE PLATE

**Menu selections may change depending on season & availability.*