



Plated Dinner Menu

- All entrées come with Chef's selection of seasonal vegetables.
- Entrée counts must be submitted along with final guest count 14 days prior to event date.

Two Course • Salad and Entree 49

Three Course • Soup, Salad and Entrée 54

Soup

(Select One)

- Roasted corn chowder
- Chilled potato leek soup with aged feta and olives
 - Roasted red pepper tomato bisque
 - Creamy carrot & sweet potato
 - Mushroom bisque

Salad

(Select One)

- Heirloom tomato salad with quinoa and champagne vinaigrette
 - Classic caesar salad
- Tri-color salad with shaved parmesan and balsamic vinaigrette
- Arugula salad with shaved fennel, parmesan and brown sugar balsamic
- House salad with cheddar, tomato, cucumber, croutons and ranch or italian dressing

Entrées

(Select Two)

- Herb rubbed pork loin with raspberry sauce
- Barbecue braised bourbon beef brisket
- Seared 8oz top sirloin filet with green peppercorn and brandy demi-glace
- Marinated chicken breast with fresh herbs and lemon marmalade
- Shrimp cakes with mango salsa + 3
- Chicken piccata
- Pistachio crusted pork scallopine
- Broiled skate with pineapple caper sauce
- Rosemary honey roasted salmon
- Beef short rib with bordelaise + 8
- Filet mignon with pomegranate demi-glace + 12

Vegetarian Entrées

(Select One)

- Individual summer squash gratin
- Crispy eggplant napoleon with roasted red pepper, mozzarella, tomato, basil
 - Pesto gnocchi with summer squash
 - Portobello marsala over papardelle

Dual Entrées + 7

20% Service Fee and 6% Tax is in addition