

PLATED & SERVED DINNER

All Dinners Include An Assortment Of Fresh Baked European Rolls & Butter
And A Complimentary Coffee Station For Serviced Events Only
Pricing Ranges From \$11.95 - \$29.35 Per Person

Salads

All Salads Are Served With Your Choice Of Dressing

(Please Select One)

Hearty Romaine & Mixed Baby Field Greens
With Mandarin Oranges, Crumbled Feta & Caramelized Red Onions

Fresh Field Greens Tossed With Ripe Golden Raisins, Dried Cranberries & Sunflower Seeds

Leafy Bibb Lettuce, Asparagus Tips, Craisins, Grape Tomatoes & Sliced Red Onions

Hearty Romaine & Mixed Baby Field Greens
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese

Iceberg & Romaine Blend With Seasonal Fresh Cut Vegetables,
Shredded Cheddar Cheese & Chef Made Croutons

Salad Dressings Available On The Side For An Additional \$0.60 Per Person

Vegetables & Medley's

(Please Select One)

Green Beans Amandine

Green Beans With Bell Peppers

Herb Butter Glazed Baby Carrots

Asparagus & Red Pepper Blend

(Seasonal Item, Please Ask For Pricing & Availability)

Vegetable Normandy With Broccoli, Cauliflower, Zucchini, Yellow Squash, Yellow & Orange Carrots

Seasonal Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots

Asian Vegetable Blend With Bok Choy, Sugar Snap Peas, Red Onions & Baby Carrots

Traditional vegetable Trio With Green Bean, Yellow Bean & Carrots

Starches & Grains

(Please Select One)

Parsley New Potatoes

Mashed Potatoes & Gravy

White Cheddar Au Gratin Potatoes

Three Cheese Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Garlic Roasted Yukon Gold Potatoes

Boursin Potato Stack

Roasted Tri-Colored Potatoes

Wild Rice Blend

Basmati Rice

Penne Pasta In Asiago Cream Sauce

Wild Mushroom Risotto

PLATED & SERVED ENTRÉES

Paired Plate Dinners Are Available, Please Ask For Pricing

BEEF

Grilled Sirloin Medallion

Marinated With Cilantro, Lime & Zesty Spices & Served With Green Peppercorn Demi-Glace

Grilled & Carved Flank Steak

Marinated Mandarin Style Served With An Almond Ginger Hoisin Sauce

OR

Beer & Worcestershire Marinated Style With Horseradish Cream

Braised Boneless Beef Short Ribs

Seared Short Ribs Slow Braised For Tenderness In A Burgundy Beef Stock

Medallion Of Beef Tenderloin

Herb Crusted And Served With A Savory Herb Port Wine Reduction

Traditional 8 Ounce Filet

Topped With Herb Cheese & Wild Mushroom Duxelle, Served With Bordelaise Sauce

CHICKEN

Roasted Breast Of Chicken

(Accompanied By Your Choice Of Sauce)

- A Wild Mushroom & Red Wine Demi-Glace

- A Light Herb Citrus Cream Sauce

Sautéed Italian Breast Of Chicken

Lightly Coated With Romano Cheese & Italian Seasonings, In A Roasted Garlic Pomodoro Sauce

Roasted Asian Inspired Breast Of Chicken

Served With Bok Choy & Wild Mushrooms In A Ginger Hoisin Plum Sauce

Island Inspired Roasted Breast Of Chicken

Served With A Light, Fresh Pineapple & Mango Salsa

Panko Encrusted Breast Of Chicken

Sautéed With Artichokes & Spinach In A Dijon Chardonnay Cream Sauce

Roasted Tarragon Breast Of Chicken

With Fire Roasted Tomatoes & Smoked Mozzarella Cream

PLATED & SERVED ENTRÉES

PORK

Herb Crusted Pork Loin

Seared & Roasted With A Dijon & Herb Crust, Served With A Green Peppercorn Demi-Glace

Grilled Boneless Pork Medallion

Served With A Wild Mushroom & Dijon Sauce

Roasted Pork Tenderloin

Marinated In An Apple Cider And Served With An Apple Rosemary Sauce

Island Blend Roasted Pork Tenderloin

Marinated In Citrus & Jerk Seasoning And Served With A Pineapple Mango Salsa

FISH

(All Seafood Pricing Is Subject To Change Based On Market Price And Availability)

Fresh Atlantic Salmon

(Choose Your Sauce And Preparation)

- Sautéed & Served With A Horseradish Crust And A Sweet Thai Chili Chutney
- Grilled & Served With A White & Black Sesame Seed Crust, Then Finished With A Teriyaki Glaze
- Grilled & Served With An Herb White Wine Cream Sauce

Sautéed Mild Whitefish

Served With A Lemon Butter And A Dill And Caper Beurre Blanc

Sautéed Tilapia Roulade

Rolled With Spinach & Cheese And Finished With A White Wine & Spinach Cream Sauce

Grilled Mahi-Mahi

Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil With A Lemon Beurre Blanc

Grilled Tuna Steak

Served With Shiitake Mushroom Salad, Pickled Ginger & Wasabi

Vegetarian Selections

Baked Moussaka

Layers Of Grilled Zucchini, Yellow Squash, Eggplant & Roasted Red Peppers With Romano Cheese, Accompanied By Red & Yellow Pepper Coulis

Grilled Portobello Mushroom Cap

Stuffed With Spinach, Feta Cheese, Tomato & Fresh Basil, Topped With A Blend Of Cheeses

Wild Mushroom Strudel

Phyllo Wrapped Wild Mushroom Blend With Basil & Balsamic Reduction, Served With Sun-Dried Tomato Cream Sauce