

# Your Meal - Plated

## **SALAD**

(select one)

### **Pinot Noir Poached Pear Salad (GF,V)**

spinach, arugula, frisee, toasted pecan, goat cheese crumbles, champagne vinaigrette

### **Fig, Prosciutto and Rocket Salad (GF)**

dried mission fig, shaved prosciutto, baby arugula, shaved asiago, honey balsamic

### **Citrus Duet Salad (GF, V)**

baby spinach, orange & grapefruit supremes, goat cheese, granola, lemoncello vinaigrette

### **Roasted Tomato & Parmesan Salad (GF,V)**

seasonal greens with roasted cherry tomato, cucumber, golden carrot, crisp parmesan wafer, ranch dressing

### **Strawberry Spinach Salad (GF,V)**

baby spinach, strawberry wedge, blue cheese crumble, almond, poppy seed vinaigrette

### **Ballroom Caesar Salad**

romaine hearts, roasted tomato compote, grated parmesan, herb crouton, caesar dressing

## *Upgrade*

### **SMALL PLATE / APPETIZER**

(select one)

#### **Italian Wedding Soup**

spinach, veal meatballs, orzo, carrot, and parmesan  
6.00 added per guest

#### **Goat Cheese Fondant (V)**

honey & tarragon gastrique  
7.00 added per guest

#### **Beef Tenderloin and Garlic Confit Skewers (GF)**

curried aioli, micros  
10.00 added per guest

#### **Seared Diver Scallop (GF)**

sunchoke puree, capers  
9.00 added per guest

(50-person minimum - 3.++ per person surcharge  
will apply for parties of 25-49 guests)

**INTERMEZZO**

(select one)

**Zesty Lemon Sorbet**

**White Grape Champagne Sorbet**

**MAIN ENTRÉE**

(select one)

Plus Chef's Daily Vegetarian Option

**Grilled Filet Mignon (GF)**

caramelized shallot au poivre sauce  
58.00

**Crab Imperial Stuffed Chicken (GF)**

lemon cream  
52.00

**Seared Salmon with Sun Dried Tomato, Goat Cheese Stuffed Chicken (GF)**

lemon dill cream  
58.00

**Pan-Seared Halibut (GF)**

citrus, basil & fennel salad  
58.00

**Carved Tenderloin of Beef with Creamy Bacon & Shrimp Ragout (GF)**

58.00

**Steak and Cake (GF)**

chargrilled filet mignon, signature crab cake, truffled leek cream  
64.00

**STARCH AND VEGETABLE**

(select one each)

Heirloom Carrots, Local Honey, Tarragon (GF, V)

Roast Asparagus and Cauliflower (GF, VN)

Seasonal Vegetable Sauté (GF, VN)

Garlic Confit Mashed Russets (GF, V)

Herb Roasted Fingerling Potato (GF, VN)

Creamy Herb Arborio Risotto (GF)

**Tableside Bread Service**

**Fresh Brewed Coffee and Hot Tea Service - tableside or self-serve station**

Pre-order split entrée selections are available, charged at the highest priced entrée  
(50-person minimum - 3.00 per guest surcharge applied for parties of 25-49 guests)

### **GARDEN PROTEIN OPTIONS**

(pre-order, select one)

#### **Cannellini "Crab" Cake (V, GF)**

bay spiced, corn and leek chowder sauce

#### **Roasted Quinoa Sweet Pepper (V, GF)**

pepper roasted with a red quinoa, black bean, cheddar cheese and sweet corn stuffing

#### **Portobello Wellington (VN)**

spinach, lentils and shiitake duxelle (vegan pastry), red wine and vegetable stock reduction

### **FOR OUR YOUNGEST GUESTS (ages 5-12)**

(pre-order, select one)

#### **First Course**

(select one)

#### **Fresh Fruit Cup (GF, VN)**

#### **Chopped Iceberg Salad (GF, V)**

tomato, carrot, cucumber, ranch Dressing

### **ENTRÉE**

(select one)

#### **Chicken Fingers**

French Fries and Green Beans

#### **Cauliflower Crust Margherita Pizza (GF, V)**

fresh mozzarella, basil marinara

#### **Whole Wheat Bowtie Pasta Alfredo (VN)**

cashew, roast cauliflower

**15.00 per guest**

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