



## Plated Dinner Menu

### **Salads** - (choice of one)

**House Salad-** Artisan field greens with carrot, tomato, pickled red wine onions, heirloom tomatoes, feta and creamy basil vinaigrette

**Caesar Salad-** Romaine hearts, shredded parmesan, house made caesar dressing, herbed croutons

**Caprese Salad-** Field green salad with heirloom cherry tomatoes, fresh mozzarella, basil vinaigrette and balsamic

**Baby Blue Wedge Salad-** Iceberg wedge, apple wood bacon, heirloom tomatoes, asher blue cheese crumbles

**Apple Walnut Salad-** Artisan field greens with fresh apples, toasted walnuts, cranberry vinaigrette and crumbled blue cheese

### **Entrees** -

#### **Chicken:**

**Piccata Chicken** - Fresh herb linguine, french green beans, caramelized onion

**Chicken Marsala-** smoked gouda mashed, french beans cremini mushrooms

**Korean BBQ Chicken** - Coconut Basmati and charred brocolini

**Herb crusted Chicken** - Tomato onion Jam, parmesan red potatoes brocolini

**Chicken Lemone-** Roasted garlic mashed potatoes and market vegetable

#### **Seafood:**

**Seafood Pillia-** Shrimp, scallops, clams and mussels with saffron basmati, edamame peas and bell peppers

**Korean Sesame Salmon-** Edamame sticky rice and charred broccolini

**Lemon Herb Baked salmon** - Parmesan roasted red potatoes and market vegetable

**Blue Crab cakes-** with hollandaise, Arugula and parmesan potatoes

#### **Beef:**

**Beef Tenderloin-** (4oz) with tarragon hollandaise, roasted garlic mashed and french beans

**Smoked Meatloaf** - Grilled and smoked meatloaf with gouda mashed and market vegetable

**Greek meatballs-** Feta and herb infused all beef, with toasted orzo arugula salad

(Tenderloin, ribeye, strip available with market pricing)

## **Double Entrees -**

### **Beef Tenderloin Chicken Marsala-**

Smoked gouda mashed, french beans cremini mushroom (picatta or bernaise options)

**Blue crab stuffed salmon** - Lemon herb butter, garlic mashed and market vegetable

**Beef tenderloin Chicken Lemone-** Roasted garlic mashed potatoes and market vegetable

\*Other variations are available upon consultation

## **Dessert -**

**Guava strawberry cheesecake**

**Tiramisu with ganache**

**Chocolate vanilla cannoli**

**Turtle cheesecake**

**Apple Walnut bread pudding**

**Package 1 includes: salad, dinner rolls, entree and dessert \$29 per person**

**Package 2 includes: salad, dinner rolls, choice of 2 entrees and dessert \$36 per person**

(entree count 10 days prior to event, additional entree choices are \$6 per person. Additional dessert and salad choice are \$3 each)

**Package 3 includes: salad, dinner rolls, double entree and dessert \$35 per person**

(Additional dessert and salad choice are \$3 each)

\*Custom packages and menus are available with consultation. Tasting menus available after deposit is paid.

\*This menu is priced for plated event. This includes black hard plastic square plates, silverware roll up and dessert fork. (rental plateware and silver are available)

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options available

\*Required one server attendant for every 30 people, attendants are \$50 per hour with 2 hour minimum