

Plated Meals

Includes 1 salad selection, 1 entrée selection, rolls with butter, chef's selection of seasonal vegetables, & 1 dessert selection (listed on page 20)
Listed prices are per person

Salad Selection

Baby Field Greens
Goat Cheese, Tear Drop Tomatoes, Balsamic Vinaigrette

California Chopped Salad
Feta, Seasonal Vegetables, Raspberry Vinaigrette

Traditional Caesar Salad
Garlic Croutons, Parmesan

Spinach Salad +2
*Egg, Mushroom, Tomato, Red Onion,
Applewood Smoked Bacon, Honey Mustard Vinaigrette*

Gorgonzola Wedge Salad +2
*Shaved Red Onion, Tomato, Sunflower Seeds,
White Wine Shallot Vinaigrette*

Seafood

Pan Seared Organic Salmon (GF) 38
Rustic Olive Tapenade

Pan Seared Seabass (GF) 42
Brown Butter Lemon Sauce

Vegetarian

Vegetable Napoleon (GF) 25
*Squash, Spinach, Red Pepper, Onion, Potato,
Marinara, Balsamic Glaze*

Beef & Poultry

Pan Roasted Petite Filet (GF) 45
Shiitake Mushroom Demi

Pan Roasted Filet (GF) 48
Sweet Onion Marmalade

Braised Beef Short Rib (GF) 42
Red Wine Reduction, Crème Fraîche

Roasted Bistro Chicken Breast (GF) 32
*Stuffed with Sun-dried Tomato, Arugula,
Smoked Gouda*

Roasted Chicken Forestiere (GF) 32
Trio of Mushrooms, Cognac Cream Sauce

Chicken Wellington 44
*Mushroom Duxelle in Flaky Pastry,
Peppercorn Sauce*

Additional entrée selections may be added for \$2 per plate

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+2

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White Wine Shallot Vinaigrette*

Duel Plates

Pan Seared Organic Salmon & Herb Roasted Chicken Breast (GF)

45

Shiitake Mushroom, Lemongrass Beurre Blanc, Truffle Salt

Pan Roasted Petite Filet & Herb Roasted Chicken Breast (GF)

55

Red Wine Reduction, Chicken Jus

Pan Roasted Petite Filet & Sautéed Shrimp (GF)

60

Red Wine Reduction, Pesto Vin Blanc



Dessert

Plated Dessert

priced per person

New York Cheesecake

Strawberry Sauce, White Chocolate Mousse

Double Chocolate Mousse Cake

Raspberry Sauce

Seasonal Fresh Fruit (GF)

Vanilla Grand Marnier Sauce

Chocolate Raspberry Decadent Tart

Ganache, Fresh Raspberries, Chocolate Shavings

+2

Macadamia Nut Crème Brûlée

White Chocolate Syrup

+4

Tiramisu

Lady Fingers, Espresso Sauce, Mascarpone Cheese

+4

Key Lime Fruit Tart

Fresh Fruit, Meringue

+2

White Chocolate Raspberry Swirl Cheesecake

Raspberry Sauce

+4

Turtle Tart

Toasted Pecans, Caramel Sauce Ganache

+4

Red Velvet Cake

Crème Anglaise

+2

Banana Bread Pudding

Crème Anglaise, Burnt Banana

+4

Dessert Platters

priced per person

Chocolate & Red Velvet Whoopie Pies

4

Rice Krispies Baseballs

5

Assorted Cookies

Chocolate Chunk, Harvest Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut, Sugar

4

Salted Caramel Fudge Brownies

4

White Chocolate Blondies

4

Gourmet Cupcakes

Chocolate, Red Velvet, Salted Caramel

6

Strawberry Shortcake Shooter

5

Carrot Cake

Tahitian Vanilla Crème Anglaise

5

Mini Key Lime Fruit Tart

5

Mixed Berry Cobbler

Vanilla Chantilly Sauce

5

Mini Cheesecakes

White Chocolate Mousse

6

Candy Station

Assorted Novelty Candy

market price