

# 2023 PLATED DINNER ENTREES

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

## PLATED DINNER ENTREES

*Minimum 25 guests.*

All plated dinners are served with:

Assorted breads with french butter balls and sun dried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Plated meals are priced by the entrée and include your choice of a salad, 2 sides and a dessert. For a duo entrée: *add \$6.50 per person to greater price of two choices.*

For choice-of entrée: *add \$5.00 per person*

*DF = Dairy Free/ V = Vegan/ GF = Gluten Free*

### Chicken

Chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce <i>GF</i>	\$47.00 per person
Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce <i>GF</i>	\$47.00 per person
Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue <i>GF</i>	\$47.00 per person
Habanero jerk marinated chicken breast, coconut curry cream <i>GF/DF</i>	\$47.00 per person
Tandoori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream <i>GF</i>	\$47.00 per person
Sherry shallot chicken breast, fresh thyme jus lie <i>DF/GF</i>	\$47.00 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce <i>GF</i>	\$47.00 per person
Cilantro grilled chicken breast, peanut ginger sauce	\$47.00 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay <i>GF</i>	\$47.00 per person
Tarragon cider brined chicken breast, fennel apple marmalade, demi-glace, <i>GF/DF</i>	\$47.00 per person
Five spice marinated chicken breast, plum wine miso sauce <i>GF</i>	\$47.00 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace <i>GF/DF</i>	\$47.00 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce <i>GF/DF</i>	\$47.00 per person
Thai lemongrass marinated chicken, coconut cream sauce <i>GF/DF</i>	\$47.00 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish <i>GF</i>	\$47.00 per person
Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree <i>GF</i>	\$47.00 per person
Honey sambal breast of chicken, orange basil reduction <i>GF/DF</i>	\$47.00 per person
Fennel apple marinated chicken breast, quince demi-glace <i>GF/DF</i>	\$48.00 per person
Chicken saltimbocca, prosciutto, fontina sage fondue <i>GF</i>	\$48.00 per person
Grilled breast of chicken, roasted tomatoes, capers, pine nuts, pesto cream <i>GF</i>	\$48.00 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce <i>GF</i>	\$48.00 per person

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## Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pesto	\$45.00 per person
Mushroom ravioli, sautéed spinach & roasted wild mushrooms, truffle cream sauce	\$45.00 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce	\$45.00 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$45.00 per person
Three cheese ravioli, beets, sautéed spinach, pumpkin seeds, garlic herb parmesan cream sauce	\$45.00 per person
Italian four cheese manicotti, wild mushrooms, beef short rib, roasted garlic alfredo	\$45.00 per person
Ricotta cheese tortellini, herb grilled chicken, pesto cream sauce	\$45.00 per person
Ricotta cheese tortellini, peas, roasted leeks, lemon rosemary ricotta	\$45.00 per person
Cavatappi pasta, grilled chicken, chorizo, spinach, red pepper creamsauce	\$45.00 per person
Trottole pasta, beef bolognese, mozzarella	\$45.00 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo <i>DF</i>	\$45.00 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$45.00 per person
Beef bolognese lasagna, italian cheese blend	\$45.00 per person

## Beef

Red wine braised beef short rib, sauce bordelaise <i>GF</i>	\$55.50 per person
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	\$58.50 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$59.50 per person
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	\$59.00 per person
Smoked sea salt ribeye, horseradish cream <i>GF</i>	\$59.00 per person
Cracked pepper crusted wagyu filet mignon, truffle demi-glace <i>GF/DF</i> *Excludes packages	\$86.50 per person
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	\$64.50 per person
Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce <i>GF</i>	\$64.50 per person
Grilled beef tenderloin, mushroom truffle demi-glace <i>GF/DF</i>	\$64.50 per person
Emperor's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	\$64.50 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	\$64.50 per person

## Game

Ginger spiced duck breast, pomegranate reduction <i>GF/DF</i>	\$55.50 per person
Sumac dusted duck breast, cherry hibiscus demi glace <i>GF/DF</i>	\$55.50 per person
Mojo marinated duck breast, guava gastrique <i>GF/DF</i>	\$55.50 per person
Pistachio crusted lamb loin, port wine fig sauce <i>GF/DF</i>	\$73.00 per person
Dijon & herb crusted rack of lamb, saffron glaze <i>DF</i>	\$73.00 per person
Juniper berry rubbed venison loin, port wine demi-glace <i>GF/DF</i>	\$73.00 per person
Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata <i>DF</i>	\$59.00 per person
Grilled veal porterhouse, 10 oz., marsala sage demi-glace <i>GF/DF</i>	\$80.50 per person
Pink peppercorn crusted bison strip loin, rosemary cognac cream sauce <i>GF</i>	\$86.50 per person
Pan seared bison tenderloin au poivre, brandy demi-glace <i>GF/DF</i>	\$86.50 per person

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## FISH

### Aqua-cultured Fresh Fish Entrées

Sautéed shrimp, garlic herb butter <i>GF</i>	\$50.50 per person
Pecan crusted rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$50.50 per person
Lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$53.50 per person
Atlantic salmon wellington, fennel leek fondue	\$53.50 per person
Atlantic salmon, caper chardonnay cream <i>GF</i>	\$53.50 per person
Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa <i>GF</i>	\$53.50 per person
Five spiced seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$53.50 per person
Copper shoals farm redfish, crawfish etoufee, creole trinity <i>GF</i>	\$55.50 per person
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$55.50 per person
New zealand ora king salmon, parsnip saffron puree <i>GF</i>	\$56.50 per person

### Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$55.50 per person
Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa <i>GF/DF</i>	\$55.50 per person
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$55.50 per person
Smoked paprika rubbed mahi mahi, saffron cream sauce <i>GF</i>	\$55.50 per person
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$56.50 per person
Ancho marinated caribbean corvina, orange ginger gastrique <i>GF/DF</i>	\$59.00 per person
Tarragon crusted corvina, champagne caviar butter sauce	\$59.00 per person
Seared snapper, over roasted tomatoes, garlic, basil <i>GF/DF</i>	\$61.50 per person
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$61.50 per person
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$61.50 per person
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$61.50 per person
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$61.50 per person
Bronzed chilean sea bass, fennel vermouth butter sauce <i>GF</i>	\$66.50 per person
Sesame crusted chilean sea bass, plum wine miso sauce <i>GF</i>	\$66.50 per person
Pan seared Chilean seabass, smoked shoyu cream sauce <i>GF</i>	\$66.50 per person

### Shellfish Entrées

Colossal shrimp scampi, lemon caper butter sauce <i>GF</i>	\$50.50 per person
Atlantic sea scallops, sweet corn truffle nage <i>GF</i>	\$56.50 per person
Lobster thermidor, brandy mushroom béchamel	market price
Seafood cioppino, seabass, mussels, clams, bay shrimp, fennel, roasted tomatoes, saffron orzo	\$58.00 per person

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## Vegan Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion <i>V/DF</i>	\$45.50 per person
Portobella, red pepper, sautéed spinach, vegan cheese strudel <i>V/DF</i>	\$45.50 per person
Southern black eye pea collard green roll, vegan sausage, pepper coulis <i>V/GF/DF</i>	\$45.50 per person
Turkish chick pea cake, rosemary pepper relish <i>V/DF/GF</i>	\$45.50 per person
Lentil cassoulet napa cabbage roll, pepper coulis <i>V/DF/GF</i>	\$45.50 per person
Cauliflower truffle gateau, yellow pepper relish <i>V/GF</i>	\$45.50 per person
Shitake mushrooms, tofu and peanut stir fry, sticky rice cake <i>V/DF</i>	\$45.50 per person
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce <i>V/DF/GF</i>	\$45.50 per person
Caponata stuffed eggplant, smoked tomato chutney <i>V/DF/GF</i>	\$45.50 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>V/DF</i>	\$45.50 per person
Grilled zucchini roulade, roasted tomato, spinach, kalamata olive relish <i>V/GF/DF</i>	\$45.50 per person
Cavatappi pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce <i>V/DF</i>	\$45.50 per person
Grilled vegetable lasagna, marinara, vegan mozzarella <i>V/DF</i>	\$45.50 per person

## Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis	\$45.50 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion <i>GF</i>	\$45.50 per person
Parmesan vegetable terrine, balsamic reduction <i>GF</i>	\$45.50 per person

2023 menu prices subject to change without notice – Plated Dinner Page 4 of 4

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.