

PLATED DINNER SELECTIONS

Minimum 45 guests

We have selected some of our favorite recipes to give you a sampling of menus for tableside plated entrée service and dessert.

Virtually all menu items can be interchanged with other menus and our chef is constantly creating new variations. Please contact an event coordinator to send you the most up-to-date menu selections and assist you in creating a truly original menu for your event.

THE SALMON DINNER

Salad Course

Mesclun Salad with Shaved Brussels Sprouts & Fresh Grilled Corn
tossed with Farmers Market Blueberries, Vermont Goat Cheese & Balsamic Vinaigrette

The Bread Basket

A Selection of Assorted Breads, Rolls & Crackers accompanied by Butter

Entrée Course

-Sautéed Salmon topped with Mango Salsa
seasoned with Ginger, Paprika, Himalayan Sea Salt & Cracked Black Pepper
-Garam Masala Quinoa
-Brown Butter Broccolini

TRUE COD

Soup Course

Vichyssoise garnished with Watercress Crème Fraiche

Pappadams with Mango & Cherry Chutneys

Entrée Course

Butter Poached True Cod
Sweet Pea Puree
Brown Rice Pilaf

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FRENCHED FARM TO TABLE CHICKEN BREAST

Salad Course

Farmers Market Chopped Vegetable Salad

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette

Skillet Cornbread with Butter & Lavender Honey

Entrée Course

Frenched Farm to Table Chicken Breast Brown Sugar, Garlic & Lemon Juice

Cheddar Grits Collard Greens

ROASTED VEGETABLE TURNOVER

Salad Course

California Garden Salad

Mixed Garden Greens & Fresh, Crisp California Vegetables tossed with Raspberry Vinaigrette

Tomato Focaccia

Entrée Course

Roasted Vegetable Turnover

Roasted Vegetables, Arugula & Smoked Gouda in a Flaky Pastry Shell

Apple Onion Compote

Moroccan Cous Cous

a Medley of Fresh Sautéed Vegetables & Dried Fruits combined with Cous Cous in a Curried Red Pepper Marinade

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GRILLED VEGETABLE NAPOLEON

Salad Course

Kale Garden Salad

Blend of Kale, Spinach, Tomato Wedges, Carrot, Radish & Cucumber with Buttermilk Ranch Dressing

Sourdough Bread with Butter

Entrée Course

Grilled Vegetable & Rainbow Cous Cous Napoleon

topped with Montrachet Cheese, drizzled with Balsamic Reduction & served on a pool of Saffron Sauce

EGGPLANT TIMBALE

Salad Course

Chef's Famous Caesar Salad

with Shredded Parmesan Cheese & Homemade Croutons

Herbed Focaccia

Entrée Course

Individual Eggplant Timbale

Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheeses

Lemon & Olive Oil Orzo with Arugula tossed in Lemon Vinaigrette

Wilted Kale, Chard & Spinach

PANKO BREADED STUFFED CHICKEN

Salad Course

Classic Wedge Salad

Chef's Specialty Bread Basket

A Selection of Assorted Breads, Rolls & Crackers accompanied by Butter

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Entrée Course

Panko Breaded Stuffed Chicken

Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda Thyme Cream Sauce

Oven Roasted Fingerling Potatoes with Sea Salt & Fresh Herbs Bird's Nest of Cinnamon, Nutmeg & Cayenne Spaghetti Squash

TENDER BEEF MEDALLIONS

Salad Course

Orange Raspberry Mesclun Salad

Mesclun Mix of Baby Lettuces with Orange Segments, Fresh Raspberries, Gorgonzola, Toasted Sunflower Seeds & Grape Tomatoes tossed in Citrus Vinaigrette

Demi Baguettes with Butter

Entrée Course

Freshly Sliced Tender Beef Medallions with Pinot Noir Mushrooms & Crispy Onions Creamy Parmesan Truffled Orzo

Fresh Asparagus oven roasted with a touch of Extra Virgin Olive Oil then lightly topped with a Gremolata of Lemon Zest, Fresh Garlic & Flat Italian Parsley

SHORT RIBS

Salad Course

Kale Salad

Caramelized Red Onions, Carrots, Strawberries, Almonds, Goat Cheese & Croutons in Balsamic Vinaigrette

Skillet Cornbread Skillet Cornbread with Butter & Lavender Honey

Entrée Course

Belgian Ale Braised Short Ribs

slow cooked in Belgian Beer & Fresh Herbs until fork tender & bursting with flavor

Smashed Skillet Red Potatoes

Tender Brussels Sprouts with Smoked Bacon & Mustard Seed Butter

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BRAISED LAMB

Salad Course

Spinach Salad with Mandarin Orange & Slivered Almonds with Sweet & Sour Dressing

Sourdough Bread with Butter

Entrée Course

Xinomarvo Braised Lamb over Rosemary

Johnny Cake Balsamic Roasted Beets

Oven Roasted Okra

FILET MIGNON

Salad Course

Fresh Baby Lettuces

with Feta Cheese, Kadota Fig, Grilled Red Onion & Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette

Chef's Specialty Bread Basket

A Selection of Assorted Breads, Rolls & Crackers accompanied by Butter

Entrée Course

6 oz. Filet with Gorgonzola Walnut Butter

Parmesan Potato Galette

Thinly Sliced Idaho Potatoes layered with Parmesan Cheese, Cream & Butter

Spinach Soufflé Stuffed Tomatoes

CHICKEN MILANESE

Salad Course

Frisee, Kale, Pear, Dried Fig & Crispy Rice with Lemon White Balsamic Vinaigrette

Herbed Ciabatta Rolls

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Entrée Course

Chicken Milanese

Tender Medallions of Boneless Chicken Breast covered with Panko Crumbs & lightly sautéed with Split Roasted Grape Tomatoes & Capers in Lemon Butter Wine Sauce

Haricot Vert with Lemon, Sea Salt & Cracked Black Pepper Herbed Spätzle

SALMON (OR CHICKEN) EN PAPILOTTE

Salad Course

Baby Spinach with Goat Cheese, Candied Walnuts & Roasted Beets in Citrus Vinaigrette

Raisin Pumpernickel & Harvest Grain Bread with Butter

Entrée Course

Salmon en Papillote

Fresh Fillet of Salmon topped with a Delicate Julienne of Leeks & Carrots touched with a Splash of White Wine & Tarragon and gently steamed *or* Chicken en Papillote with Caper berries, Lemon, Fresh Oregano, Artichoke & White Wine

Gala Apple stuffed with Toasted Almonds & Blackberry Brandied Currant Quinoa Spinach Soufflé Phyllo Cup

DUO PLATE

Salad Course

Fresh Baby Lettuces

with Feta Cheese, Kadota Fig, Grilled Red Onion & Roasted Cherry Tomato in Balsamic Vinaigrette

Onion Ciabatta

Entrée Course

Fresh Halibut

marinated in Thai Marinade with Scallions & Garlic then grilled over hardwood coals

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Porcini Crusted Petite Filet
Roasted Cauliflower
Yukon Gold Potato & Carrot Puree with a hint of Nutmeg

PLATED DESSERT SELECTIONS

CAKES & TARTS

Molten Chocolate Cake

with Fresh Driscoll Strawberries & Grand Marnier Whipped Cream topped with Powdered Sugar

Sea Salt Caramel Flourless Chocolate Cake

served over Drizzled White Chocolate & Raspberry Sauces

Creamy Carrot Cake

Super moist Classic Carrot Cake & Vanilla Cream cheese topping with Pecans and Candied Pineapple

BERRIES & OTHER DELIGHTS

Tiramisu Martini

Mascarpone, Kahlua & Espresso Soaked Lady Fingers layered with Bittersweet Chocolate served in an Up-Martini Glass

Classic Crème Brule Straight forward & Unpretentious with Fresh Berry Garnish

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SORBETS & ICE CREAMS

Chef's Hot & Sticky

Our Original Rocky Road Brownie served warm & topped with Rich French Vanilla Ice Cream & mounds of Hot Fudge & Whipped Cream

Sorbet & Puree

3 exciting flavors of Fresh Fruit Sorbet nestled in tiny pools of multiple Purees garnished with White & Dark Chocolate Cigarette Spirals, Gaufrette Cookies & Hazelnut Piroulines displayed in an Up-Martini Glass & splashed with Orange, Lemon & Lime Zest Garnish

For more information [Contact](#) our event specialist.

Additional fee apply, visit our Terms & Conditions for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: 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.