



plated culinary CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes your salad selection, warm baked rolls with butter and dessert. Our chef will pair a vegetable selection to accompany your meal. Please select your accompanying salad and dessert from the list provided. *All meals are served with iced tea, water, coffee and decaffeinated coffee.*

Prices are based on a 15 guest minimum. A minimum of 5 selections per entrée type.

Attendants and china service with house linen for seating tables, house china, glassware, and flatware are included in pricing.

Entrées

Our creative catering and culinary team would love the opportunity to discuss your plated dinner needs in detail and create a customized menu featuring the freshest items of the season that will exceed all of your guests' expectations.

Choose up to 3:

Petit Filet of Beef \$41.99

beef tenderloin filet with sautéed mushroom demi glaze

Marinated Flank Steak \$38.99

grilled flank steak topped with house made bourbon sauce

Pork Loin \$36.99

sliced pork loin topped with grilled peaches and a savory dijon sauce

Chicken Piccata \$32.99

boneless breast of chicken lightly sautéed and topped with a light lemon caper sauce

Provençal Chicken \$32.99

pan seared chicken breast with fresh tomatoes, onions, and rosemary topped with cognac cream sauce

Chicken Breast Bruschetta \$32.99

pan seared chicken breast topped with roma tomatoes, basil, and garlic

Pecan Crusted Chicken Breast \$34.99

pecan coated chicken breast with blackberry sauce

Mediterranean Catch of the Day \$32.99

fresh catch of the day, pan seared and topped with a fresh tomatoes, caper, and kalamata olive relish

Stuffed Portobello Mushroom \$32.99

roasted portobello mushroom stuffed with chevre, orzo, and fresh basil

Couscous Stuffed Tomato \$32.99

seasonal flavored couscous stuffed in a tomato baked to perfection

Southwestern Black Bean Cake \$34.99

black beans, peppers, southwest spices, served with tomatillo salsa



plated culinary CLASSICS cont.

Salads

Choose 1:

- Mesclun salad greens with crisp vegetable garnishes and roasted garlic vinaigrette
- Caesar salad with homemade croutons and caesar dressing
- Spinach salad with dried cranberries, mandarin orange slices, toasted pumpkin seeds, and honey balsamic vinaigrette
- Soup du jour

Starch

Choose 1:

- Basil risotto
- Gorgonzola mashed potatoes
- Dutch's potatoes
- Roasted baby red potatoes
- Wild rice



Dessert

To be served with coffee, tea, or decaf

Choose 1:

- Chocolate fudge cake
- Pecan pie (seasonal)
- Lemon layer cake with raspberry sauce
- Berry crumble tart

Specialty Dessert

Our specialty desserts are offered to accompany your meal at an additional charge

- New York cheesecake with strawberries
- Tiramisu with fresh raspberries
- Crème brulee cheesecake with 3-berry puree

We pride ourselves in making your event one of a kind. We can make a dessert to reflect any theme. Please contact our sales office for information.