



PLATED MENU

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A PLATED DINNER SERVICE IS DESIGNED FOR GROUPS THAT WILL BE SEATED WHILE SERVED. PROFESSIONAL WAITSTAFF SERVES EACH TABLE ACCORDING TO CONFIRMED TIMELINES TO COORDINATE WITH PROGRAMMING.

SALADS (SELECT 1):

SPRING GREENS WITH HEIRLOOM TOMATO, CRUMBLIED BACON, SUNFLOWER SEEDS, FETA AND STRAWBERRY BALSAMIC

CRISP MIXED FIELD GREENS, GARDEN HERBS, ROASTED SUNFLOWER SEEDS, DRIED RED CURRANTS, CHEVRE CROSTINI AND MEYER LEMON VINAIGRETTE

TEXAS STYLE CAESAR SALAD WITH ROMA TOMATO, QUESO FRESCO, RED PEPPER STRIPS, RED ONION, BLACK OLIVES, HOUSE CROUTONS AND SPICY CAESAR DRESSING

*ALTERNATE DRESSINGS AVAILABLE ON REQUEST

ENTREES (SELECT 1):

VEGETARIAN:

ROASTED VEGETABLE WELLINGTON

STUFFED PORTABELLA WITH SPINACH, RICOTTA AND SUNDRIED TOMATO

SEARED CAULIFLOWER STEAK WITH WILD MUSHROOM SAUCE

ENTREES CONT.

CHICKEN:

LEMON PEPPER AIRLINE CHICKEN BREAST
WITH HERB VELOUTÉ

MONTERREY CHICKEN WITH AVOCADO
RELISH

BRUSCHETTA CHICKEN WITH TOMATO,
MOZZARELLA, BASIL AND ASIAGO CREAM
SAUCE

PROSCIUTTO STUFFED AIRLINE CHICKEN
WITH LEMON CAPER SAUCE

ROASTED AIRLINE CHICKEN BREAST
STUFFED WITH PORCINI MUSHROOMS AND
BOURSIN CHEESE

POBLANO AND SMOKED CHEDDAR
STUFFED CHICKEN BREAST

PORK:

SEARED PORK LOIN WITH BALSAMIC DEMI
REDUCTION

GRILLED JALAPENO PORK CHOPS WITH A
CHILI DEMI

GARLIC ROASTED PORK LOIN APPLE
NORMANDY SAUCE

BEEF:

COFFEE BRAISED BEEF WITH CHERRY DEMI-
GLACE AND ROASTED GARLIC WHIPPED
POTATOES

BEEF TENDERLOIN MEDALLIONS WITH PORT
DEMI-GLACE

6 OZ. FILET MIGNON WITH ROASTED
SHALLOTS & WILD MUSHROOMS

8 OZ. WOOD FIRED SIRLOIN WITH A
PEPPERCORN DEMI

WOOD FIRED BEEF TENDERLOIN FILET WITH
CHERRY DEMI-GLACE

SEAFOOD:

SEARED WHITE FISH WITH MEYER LEMON
SAUCE

HERB CRUSTED SALMON WITH CHARRED
TOMATO RELISH AND MICRO GREENS

PANKO CRUSTED HALIBUT WITH BASIL PESTO
BEURRE BLANC

ACCOMPANIMENT (SELECT 2):

FIRE ROASTED VEGETABLES

FIRE ROASTED SAUTÉED ITALIAN SQUASH
AND ZUCCHINI WITH FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC DRIZZLE

SAUTÉED GREEN BEANS WITH ALMONDS

CHARRED ASPARAGUS WITH RED BELL
PEPPER

ROASTED GARLIC NEW POTATOES WITH
FRESH THYME

TRUFFLE WHIPPED YUKON GOLD POTATOES

JALAPENO CHEESE GRITS

WILD MUSHROOM RISOTTO



DESSERT (SELECT 1):

POMEGRANATE CHEESECAKE WITH FRESH BERRIES

CHOCOLATE CARAMEL CAKE

TRES LECHES CAKE WITH FRESH BERRIES

GERMAN CHOCOLATE CAKE

RASPBERRY LINZOR TORTE

DUAL PLATED ENTREES

CHICKEN BREAST WITH BEEF MEDALLIONS

CHICKEN BREAST WITH SALMON

INCLUDES:

ASSORTED ARTISAN ROLLS & BUTTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND ICED TEA

