



Menus

Plated meals include a house salad, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service.

Plated meals are priced per person based on choice of one entrée for all of your guests. If you want to offer your guests multiple choices of entrees, there will be an additional \$5 per person per extra entrée. Place cards must be supplied by you to identify entrée selections for each guest.

Menus and pricing subject to availability and changes in the market. Prices listed here do not include 12.375% sales tax (or prevailing tax) or 19.88% service charge.

Entrée Selections

Herb Rubbed Airline Chicken Breast	\$25
<i>Served with Parmesan Smashed Red Potatoes, Roasted Green Beans and Blistered Heirloom Tomatoes.</i>	
Charred Chimichurri Flank Steak	\$25
<i>Served with Spiced Mashed Sweet Potatoes, Grilled Zucchini and Squash.</i>	
Grilled Chicken	\$25
<i>With Melange of Baby Greens, Grape Tomatoes, Sliced Almonds, Dried Cranberries and Slivered Red Onions.</i>	
Fresh Seasonal Vegetables	\$28
<i>Served on a bed of Tri-Colored Organic Quinoa with a Zesty Herbed Tomato Coulis.</i>	
Tarragon Encrusted Pork Medallions	\$30
<i>Served with Spinach Mashed Potatoes, Grilled Squash and a Wild Mushroom Dijon Demi-Glace.</i>	
Himalayan Salt & Cracked Pepper Grouper	\$40
<i>Served with Broccoli & Parsnips, Black Rice Pilaf, and Lemon Caper Butter Sauce.</i>	
Filet Oscar	\$49
<i>Angus Beef Tenderloin & Jumbo Lump Crab, Haricot Vert and Smashed Yukon Golden Potatoes with Sauce Bearnaise.</i>	



Dessert Selections

Chocolate Decadence	\$7
<i>Rich Cake Covered in Ganache Chocolate on Chocolate , Garnished with Chocolate</i>	
Carrot Cake	\$7
<i>Towering Layers of Carrot Cake and Cream Cheese Icing.</i>	
Salted Caramel Cheesecake	\$6
<i>Rich and Gluten Free</i>	
Mini Gooey Butter Cakes	\$5
<i>Individual Sized Butter Cakes with Vanilla and Powdered Sugar.</i>	

Reception Menus

Appetizer Selections

Individual Small Plate Appetizer Presentation to meet current catering protocols. Build your plate from these bite size choices. All appetizers are priced per piece unless noted otherwise. We suggest 4-6 pieces per plate depending on the appetizer choice.

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Charcuterie Plate	\$12 per plate
<i>Chef's assorted meats & cheeses, with olives, tiny pickles and breads. Serving includes 2-3 ounces of meats and 2-3 ounces of cheese.</i>	
Grilled Bacon Wrapped Shrimp & Scallops	\$12 per plate
<i>Two Shrimp & Two Scallops served with Ancho Chile Cream.</i>	
Gorgonzola Cranberry Tart	\$2.50
Asparagus Wrapped in Phyllo	\$2.50
Beef Satay Skewer with Ponzu	\$2.50
Garlicy Shrimp & Avocado Crostini	\$2.50
Buffalo Cauliflower Cups with Crispy Chicken	\$2.50
<i>Served with Bleu Cheese Dip</i>	
Marinated Fresh Mozzarella Balls and Heirloom Tomatoes	\$2.50