

PLATED 3 COURSE DINNER MENU

SALAD COURSE

SEASONAL MIXED GREENS SALAD WITH GARNISHES
WITH CHOICE OF HOUSE-MADE DRESSING
BUTTERMILK RANCH, ITALIAN VINAIGRETTE, BALSAMIC VINAIGRETTE,
BLUE CHEESE
(CUSTOM SALADS AVAILABLE)

ENTRÉE COURSE

CHOICE OF ONE PROTEIN OPTION, ONE STARCH, AND SERVED WITH
SEASONAL FRESH VEGETABLES

PROTEIN OPTIONS

GRILLED SIRLOIN STEAK WITH DEMI-GLACE
GRILLED SALMON FILET WITH LEMON-CAPER CREAM OR PUTTANESCA
SAUCE
AIRLINE CHICKEN BREAST WITH CHOICE OF SAUCE (MUSHROOM, SMOKED
TOMATO, DEMI-GLACE)
GRILLED FILET MIGNON WITH DEMI-GLACE
SEASONAL FRESH FISH- (MARKET PRICE)
ROASTED DUCK WITH CURRENT GLACE

CHOICE OF ONE STARCH OPTIONS

YUKON GOLD MASHED POTATOES, DAUPHINOISE POTATOES, WILD RICE
PILAF, ROSEMARY ROASTED POTATOES, CREAMY POLENTA, QUINOA
RISOTTO

SEASONAL FRESH VEGETABLES

ROASTED WITH GARLIC, OLIVE OIL, AND HERBS

PLATED DESSERT CHOICES INCLUDE

MINI DESSERT PLATTERS SERVED AT TABLES
OR
INDIVIDUALLY PLATED CHEESECAKE WITH MIXED BERRY SAUCE
OR
CHOCOLATE CAKE WITH CARAMEL SAUCE
OR
CUSTOM DESSERT

38.95

MINIMUM 50 GUESTS, PRICES ARE PER PERSON