

PLATED MEALS



PLATED MEAL OPTIONS INCLUDE

BEVERAGE STATION WITH SWEETENED AND UNSWEET ICED TEAS, LEMONADE,
AND TABLESIDE WATER SERVICE

CHOICE OF SALAD, STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

CHINA PLATES, SILVERWARE, AND GLASS WATER GOBLETS FOR DINNER SERVICE

ADDITIONAL HIGH QUALITY PLASTIC PLATES, UTENSILS, AND NAPKINS FOR PURCHASED APPETIZERS AND DESSERT SERVICE UPON REQUEST

FULL LENGTH LINEN PROVIDED FOR APPETIZER, BEVERAGE STATION, AND BAR SERVICE TABLES ONLY
AVAILABLE IN WHITE, IVORY, OR BLACK

SINGLE ENTRÉE PLATE

VARIETY OF UP TO 3 INDIVIDUAL SELECTIONS
FOR EACH GUEST TO CHOOSE FROM!

*ENTRÉE ITEMS NEEDED FOR SEVERE ALLERGIES AND
SPECIFIC DIETARY NEEDS ARE ALSO AVAILABLE*

DUO ENTRÉE PLATE

CHOOSE COMBINATIONS OF ANY 2 SELECTIONS
FOR ALL OF YOUR GUEST TO ENJOY!

*YOUR EVENT CONSULTANT WILL CREATE A CUSTOM
PRICE BASED ON YOUR SELECTIONS & MARKET PRICES*

INTERESTED IN ADDING APPETIZERS FOR A SOCIAL OR COCKTAIL HOUR?

OUR FULL BAR SERVICES OR DELICIOUS DESSERTS FOR YOUR EVENT?

TALK TO YOUR CATERING EVENT CONSULTANT
ABOUT THE OPTIONS WE CAN USE TO CUSTOMIZE YOUR EXPERIENCE!

ENTREE SELECTIONS

CHICKEN

FLORENTINE \$26
SEA SALT ROASTED CHICKEN BREAST MEDALLIONS FILLED W/ A BLEND OF CREAM CHEESE, ARTICHOKE HEARTS AND BABY SPINACH SERVED WITH A GARLIC HERB CREAM SAUCE

SALTIMBOCCA \$28
CHICKEN BREAST STUFFED W/ PROSCIUTTO, IMPORTED CHEESES IN A CREAMY SUN-DRIED TOMATO SAUCE

MARSALA \$25
PAN SEARED CHICKEN BREAST TOPPED WITH SAUTEED MUSHROOMS AND MARSALA SAUCE

CORDON BLEU \$26
GRILLED CHICKEN BREAST TOPPED WITH SHAVED HAM, MELTED SWISS CHEESE, AND ALFREDO SAUCE

SEAFOOD

GARLIC HERB GROUPEL \$36
GARLIC AND HERB CRUSTED GROUPEL FILET TOPPED W/ A ROASTED RED PEPPER PARMESAN CREAM SAUCE

BARRAMUNDI SEA BASS \$34
THE BARRAMUNDI IS A SUSTAINABLY RAISED WHITEFISH, W/ A SWEET, MILD BUTTERY FLAVOR AND FIRM TEXTURE. SERVED WITH A TOMATO BUTTER SAUCE OF GARLIC, FRESH BASIL, TOMATOES, WHITE BEANS AND PARMESAN

FRESH CUT MAHI MAHI, FLOUNDER, TUNA OR SALMON SMP

WILD CAUGHT FRESH FISH SELECTIONS PERFECTLY BAKED AND SERVED WITH A VARIETY OF AMAZING FLAVORS!

CHOOSE FROM

- LEMON DILL CREAM SAUCE
- LEMON CILANTRO WHITE WINE SAUCE
- PAN SEARED W/ BLACKENING SPICE
- CARIBBEAN JERK SEASONED, TOPPED WITH A CHIPOTLE INFUSED PINEAPPLE SALSA
- HONEY GARLIC-SOY OR TERIYAKI GLAZED

ASK YOUR EVENT SALES CONSULTANT FOR THE CURRENT PRICING ON OUR FRESH CUT SEAFOOD OPTIONS

*OLD BAY CRAB CAKES SMP
JUMBO LUMP CRAB MEAT, W/ OLD BAY SEASONING AND JUST ENOUGH INGREDIENTS TO HOLD IT TOGETHER! SERVED WITH A SPICY RÉMOULADE

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI \$26
HERB ROASTED ROOT VEGETABLES TOSSED WITH BUTTERNUT SQUASH & RICOTTA STUFFED RAVIOLI IN AN ARTISAN STYLE DOUGH WITH A HAZELNUT BROWN BUTTER SAUCE BUTTER

ITALIAN PORTOBELLO ROTINI (V/GF/DF) \$28
GRILLED MARINATED PORTOBELLO MUSHROOMS SERVED OVER RED LENTIL ROTINI PASTA SAUTÉED W/ BASIL PESTO, SPINACH, ONION, BELL PEPPER, CARROT, BROCCOLI AND FIELD ROAST PLANT BASED FENNEL SAUSAGE. TOPPED W/ FETA CHEESE

FIRE ROASTED VEGETABLE LASAGNA \$24
GRILLED SEASONAL VEGETABLES TOSSED IN A SLOW SIMMERED MARINARA SAUCE AND LAYERED WITH PASTA, SEASONINGS, RICOTTA, PARMESAN AND MOZZARELLA CHEESES

BEEF

*FILET MIGNON \$46
EXCEPTIONALLY TENDER AND FLAVORFUL, PERFECTLY SEASONED AND TOPPED WITH SAUTEED SHALLOTS & MUSHROOMS IN A BUTTERY MERLOT WINE SAUCE

*CENTER CUT TOP SIRLOIN \$39
A FAVORITE OF STEAK LOVERS EVERYWHERE! TOP SIRLOIN STEAKS ARE TENDER, JUICY AND FLAVORFUL. SERVED WITH AN HERB PARSLEY COMPOUND BUTTER.

BRAISED BEEF SHORT RIB \$36
RICH IN FLAVOR WITH A MEATY AND EXTREMELY TENDER TEXTURE. SLOW COOKED WITH GARLIC & RED WINE

*NEW YORK STRIP \$45
A STEAK LOVER'S FAVORITE! MARINATED & FLAME GRILLED, THIS SEASONED BEEF IS LEAN WITH LESS FAT YET VERY FLAVORFUL. SERVED WITH A RUSTIC BEEF STOCK DEMI GLACE

PORK

MESQUITE PORK CHOP \$28
BRAISED FRENCHED CENTER CUT PORK CHOP SERVED W/ A BOURBON DEMI-GLAZE, PECANS & CINNAMON APPLE SAUCE

GARLIC & HERB PORK LOIN RIBEYE \$26
ALL NATURAL PORK RIBEYE, LIGHTLY CHAR GRILLED THEN FINISHED SLOW COOKED, SERVED WITH A FLAVORFUL MUSHROOM GRAVY

*These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs can increase the risk of foodborne illness.



SIDE SELECTIONS

FRESH GREEN BEANS

TRADITIONAL - SAUTEED IN OLIVE OIL WITH SALT / PEPPER, AND CHOPPED GARLIC
ALMONDINE - W/ GARLIC, SALT, AND SLICED ALMONDS
SOUTHERN STYLE - SEASONED WITH BACON, ONIONS, AND PIMENTOS

SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN, PEPPERS AND ONIONS

BROCCOLI CROWNS & CARROTS

STEAMED, LIGHTLY SEASONED W/ LEMON PEPPER & SEA SALT, TOSSED IN BUTTER

FARMHOUSE VEGETABLE MEDLEY

STRAIGHT FROM THE GARDEN! A MIX OF RED PEPPERS, CARROTS, ZUCCHINI, SQUASH AND GREEN BEANS

FRESH ROASTED ASPARAGUS

PERFECTLY SEASONED! WRAP WITH PROSCIUTTO HAM & BALSAMIC GLAZE FOR AN ADDITIONAL \$3 PER GUEST.

BRUSSEL SPROUTS & BUTTERNUT SQUASH MEDLEY

ROASTED BRUSSEL SPROUTS WITH BUTTERNUT SQUASH AND RED ONIONS TOSSED IN POMEGRANATE GLAZE

SUGAR SNAP PEAS

SAUTÉED W/ MUSHROOMS AND PEPPERS, TOSSED IN SESAME & BUTTER

QUINOA VEGETABLE BLEND

GLUTEN-FREE QUINOA, GREEN CHICKPEA, KALE AND EDAMAME BLEND TOSSED W/ OLIVE OIL AND A LIGHT SEASONING

OVEN ROASTED RED POTATOES

LIGHTLY SEASONED RED POTATOES, TOSSED IN OLIVE OIL

BAKED IDAHO POTATO OR SWEET POTATO FINGERLINGS

ROASTED WITH OLIVE OIL AND SEA SALT

YUKON GOLD MASHED POTATOES

SKIN ON YUKON GOLD POTATOES, MIXED WITH BUTTER, MILK, SALT, PEPPER, AND GARLIC. ALWAYS PERFECTLY LIGHT AND FLUFFY!

FIVE STAR MAC & CHEESE

OUR FAVORITE COMFORT FOOD DISH! PASTA NOODLES BAKED WITH BUTTER, MILK, CHEDDAR, MONTEREY, AND A PREMIUM SHREDDED CHEESE BLEND OF FONTINA, GRUYERE, AND GOUDA.

MAKE IT A TOPPINGS BAR!

\$5

TURN YOUR FIVE STAR MAC & CHEESE, YUKON GOLD MASHED OR BAKED IDAHO POTATOES INTO A FUN STATION! DISPLAYED IN CLEAR, MARTINI STYLE CUPS AND SERVED W/ BUTTER, CHIVES, SOUR CREAM, BACON CRUMBLES, ONION STRAWS, AND SHREDDED CHEESE.

WILD RICE PILAF

THIS PREMIUM LONG GRAIN & WILD RICE BLEND IS SEASONED TO PERFECTION WITH A VEGETABLE BASE, ONION, PARSLEY, & GARLIC

SAFFRON RICE PILAF

BASMATI RICE WITH SAFFRON, BUTTER, RED ONION, PARSLEY, CUMIN, SLICED ALMONDS AND POMEGRANATE ARILS

"ALGIO E OLIO" PASTA

ITALIAN FOR GARLIC AND OLIVE OIL, OUR "AGLIO E OILO" IS LINGUINE TOSSED WITH RED PEPPER, FRESH GARLIC, OLIVE OIL, AND PARMESAN CHEESE