

PLATED DINNERS

A formal style service where guests are served a plated meal at their table. Please inquire about the availability at your venue as some venues may not be conducive to plated service.

We offer two styles of plated meals:

1. SINGLE ENTRÉE PLATE | \$33.50 per guest for entrée + accompaniments | \$30 per guest plating fee

You select three entrée options to be offered to your guests:

- Entrée 1: Choose one chicken
- Entrée 2: Choose one beef, pork, or fish
- Entrée 3 - Dietary Accommodation: A chef-curated entrée or meal designed for guests with special dietary or allergy restrictions

Accompaniments:

- Choose one starch and one vegetable to accompany your entrées

Served with:

- Pre-set specialty salad
- Sourdough dinner rolls and artisan roasted garlic bread tableside with butter
- Optional cornbread upgrade: +\$3 per guest

2. DUO-PLATE | \$33.50 per guest for entrées + accompaniments | \$20 per guest plating fee

Each guest receives the same plate with two entrees:

- Entrée 1: Choose one chicken
- Entrée 2: Choose one beef, pork, or fish
- If needed, any vegetarian or vegan guests will receive a chef-curated meal

Accompaniments:

- Choose one starch and one vegetable to accompany your entrées

Served with:

- Pre-set garden salad with ranch *or* vinaigrette dressing
- Sourdough dinner rolls and artisan roasted garlic bread tableside with butter
- Optional cornbread upgrade: +\$3 per guest

Table Service

Black Tie Table Service

Black Tie is required for plated meals and is included in the plated service charge. Includes china salad plates, salad forks, china dinner plates, plate covers, dinner forks and knives, water goblets, and linen napkins.

Catering staff will set the tables and clear the tables when guests are finished.

Dietary Information: GF: gluten-free | DF: dairy-free | Veg: vegetarian | V: vegan

ENTREES

BEEF

Beef Brisket (GF/DF)

Tender brisket, smoked for 16 hours and sliced - choose one sauce: BBQ, cherry BBQ, Asian honey, Guinness mustard, maple bourbon, chimichurri, or horseradish

Boneless Braised Beef | *market price* (GF/DF)

In a shiitake mushroom demiglace

Prime Rib | *market price* (GF/DF)

Herb-crusted and slow-roasted, carved onsite and served with horseradish sauce

PORK

Pork Loin (GF/DF)

Herb-encrusted pork loin either slow-roasted or smoked, then sliced and finished with a cherry glaze

POULTRY

Pappare Chicken (GF) "*Pa-par-ray*"

Topped with sundried tomatoes and artichokes in a creamy garlic sauce

Chicken Scampi (GF)

Sautéed in a garlic wine butter sauce

Chicken Marsala (GF)

Sautéed with mushrooms in a creamy marsala wine sauce

Thai Chicken (GF)

Topped with a creamy roasted tomato and garlic sauce with coconut milk, finished with paprika, capers, and artichokes, topped with lemons and fresh parsley

Honey Dijon Chicken (GF/DF)

Marinated chicken breast in a creamy honey Dijon sauce with coconut milk, topped with fresh parsley

Honeybird Chicken (GF/DF)

Marinated chicken breast brushed with a cumin honey glaze

ENTREES

SEAFOOD

Salmon | additional \$3.25 per person

- Citrus - finished with a citrus glaze, topped with orange and lime slices (GF/DF)
- Maple-Glazed - finished with a maple glaze, topped with lime slices (GF/DF)

Halibut Beurre Blanc | *market price* (GF)

A classic French beurre blanc sauce: silky, buttery, and bright with white wine and lemon, finished with fresh herbs

VEGETARIAN & VEGAN

Pumpkin Tortellini (Veg)

Cheese tortellini in a creamy pumpkin béchamel sauce, topped with chevre cheese, Craisins, and pumpkin seeds

Ricotta Spinach-Stuffed Roma Tomatoes (GF/Veg)

Roma tomatoes roasted with a ricotta spinach filling and accompanied with a vegan black bean slider

VEGAN

Mango Thai Quinoa-Stuffed Roma Tomatoes (GF/V)

Quinoa stuffed Roma tomatoes, sautéed black bean cakes, mango Thai vegetables, served with salsa

Couscous-Stuffed Roma Tomatoes (V)

Roma tomatoes roasted with a couscous filling and accompanied with a black bean slider and roasted balsamic vegetables (soy-free and nut-free)

SIDES

STARCHES

Roasted Quartered Redskin Potatoes (GF/V)

Yukon and redskin potatoes roasted with herbs, spices, and extra virgin olive oil

Whipped Garlic Redskins (GF/Veg)

Redskin mashed potatoes whipped with roasted garlic and cheddar

Twice Baked Yukon (GF/Veg)

Yukon potatoes whipped with cheddar and chives, then piped into Yukon potatoes and baked again

Southern Sweet Potato-Stuffed Redskins (GF)

Roasted redskin potatoes with creamy southern sweet potatoes, blended with brown sugar, honey, butter, all-spice, and a hint of orange

Ancient Grains (V)

Red & white quinoa cooked with barley & bulgur in a rich mushroom stock with herbs

VEGETABLES

Roasted Balsamic Vegetables (GF/V)

Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (*when in season*) tossed in olive oil and roasted, drizzled with balsamic glaze

Acorn Squash (GF/Veg)

Quartered acorn squash, baked with cinnamon, brown sugar, butter, and topped with dried sweet cranberries

Curried Mashed Cauliflower (GF)

Cauliflower and butternut squash mashed with a light curried flavor

Ricotta-Spinach Stuffed Roasted Tomato (GF/Veg)

Roma tomatoes roasted with a ricotta spinach filling

Thai Vegetables (GF/V)

Zucchini, red onion, bell pepper, broccoli, and baby corn in a coconut Thai curry sauce

SALADS

Garden Salad

Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons, served with your choice of one dressing: ranch (GF), poppyseed (GF/DF), French (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), sweet and tangy vinaigrette (GF/V), or caper balsamic dressing (GF/V)

SPECIALTY SALADS | additional \$1.50 per person

Caesar Salad

Crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons

Almond Feta Kale Salad (GF/Veg)

Kale tossed in a strawberry vinaigrette, topped with feta cheese, toasted almonds, strawberries, and red onions

Blueberry Sunflower Kale Salad (GF/V)

Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, raisins, red onions, and sunflower seeds

Strawberry Pecan Kale Salad (GF/DF/Veg)

Kale tossed in our house poppy seed dressing with sliced strawberries candied pecans, and red onions

Goat Cheese & Arugula Salad (GF/DF/Veg)

Arugula, goat cheese, candied nuts, Raisins, roasted corn, and red onions with house poppy seed dressing

Apple Cider Dijon Arugula Salad (GF/DF/Veg)

Arugula with grape tomatoes, cucumber, pickled red onion, hard boiled eggs, and apple cider Dijon vinaigrette