

Plated Dinner Menu A
\$35.00 per person
Does not include tax or gratuity

*We are proud to offer an ever-evolving private event menu enhanced by our partnerships with local farmers and ranchers.
Please note, as seasonal ingredients guide our offerings, certain menu items may naturally change.*

Starters

Host to select one of the following:

Local Garden Greens & Seasonal Vinaigrette

Classic Caesar Salad

Entrées

Host to select two of the following:

Season's Signature Rotisserie Half Chicken

warm german potato salad, seasonal vegetable, herb jus

Grilled Atlantic Salmon

sesame jasmine rice, seasonal vegetable, verjus beurre blanc

Oak Fired New York Striploin

roasted garlic mashed potatoes, seasonal vegetable,
sweet onion demi-glace

Seasonal Vegetable Alfredo Penne

Dessert

Host to select one of the following:

Chocolate Mousse Cake

chocolate ganache

Seasons Tiramisu

espresso & crème anglaise

Coffee, tea, soda are included
Bread service is available