

Plated Dinner Menu B

\$42.00 per person

Does not include tax, gratuity, or admin fee

*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

Local Garden Greens & Seasonal Vinaigrette

Classic Caesar Salad

Entrées

Host to select three of the following:

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

Season's Signature Rotisserie Half Chicken

warm german potato salad, seasonal vegetable, herb jus

Housemade Vegetarian Ravioli

seasonal rotation

Dessert

Host to select two of the following:

Chocolate Mousse Cake

chocolate ganache

New York Style Cheesecake

berry coulis

Seasons Tiramisu

espresso & crème anglaise

Coffee, tea, soda and bread service are included

