

Plated Dinner Menu C

\$52.00 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

Pear & Dried Tart Cherry Salad
baby spinach & frisee, candied pecans,
warm grain mustard vinaigrette

Entrées

Host to select three of the following:

Chef's Catch of the Day

steamed jasmine rice, seasonal vegetable, citrus beurre blanc

Oak Fired New York Striploin

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

Parmesan Crusted Airline Chicken Breast

roasted garlic mashed potatoes, seasonal vegetable, dijon-herb pan sauce

Housemade Vegetarian Ravioli

seasonal rotation

Dessert

Host to select two of the following:

Chocolate Mousse Cake

chocolate ganache

New York Style Cheesecake

berry coulis

Carrot Cake

candied walnuts, cream cheese frosting, caramel drizzle

Coffee, tea, soda and bread service are included

