

Plated Dinner Menu D

\$64.00 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

Host to select two of the following:

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:

Seared Jumbo Sea Scallops
sesame jasmine rice, winter greens, beurre blanc

Grilled Beef Filet Mignon
mashed potatoes, seasonal vegetable,
sweet onion demi-glace

Parmesan Crusted Airline Chicken Breast
roasted garlic mashed potatoes, seasonal vegetable, dijon-herb pan sauce

Chef's Catch of the Day
sesame jasmine rice, seasonal vegetable, citrus beurre blanc

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

2021