

**Plated Dinner Menu E**  
**\$100.00 per person inclusive**

*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.*

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***Starters***

**Pan-Roasted Miniature Lump Crab Cakes &  
Antipasto Platter**

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***Salads***

**Local Garden Greens & Seasonal Vinaigrette**

**Classic Caesar Salad**

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***Entrées***

**Chef's Catch of the Day**

steamed jasmine rice, seasonal vegetable, citrus beurre blanc

**Parmesan Crusted Airline Chicken Breast**

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

**Oak Fired New York Striploin**

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

**Housemade Vegetarian Ravioli**

seasonal rotation

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***Dessert***

**Crème Brûlée Flourless Chocolate Terrine**

chocolate sauce

**Carrot Cake**

candied walnuts, cream cheese frosting, caramel drizzle

***All dinners include:***

***Two glasses of house wine or two local craft beers  
Coffee, tea and soda  
Bread service***

