

Plated Dinner Menu F
\$125.00 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.*

Starters

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

Salads

Local Garden Greens & Seasonal Vinaigrette

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

Entrées

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

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

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:

Crème Brulée Flourless Chocolate Terrine
chocolate sauce

Carrot Cake
candied walnuts, cream cheese frosting, caramel drizzle

All dinners include:

*Two glasses of **premium** wine or two local craft beers*

Coffee, tea and soda

Bread service

2021