



Plated Dinners

Entrees

All Dinners come with choice of House or Caesar Salad
Starch and Vegetable, Artisanal Rolls and Butter
Coffee & Tea Service

Chicken Marsala
Marsala Wine and Wild Mushroom Demi Glace
\$22

Apple Wood Smoked Pork Loin
Homemade Sauerkraut and Apple-Jalapeno Relish
\$22

Harvest Chicken
Pecan Crusted Chicken Breast,
Dijon Mustard and Honey Glaze
\$22

Prosciutto Wrapped Pork Tenderloin
Red Wine-Shallot Reduction
\$26

Roasted all Natural Turkey Breast
Cornbread puree, Cranberry Relish and Pan Jus
\$20

Pistachio Crusted Rack of Lamb
Dijon Mustard, Port and Rosemary Demi Glace
\$46

10oz Prime Rib au Jus
Yorkshire Pudding
\$33

Potato Crusted Sea Bass
Beurre Rouge and Chives
\$42

8oz Filet Mignon
Sauce Bernaise
\$34

Grilled or Pan Seared Salmon
Citrus- Miso Sauce
\$28

Sliced Roast Baron of Beef
Wild Mushrooms Onions Jus
\$27

Coconut Crusted Grouper
Papaya-Jalapeno Chutney
\$32

Beef Wellington
Tenderloin wrapped in Puff Pastry,
Mushroom Duxelle and Perigord Sauce
\$46

Pan Seared Diver Scallops
Diver Scallops with Farmer's Risotto, Zucchini,
Tomato, Peas, Mushrooms, Basil, Lemon,
Manchego Cheese
\$30

Borolo Braised Short Rib
Confit Cipolini Onion
\$28



Plated Dinners

Vegetable Entrees

(Does not come with Starch and Vegetable Choices)

Penne Andalusia

*Penne Pasta, Cremini Mushrooms, Artichoke Hearts,
Red Onion, Garlic, Heirloom Tomatoes, Peas, Fire
Roasted Marinara, Feta Cheese, Grilled Crostini*

\$17

Potato Gnocchi

Wild Mushrooms and Sage

\$19

Accompaniment Choices

Starch

*Potato Gratin
Mashed Potatoes
Roasted Fingerling Potatoes
Fragrant Basmati Rice*

Vegetable

*Glazed Baby Carrots
Haricot Vert
Roasted Asparagus
Creamed Spinach
Seasonal Ratatouille
Caramelized Brussel Sprouts
and Pearl Onion*