

PLATED DINNER STYLES

All plated dinners include a garden salad with choice of two dressings (ranch, Italian, French, or raspberry vinaigrette), and are served with European breads and butter.

chef-select vegetable, choice of accompaniment,
Dinners also includes china place settings, linen table cloths (white) for guest dining tables,
linen napkins (white) and tableside water service.

You may upgrade to one of our gourmet salads for additional \$2.00 per guest.

SINGLE ENTREE...

dinner plate includes 1 entree. All guests have the same dinner.

DUET PLATE...

This is our most popular option for plated dinners!

Dinner plate includes 2 entrees. All guests have the same dinner.
Pricing for duet plates is based on the two entrees you've selected...
the price will be \$3.50 more than the higher priced entree.
*please consult your event planner for plated dinner pricing

CHOICE PLATED DINNER...

dinner plate includes 1 entree.

Up to (3) different entree selections will be served to guests,
with guests choosing their entree **PRIOR** to the event.

The breakdown numbers for each entree is due with your
final guest count (14 days prior to your event).

We also require that guests' entree choices are clearly marked at their placesettings,
so as to serve all guests in a timely and professional manner.

Pricing for choice plated dinners is based on the entrees selected
plus an additional \$3.00 per person.

*please consult your event planner for plated dinner pricing

Gourmet Salad Selections

Mixed Field Greens...fresh strawberries, mandarin oranges, croutons
and balsamic vinaigrette

Spinach Salad...caramelized pecans, strawberries, gorgonzola cheese
and strawberry balsamic vinaigrette

Caprese Salad...fresh mozzarella, roma tomatoes, basil
and balsamic vinaigrette

Above & Beyond

Accompaniments

- Rosemary & Sage Yukon Potatoes
- Roasted Redskin Potatoes
- Parmesan Smashed Redskin Potatoes
- Garlic Mashed Potatoes
- Garden Vegetable Brown Rice Pilaf
- Long Grain & Wild Rice
- Twice baked potato, add \$1.50 per guest

Chicken Entrees

- Baked Boneless Skinless Antibiotic & Hormone free Chicken, with choice of lemon pepper seasoning or herb seasoning \$20.95
- Tuscan Chicken with mozzarella, basil, garlic, and roma tomatoes \$20.95
- Cider House Chicken with roasted fuji apple chutney \$20.95
- Pesto Grilled Chicken with tomato bruschetta \$20.95
- Seared Chicken with crispy panchetta, artichokes, and capers \$20.95
- Jerusalem Chicken with artichokes, mushrooms, garlic, and sundried tomatoes \$20.95
- Chicken Marsala \$20.95

Beef Entrees

- Beef Medallions with balsamic demi glaze \$21.95
- Beef Medallions with brandied cream sauce \$21.95
- London Broil with honey hoisin sauce \$23.95
- Bourbon Glazed Beef Brisket \$23.95
- Bacon-wrapped Filet Mignon with peppercorn sauce \$29.95

Seafood & Meatless Entrees

- Crab Cakes with mango coconut curry sauce \$23.85
- Salmon with sweet chili glaze \$25.30
- Baby Kale Quinoa Cakes with bell pepper relish \$19.95
- Kale & White Bean Stuffed Porabella \$19.65
- Wild Mushroom & Asiago Strudel \$20.50

Pork & Lamb Entrees

- Brown Sugar & Balsamic Glazed Pork Loin \$21.75
- Herb Roasted Pork with peppercorn sauce \$21.75
- Rosemary & Garlic Crusted Lamb Chops \$26.95

