

# Dinner

Pre-selected 10 days in advance - name and entrée selection must be provided

Includes Fresh Baked Rolls, Iced Tea, Hot Tea, and Coffee

\*\$135 setup fee will apply to buffets/stations for less than 25 guests

**\$53 per person**

## PLATED DINNER

### SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms

Quinoa, Baby Spinach, Walnuts, Tomatoes, Feta Cheese

Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan

Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola

Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

### ENTRÉE (SELECT THREE)

Sesame Crusted Tofu - *Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes*

Pan Seared Gnocchi - *Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil*

Grilled Herb Marinated Chicken - *Vegetables and Potato Medley, Lemon Infused Chicken Jus*

Brie and Asparagus Stuffed Chicken Breast - *Garlic Mashed Potatoes, Roasted Tomato Sauce*

Pan Seared Chicken - *Roasted Vegetables Risotto Cake, Creamy Shrimp Sauce*

Pan Seared Atlantic Salmon - *Dungeness Crab Risotto Cake, Pinot Noir Reduction*

Pan Seared Alaskan Halibut - *Red Pepper Risotto Cake, Sautéed Mushrooms, Four-Citrus Sauce*

**Add \$4 per person**

Grilled New York Steak - *Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glaze*

**Add \$5 per person**

Grilled Filet Mignon - *White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze*

**Add \$12 per person**

**Add Petit Lobster - Market Price**

### DESSERT (SELECT ONE)

Assorted Fruits and Berries Tart, Citrus Whipped Cream

Mexican Chocolate Tart with Whipped Cream

Raspberry Marble Cheesecake, Chambord Berries

Homemade Lemon Tart with Fresh Berries

Chef's Selections of Cheeses and Seasonal Fruit Plate

**\$53 per person**

Duo plate with any two proteins

**\$69 per person**

# Dinner Buffet

Includes Fresh Baked Rolls, Seasonal Vegetables, Iced Tea, Hot Tea, and Coffee  
\*\$135 setup fee will apply to buffets/stations for less than 25 guests

## BASIC

Choice of One Salad  
Choice of One Accompaniment  
Choice of Two Entrées  
Choice of One Dessert  
**\$55 per person**

## PREMIER

Choice of Two Salads  
Choice of Two Accompaniments  
Choice of Three Entrées  
Choice of Two Desserts  
**\$63 per person**

## SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms  
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese  
Butter Lettuce, Roasted Vegetables, Goat Cheese  
Potato Wedge Salad, Celery, Carrots, Peas, Whole Grain Mustard  
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans  
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola  
Caesar, Romaine Heart, Garlic Herb Croutons, Homemade Dressing

## ENTRÉE

Lemon Chicken with Caperberry Sauce  
Pan Seared Chicken Breast, Roasted Onions and Tomato Sauce  
Grilled Chicken Breast, Herb Cream Sauce  
Sun-Dried Tomatoes Penne, Pesto Sauce  
4 Cheese Raviolis, Sautéed Mushrooms, Creamy Tomato Sauce  
Ricotta Cheese Tortellini, Wild Mushrooms and Spinach  
Pan Seared Potato Gnocchi, Tear Drop Tomatoes and Vegetables  
Pan seared Mahi-Mahi, Citrus Reduction  
Grilled Salmon, Ponzu Sauce  
Beef Stew, Roasted Potatoes, Carrots, Celery, Peppercorn Demi-Glaze  
Grilled New York Steak, Cream Fraiche and Demi-Glaze  
**\$69 per person**

## ACCOMPANIMENTS

Jasmine Rice (*Herbs, Wild, Mexican Asian Fried*)  
Herb Roasted Potatoes Wedges  
Parmesan Roasted Red Skin Potatoes  
Mashed Potatoes (*Plain, Garlic, Wasabi or Pesto*)  
Baked Mac and Cheese  
Baked Au Gratin Potatoes - **add \$2 per person**  
Wild Mushrooms Risotto - **add \$2 per person**

## DESSERT

Fruits and Berries Tart  
Flourless Chocolate Ganache Cake  
Mexican Chocolate Tart  
Raspberry Marble Cheesecake  
Homemade Lemon Tart with Fresh Berries  
Cappuccino Mousse Cake  
White Chocolate Cheesecake  
Tiramisu

## ENHANCEMENTS

Hummus, Pita, and Vegetables - **\$4 per person**  
Homemade Chicken Noodle Soup - **\$4 per person**

All prices are subject to service charge and tax, based on the date of event  
Prices are subject to change and market availability.