

Plated Dinners

All plated dinners will include an entrée served with two accompanying sides that complement each other, a garden salad with two dressings, dinner rolls with butter, coffee and china table service. Prices are based on a minimum of 75 guests.

Add a signature salad for an additional \$1.10 per person

For a dual entrée plate, please add \$2.75 per person to the higher-priced entrée.

Option where guests pre-select from up to 3 entrées, please add \$4.00 per person to the higher priced entrée. For plated meals where guests pre-select between multiple entrées, assigned seating is required to guarantee the plates are delivered correctly.

BEEF

10 oz. Prime Rib | \$28.70 per person

Herb-crusted and slow-roasted, served with rosemary garlic mashed potatoes and chef's choice of vegetable

Beef Tenderloin Medallions | \$29.80 per person

Prepared to medium rare and topped with a bordelaise sauce. Served with rissole potatoes and chef's choice of vegetable

Beef Short Ribs | \$27.85 per person

Braised, topped with oven-roasted tomato sauce, and served over creamy polenta with balsamic glazed ratatouille

Meatloaf | \$21.35 per person

Topped with a raspberry chipotle sauce and served with a garlic mashed cauliflower puree, buttered peas and carrots on the side

CHICKEN

Honey Dijon Chicken | \$23.20 per person

Pretzel encrusted chicken breast served with tri-roasted potatoes and dill green beans

Lemon Herb Chicken | \$23.20 per person

Lemon herb marinated chicken breast resting on a bed of yellow confetti rice, and topped with chunky Spanish tapenade (tomato, olives, bell pepper and cilantro) with queso fresco

Chicken Cordon Bleu | \$26.25 per person

Served with a classic white wine mushroom sauce and a blend of whole grains and Riviera style vegetables

Pappare Chicken | \$26.25 per person

Marinated breast of chicken topped with sundried tomatoes and artichokes. Served on a bed of cavatappi pasta with asparagus on the side

PORK

Roasted Pork Loin | \$23.20 per person

Marinated, slow roasted and sliced thin, served on a smear of sweet potatoes topped with cider gravy, roasted apples and maple roasted Brussel sprouts.

BBQ Pulled Pork | \$19.85 per person

Served over our famous cornbread and accompanied by pickled vegetables and cilantro lime aioli. Served with our house chips on the side.

Crispy Porchetta | \$19.85 per person

With new potatoes tossed in a garlic butter pesto with ginger honey-glazed carrots and parsnips

VEGETARIAN

Stuffed Portabella Mushroom | \$23.20 per person

Served on a bed of kale salad with quinoa and fresh roasted vegetables

Roasted Vegetable Pasta | \$18.80 per person

Cavatappi pasta tossed with a blend of fresh vegetables, fresh herbs, goat cheese and feta cheese

Falafel Cakes | \$21.00 per person

Served on a bed of tabbouleh and accompanied by a fattoush salad, cucumber dill yogurt sauce and feta cheese

FISH

Crab Cakes | \$28.70 per person

Served on a bed of pickled vegetables, topped with a remoulade sauce, with corn relish and hush puppies

Grilled Salmon | \$28.70 per person

Dressed in an orange ginger glaze and served on a bed of ancient grains, cranberries and pecans, with fresh asparagus spears on the side

Emeril's Skewered Shrimp | \$25.40 per person

Served over a noodle salad and julienned vegetables, topped with a mango coulis and fresh cilantro

SIGNATURE SALADS | additional \$1.10 per person

Cosmo Salad

Mixed greens with goat cheese, raisins, roasted corn, candied nuts, red onion and our house poppy seed dressing

Strawberry Spinach Salad

Baby spinach with sliced fresh strawberries, candied nuts, red onion and our house poppy seed dressing.

Sunshine Salad

Mixed greens with mandarin oranges, goat cheese, red onion, raisins, nuts and red peppers with our house balsamic vinaigrette