

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, and coffee. Prices are based on a minimum of 75 guests.

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

Herb-crusted and slow-roasted

Beef Tenderloin Medallions

Prepared to medium rare and topped with a bordelaise sauce.

Beef Short Ribs

Braised, and topped with oven-roasted tomato sauce

Meatloaf

Topped with a raspberry chipotle sauce

CHICKEN

Honey Dijon Chicken

Pretzel encrusted chicken breast

Lemon Herb Chicken

Lemon herb marinated grilled chicken breast

Chicken Cordon Bleu

Served with a classic white wine mushroom sauce

Pappare Chicken

Marinated breast of chicken topped with sundried tomatoes and artichokes.

PORK

Roasted Pork Loin

Marinated, slow roasted and sliced thin.

BBQ Pulled Pork

Smoked pulled pork with our house made BBQ sauce and served over our famous cornbread

Crispy Porchetta

pork loin wrapped in pork belly, seasoned and roasted. served with a chimichurri sauce.

VEGETARIAN

Stuffed Portabella Mushroom

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

Roasted Vegetable Pasta

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

Falafel Cakes

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

FISH

Crab Cakes

Served on a bed of pickled vegetables, topped with a remoulade sauce.

Grilled Salmon

Dressed in an orange ginger glaze.

Emeril's Skewered Shrimp

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

SIGNATURE SALADS

Cosmo Salad - Mixed greens with goat cheese, craisins, 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, craisins, nuts and red peppers with our house balsamic vinaigrette