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## PLATED ENTRÉES

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CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT  
per person

### SALADS

CHOOSE ONE OPTION:

DECONSTRUCTED TRADITIONAL CAESAR SALAD  
WITH HOMEMADE GARLIC CROUTONS

GREEN GODDESS CAESAR SALAD  
WITH HOMEMADE GARLIC CROUTONS

SEASONAL FARMER'S MARKET SALAD

MIXED GREENS  
CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLLED FETA,  
BALSAMIC VINAIGRETTE

HEIRLOOM TOMATO SALAD  
WATERMELON & FETA WITH MICRO BASIL,  
WHITE BALSAMIC VINAIGRETTE

SPINACH SALAD  
DRIED CHERRIES, PICKLED RED ONIONS, GRAPE TOMATOES,  
TOASTED ALMONDS, SLICED CUCUMBERS, BLACKBERRIES,  
HONEY BALSAMIC VINAIGRETTE

SPRING BERRY SALAD  
BABY GREENS, SHAVED ASIAGO CHEESE, ROASTED ALMONDS,  
RASPBERRY VINAIGRETTE

GOLDEN BEET & CITRUS SALAD  
WATERMELON RADISH, CANDIED HAZELNUTS, PARMESAN  
CHEESE, & ORANGE-WHITE BALSAMIC VINAIGRETTE

ROASTED BUTTERNUT SQUASH SALAD  
FRESH GREENS, DRIED CRANBERRIES, PECANS, SHAVED  
PARMESAN, PICKLED RED ONION, LEMON VINAIGRETTE

### ENTRÉES - *FROM THE AIR*

29.95 per person

SEARED CHICKEN BREAST  
ORANGE, HONEY, & CHIPOTLE GLAZE, FINGERLING POTATOES,  
BLISTERED HARICOT VERTS

ROASTED CHICKEN BREAST  
TRUFFLE YUKON GOLD POTATO PUREE, LOCALLY HARVESTED  
VEGETABLES, HERB CHICKEN JUS

ROSE'S HONEY GLAZED GRILLED CHICKEN  
TOPPED WITH PEACH & RED ONION JAM, SKILLET GREENS,  
ROSEMARY RUBBED PARSNIP POTATO MEDLEY

CRUSTED ASIAGO CHICKEN  
SUNDRIED TOMATO CREAM SAUCE, YUKON SMASHED  
POTATOES, SEASONAL VEGETABLES

CITRUS HERB CHICKEN  
SMASHED HERBED ROASTED POTATOES, TRI COLORED BABY  
CARROTS, BLISTERED CHERRY TOMATO GARLIC RELISH

### ENTRÉES - *FROM THE SEA*

Prices per person

HERB SALMON 32.50  
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN  
MASHED POTATOES, CITRUS SABA GLAZE

SEARED CHILEAN SEA BASS 38.95  
CAULIFLOWER PUREE, GRILLED WHITE & GREEN ASPARAGUS,  
MEYER LEMON CREAM SAUCE





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**PLATED**  
**ENTRÉES CONT.**

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CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT  
per person

**ENTRÉES - FROM THE LAND**

prices per person

GRILLED SANTA MARIA TRI TIP**	32.75
FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	
HANGER STEAK**	35.50
THAI CHIMICHURRI, ROASTED RED POTATO, CHARRED BROCCOLI	
DRY RUBBED BEEF TENDERLOIN	44.75
PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	
OVEN ROASTED BEEF TENDERLOIN	44.75
CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	
PETITE FILET MIGNON	44.75
HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	
BRAISED SHORT RIBS	36.50
GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	

**ENTRÉES - VEGETARIAN**

CHOOSE ONE OPTION:

RATATOUILLE
SWEET & YUKON POTATO SCALLOPINI
BUTTERNUT SQUASH RAVIOLI
SAGE BROWN BUTTER SAUCE
ROASTED VEGETABLE CROSTADA
SWEET CORN NAGE

**DESSERTS**

CHOOSE ONE OPTION:

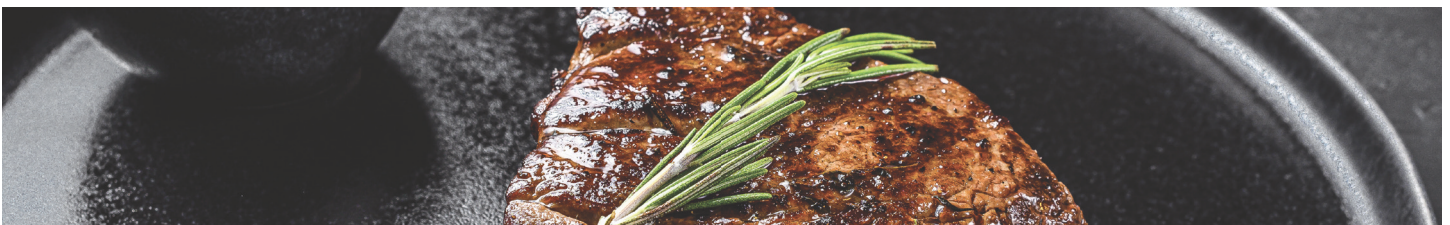
TRIPLE CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE
LEMON RASPBERRY LAYERED CAKE
VANILLA BEAN CREME BRULEE
PINEAPPLE UPSIDE DOWN CAKE
MIXED BERRY UPSIDE DOWN CAKE
VANILLA PANNA COTTA
WITH FRESH BERRIES

**UPGRADED DESSERTS**

ADDITIONAL 4.25 PER PERSON:

CREME BRULEE CHEESECAKE
WITH BLUEBERRY PUREE
DUTCH APPLE CHEESECAKE
KEY LIME CHEESECAKE
WITH RASPBERRY COULIS
CLASSIC TIRAMISU
LYCHEE TART
FRESH FRUIT TART
ITALIAN LEMON RASPBERRY CAKE

**\*\* GROUPS OF 30 OR LESS ONLY**





## — BEVERAGES —

*PLEASE SELECT ONE FROM THE FOLLOWING*

ICED TEA  
LEMONADE  
BERRY LEMONADE  
BASIL LEMONADE  
WATERMELON LIMEADE  
JALAPENO LIMEADE  
ARNOLD PALMER  
TROPICAL CITRUS PUNCH

COFFEE STATION AVAILABLE FOR  
**ADDITIONAL \$3.75 PER PERSON**

**PLATED MEAL** pricing includes guest linens, cloth napkins, guest place settings with china, catering staff for dinner service, and post event clean up.

**CHEF'S CHOICE** of special diet option included with every meal.

Salads and desserts are pre-set prior to event unless otherwise requested.

Additional fees will apply for any extra place settings over guaranteed guest amount.

**Location fees may apply.**

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.

