



PLATED ENTRÉES

BUILD TO ORDER : PICK (1) ENTRÉE, (1) SALAD, (2) SIDES,
HOUSEMADE BREAD BASKET AND (1) DESSERT per person.

ENTRÉES - FROM THE LAND

prices per person

GRILLED SANTA MARIA TRI TIP** ROASTED GARLIC AU JUS	33.50
HANGER STEAK** THAI CHIMICHURRI	38.50
DRY RUBBED BEEF TENDERLOIN WILD MUSHROOM CREAM SAUCE	45.95
OVEN ROASTED BEEF TENDERLOIN DEMI GLACE	45.95
PETITE FILET MIGNON DEMI-GLACE	45.95
BRAISED SHORT RIBS	37.50

ENTRÉES - FROM THE AIR

30.75 per person

SEARED CHICKEN BREAST ORANGE, HONEY, & CHIPOTLE GLAZE
ROASTED CHICKEN BREAST HERB CHICKEN JUS
ROSE'S HONEY GLAZED GRILLED CHICKEN TOPPED WITH PEACH & RED ONION JAM
CRUSTED ASIAGO CHICKEN SUNDRIED TOMATO CREAM SAUCE
CITRUS HERB CHICKEN TARRAGON JUS

ENTRÉES - SPECIAL DIET

CHOOSE ONE OPTION:

RATATOUILLE SWEET & YUKON POTATO SCALLOPINI
EGGPLANT MOUSSAKA
MEATLESS STUFFED MUSHROOM

ENTRÉES - FROM THE SEA

Prices per person

PICCATA SALMON CITRUS SABA GLAZE	33.25
SEARED CHILEAN SEA BASS LEMON CREAM SAUCE	42.95

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, CRUMBLED 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



PLATED
ENTRÉES CONT.

BUILD TO ORDER : PICK (1) ENTRÉE, (1) SALAD, (2) SIDES,
HOUSEMADE BREAD BASKET AND (1) DESSERT per person.

SIDES

CHOOSE TWO OPTIONS:

FONTINA RISOTTO CAKE
ROASTED FINGERLING POTATOES
GARLIC MASHED POTATOES
RICE PILAF
GRILLED ASPARAGUS
SEASONAL VEGETABLES
BABY CARROTS
BLISTERED HARICOT VERTS
CHARRED BROCCOLI
SAUTEED GARLIC SPINACH & MUSHROOMS



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

UPGRADES

ADDITIONAL 2.00 PER PERSON:

ARTISAN BREAD BASKET
ASSORTED RUSTIC DINNER ROLLS
LEMON PEPPER BREAD TWIST
ASSORTED LAROSH

UPGRADED DESSERTS

ADDITIONAL 4.35 PER PERSON:

CREME BRULEE CHEESECAKE
WITH BLUEBERRY PUREE
CLASSIC CHEESECAKE
WITH FRESH BERRIES
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 \$3.90 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.

