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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 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 BEET SALAD**  
ARUGULA-ROMAINE MIX, FETA, OATMEAL CLUSTER,  
LEMON VINAIGRETTE

**ENTRÉES - FROM THE AIR**

28.50 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** 31.25  
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN  
MASHED POTATOES, CITRUS SABA GLAZE

**SEARED CHILEAN SEA BASS** 33.95  
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**<br>FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS                             | 32.75 |
| HANGER STEAK**<br>TRUFFLE POTATO PUREE, GLAZED CIPOLLINI ONIONS,<br>ROASTED GREEN BEANS, PANCETTA                   | 33.95 |
| DRY RUBBED BEEF TENDERLOIN<br>PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS,<br>WILD MUSHROOM CREAM SAUCE              | 41.75 |
| OVEN ROASTED BEEF TENDERLOIN<br>CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES,<br>GRILLED ASPARAGUS               | 41.75 |
| PETITE FILET MIGNON<br>HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT<br>VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE | 41.75 |
| BRAISED SHORT RIBS<br>GARLIC MASHED POTATOES, BLISTERED TRI-COLORED<br>BABY CARROTS                                 | 35.25 |

**ENTRÉES - VEGETARIAN**

CHOOSE ONE OPTION:

|   |
|---|
| RATATOUILLE<br>SWEET & YUKON POTATO SCALLOPINI            |
| BUTTERNUT SQUASH RAVIOLI<br>SAGE VEGAN BROWN BUTTER SAUCE |
| ROASTED VEGETABLE CROSTADA<br>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<br>WITH FRESH BERRIES |

**UPGRADED DESSERTS**

ADDITIONAL 4.25 PER PERSON:

|   |
|---|
| CREME BRULEE CHEESECAKE<br>WITH BLUEBERRY PUREE |
| DUTCH APPLE CHEESECAKE                          |
| KEY LIME CHEESECAKE<br>WITH RASPBERRY COULIS    |
| CLASSIC TIRAMISU                                |
| FRESH FRUIT TART                                |

**\*\* 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.