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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**

26.95 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** 29.50  
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN  
MASHED POTATOES, CITRUS SABA GLAZE

**SEARED CHILEAN SEA BASS** 33  
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** FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	30.75
HANGER STEAK** TRUFFLE POTATO PUREE, GLAZED CIPOLLINI ONIONS, ROASTED GREEN BEANS, PANCETTA	31.75
DRY RUBBED BEEF TENDERLOIN PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	38.95
OVEN ROASTED BEEF TENDERLOIN CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	38.95
PETITE FILET MIGNON HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	38.95
BRAISED SHORT RIBS GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	33.25

**ENTRÉES - VEGETARIAN**

CHOOSE ONE OPTION:

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

**DESSERTS**

CHOOSE ONE OPTION:

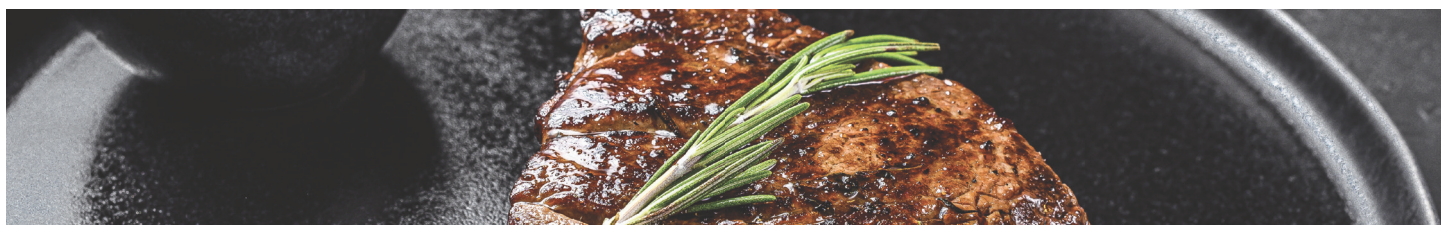
TRIPLE CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE
LEMON RASPBERRY LAYERED CAKE
VANILLA BEAN CREME BRULEE
PINEAPPLE UPSIDE DOWN CAKE
MIXED BERRY UPSIDE DOWN CAKE
VANILLA PANNA COTTA WITH FRESH BERRIES

**UPGRADED DESSERTS**

ADDITIONAL 4.00 PER PERSON:

CREME BRULEE CHEESECAKE WITH BLUEBERRY PUREE
DUTCH APPLE CHEESECAKE
KEY LIME CHEESECAKE 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 \$2.00 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.