

Plated Dinner Menu

Choose one of three salad options

<u>Tuscan Salad</u> Field greens with dried cranberries & sunflower seeds topped with goat cheese. Dressed w/ olive oil & balsamic.

> <u>Caprese Salad</u> Sliced tomato topped w/ fresh mozzarella and herb & olive oil balsamic glaze served on a bed of arugula.

<u>Arugula & Beet Salad</u> Baby arugula tossed w/ beets & mandarine slices, topped w/ crumbled blue cheese in a pear vinaigrette.

Choose one of four main options

<u>Grilled 5oz Tenderloins</u> Served w/ braised mushrooms, asparagus, parmesan roasted potatoes w/ red wine sauce and herb butter

<u>Bacon, Cheese & Mushroom Stuffed Chicken Supreme</u> Served w/ asparagus, parmesan roasted potatoes w/ a chive sauce & red wine reduction.

> <u>Miso Glazed Baked Salmon</u> Served w/ asparagus, rice pilau w/ sweet Thai red curry sauce.

Parmesan Aubergine (Vegetarian) Roasted eggplant layered w/ Roma tomato sauce and Parmesan cheese.

> <u>Macaroni & Cheese (</u>Children) Gluten free option available

Choose one of three dessert options.

Classic Panna Cotta with Berry Coulis

Homemade Dark Chocolate Mousse w/ Orange Sauce

Summer Berry Pudding w/ Fresh Berries & Whipped Cream

Everything is customizable. Please contact us for modifications and/or special requests.