

DINNER SERVICE SELECTIONS

Family Style & Buffet Style

Dinner Experience Includes:

Bread & Butter Service
Artisan Soup & Petite Salad

Family Style

\$75 = 2 Standard Proteins
\$80 = 1 Standard + 1 Premium
\$90 = 2 Premium Proteins

Buffet Style

\$70 = 2 Standard Proteins
\$75 = 1 Standard + 1 Premium
\$85 = 2 Premium Proteins

ARTISAN SOUPS

Creamy Cauliflower

Roasted Cauliflower | Apple, Golden Raisins, & Pine Nut Relish | Chive Oil

Roasted Tomato Basil

Parmesan Crumble | Basil Oil | Cheddar Foam | Micro Herbs

Lemon Chicken Velouté

Smoked Chicken | Parisian Gnocchi | Buttered Peas & Carrots | Crispy Chicken Skin Crumble

Chicken Dumpling Soup

Smoked Chicken | Buttered Peas & Carrots | Crispy Chicken Skin Crumble

PETITE SALADS

Mixed Greens

Mixed Greens | Shaved Carrot | Radish | Charred Tomatoes | Cucumber | Feta Cheese | Herb Croutons

Baby Greens

Baby Greens | Shaved Fennel | Orange Supremes | Candied Walnuts | Pickled Strawberries | Poached Pears | Moody Blue Cheese

Modern Caesar Salad

Charred Baby Gem Lettuce | Belgian Endive | Crispy Prosciutto | Carrots | Pickled Red Onion | Pumppernickel Crisps | Parmesan

Dressing Options

One Option Only

Buttermilk Ranch

Strawberry-Basil Vinaigrette

White Balsamic Italian

Caesar Dressing

Green Goddess

Orange & Pink Peppercorn Vinaigrette

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PROTEIN SELECTION

STANDARD PROTEINS

Chicken Marsala Siciliana

Wild Mushroom Ragout | Almond Crumble |
Marsala-Port Demi-Glace

Chicken Capri

Parmesan-herb crust | Creamy Tomato Velouté |
Mozzarella | Basil Oil

Greek Style Lemon Oregano Chicken Thighs

Lemon | Capers | Garlic & White Wine | Herbs

Herb Roasted Pork Loin

Whole Grain Mustard Cream Sauce | Crispy Pork
Rinds

PREMIUM PROTEINS

Argentine Parrilla Flat Iron Steak

Char-Grilled | Citrus Chimichurri | Smoked Sea Salt

Pan Seared Beef Tenderloin

Crispy Leeks | Port Wine Demi-Glace

Pan Seared Pork Tenderloin

Whole Grain Mustard Cream Sauce | Crispy Pork
Rinds

Pan-Seared Atlantic Salmon

Spinach-herb purée | Creamy Saffron & Chive Sauce
| Lemon and Fennel Panko Crumble

SPECIAL DIETARY ENTRÉES

Seasonal Grilled Vegetables \$48 (GF) (DF) (VG)

Steamed Basmati Rice | Coconut Curry Cream Sauce | Crispy Grains | Herb Oil

Confit Cauliflower \$50 (V)

Couscous | Roma Tomato Chutney | Charred Tomatoes | Cauliflower Purée |
Dukkah | Herb Oil

Eggplant & Squash Ratatouille \$52 (V)

Marinara Sauce | Basil | Parmesan | Panko & Herbs

Consumer Advisory & Allergen Notice

Certain menu items may contain or be prepared with raw or undercooked ingredients, including meats, seafood, shellfish, or eggs (such as aioli, dressings, sauces, and specialty preparations).

Consuming raw or undercooked products may increase your risk of foodborne illness.

Guests with food allergies, sensitivities, or medical conditions should notify us in advance. While we take every precaution in food preparation, our kitchen handles common allergens including nuts, dairy, shellfish, gluten, and eggs.

• GF Gluten Free • V Vegetarian • VG Vegan

• MP Market Price

DINNER SERVICE SELECTIONS

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VEGETABLE & STARCH SELECTIONS

VEGETABLE SIDES

Charred Caulilini & Broccolini

Seasonal Market Medley

Chefs Choice of seasonal Vegetables

French Beans Amandine

Almond Crumble

Bacon-Wrapped Asparagus

Roasted Carrots & Root Vegetables

Honey | Bacon-Garlic Crumble | Herbs

STARCH SIDES

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Gruyère | Parmesan | Garlic & Herbs

Roasted Marble Potatoes

Thyme | Confit Garlic | Lemon Zest | Parmesan

Yukon Gold Potato Kugel

Herbs | Cream | Parmesan

Creamy Risotto

Arborio Rice | Parmesan

Polenta Quattro Formaggi

Cornmeal | Parmesan | Mascarpone

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