

PLATED DINNER SERVICE

Three Course Dinner Experience

Dinner Experience Includes:

Bread & Butter Service
Artisan Soup & Petite Salad
One Standard Starch Selection
One Standard Vegetable Selection

ARTISAN SOUPS

Non-Dairy Options Available

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 | Pumpernickel Crisps | Parmesan

Dressing Options

One Option Only

Buttermilk Ranch

Strawberry-Basil Vinaigrette

White Balsamic Italian

Caesar Dressing

Green Goddess

Orange & Pink Peppercorn Vinaigrette

*Premium vegetable and starch upgrades available (see below).
Client selects one entrée for all guests. Dietary meals may be added upon request.*

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PROTEIN SELECTIONS

CHICKEN ENTRÉES

Chicken Capri \$62

Parmesan-Herb Crusted | Creamy Tomato Velouté | Basil Oil

Chicken Marsala Siciliana \$64

Mushroom & Chicken Sausage | Almond Crumble | Marsala Demi-Glace

Chicken Ballotine \$66

Herb Mousseline | Black Truffle Chicken Demi

STEAK ENTRÉES

Add Maître d'Hôtel Butter — \$1.50 per person

Grilled Argentine Parrilla Flat Iron Steak \$66

Citrus Chimichurri | Smoked Sea Salt

Signature Filet Mignon (8oz) \$95

Crispy Leeks | Port Wine Demi-Glace

The New Yorker (12oz Strip Steak) \$90

Crispy Shallots | Port Wine Demi-Glace

COMBINATION ENTRÉES

Filet Mignon & Salmon \$92

Whole Grain Mustard Cream Sauce

Filet Mignon & Chicken \$82

Red wine Demi Glace

Flat Iron Steak & Salmon \$74

Salsa Verde Chimichurri Sauce

Flat Iron Steak & Chicken \$70

Horseradish & Whole Grain Cream Sauce

Chicken & Salmon \$68

White Wine Caper Sauce

SEAFOOD ENTRÉES

Pan-Seared Atlantic Salmon \$62

Creamy Saffron & Chive Sauce | Lemon and Fennel Panko Crumble

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VEGETALE & 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

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.