

2020 Plated Menu

Prices ranging from \$27.95 to \$39.95 per person based on selections
≈ 75 guests minimum

Entrée Choices: You may offer **one or two choices** for your guests with an advance count & labeled name cards.

Included: French Country Bread with Chef Butter and a Mixed Spring Green Salad with Feta Cheese Crumbles, Roasted Walnuts, and Champagne Vinaigrette

Land

- ◆ **Pan Seared Top Sirloin Choice**
Blend of wild mushrooms, pommes purée, grilled asparagus, pinot noir reduction
- ◆ **Dry Aged New York Steak**
Crushed olives marble potato, grilled summer vegetables, cabernet demi-glace
- ◆ **Slow Braised Beef Short Rib**
Garlic-butter cauliflower mousseline, grilled baby bok-choy, red wine braising
- ◆ **Pan Seared Lamb loin**
Summer vegetables ratatouille, Lacinato kale, port wine-balsamic sauce
- ◆ **Seared Organic Chicken Breast**
Parmesan cheese and local corn risotto, shiitake mushrooms, haricot vert, red wine
- ◆ **Moroccan Spices Dusted Duck Breast**
Smoked lardons French green lentils, chanterelles, glazed carrots, duck jus
- ◆ **Berkshire Pork Tenderloin**
Mustard greens, roasted root vegetables, mascarpone polenta, sherry reduction

Water

- ◆ **Organic King Salmon**
Fingerling and boniato potato crisp, sautéed brussels sprouts, gremolata sauce
- ◆ **Pan Seared Alaskan Halibut**
Fava bean and pork belly ragoût, shiitakes, Indian eggplant, chimichurri, garden herbs
- ◆ **Seared Utah Trout**
Butternut squash purée, swiss chard, chorizo, pickling vinaigrette, radish salad
- ◆ **Seared Red Snapper**
Roasted smoked eggplant, stir-fried vegetables, chermoula sauce, harissa oil
- ◆ **Wood Grilled Grouper**
Acorn squash, Romanesco cauliflower, cherry tomatoes, white wine butter sauce

Vegetarian

- ◆ **Golden Potato Gnocchi**
Sugar snap peas, sage brown butter, manchego cheese
- ◆ **Creamy Vegetable Risotto**
Saffron, fennel, artichoke, fava-tomatoes purée
- ◆ **Tofu Parmesan**
Enoki mushrooms, home maid coconut curry sauce, market vegetables

Children's Plate

- ◆ **Chicken Tenders**
Whipped potatoes and house barbecue sauce

