

## 2018 Plated Menus

**Starting at \$26.95 per person – 50 guests minimum  
based on selections**

**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, Mixed Spring Green Salad, Feta Cheese Crumbles, Roasted Walnuts, and Champagne Vinaigrette

### Land

- ◆ **Prime Sirloin a la Plancha\***  
Fontina cheese-foie gras potatoes, spinach, shiitakes, pinot noir reduction
- ◆ **Dry Aged New York Steak\***  
Horseradish fine herbs pommes rösti, haricot vert, baby carrots, cabernet demi-glace
- ◆ **Slow Braised Beef Short Rib\***  
Aged cheddar stone ground grits, rainbow chard, petite carrots, red wine braising
- ◆ **Moroccan Accented Rack of Lamb\***  
Fava bean-pork belly ragout, Japanese eggplant, mustard greens, lamb jus
- ◆ **Seared Organic Chicken\***  
Pork belly blue cheese corn soufflé, grilled asparagus, pickled beets, ruby port
- ◆ **Shelton Farms Chicken Breast\***  
Smoked gouda cheese saffron risotto, roasted brussels sprouts, red wine reduction
- ◆ **Berkshire Rack of Pork\***  
Potatoes, favas, mushrooms, port wine reduction



\*GLUTEN-FREE, LACTOSE-FREE, VEGAN,  
DIETARY REQUESTS ARE WELCOME

### Water

- ◆ **Pan Seared King Salmon\***  
Fingerling potato crisp, tender leeks, Romanesco, Meyer lemon, petite herb mix
- ◆ **Pan seared Swordfish\***  
Pork belly lardons, roasted parsnips, english peas, pomegranate vinaigrette
- ◆ **Seared Utah Trout\***  
Local sweet corn fritter, chorizo rainbow swiss chard, radish salad, salsa verde
- ◆ **Seared Red Snapper\***  
Celery root-turnip purée, stir-fried vegetables, chimichurri, harissa oil
- ◆ **Roasted Rhode Island Striper\***  
Crispy rice cake with oyster mushrooms, Tuscan kale, pickling vinaigrette, micro greens



### Vegetarian

- ◆ **Golden Potato Gnocchi**  
Sugar snap peas, sage brown butter, manchego cheese
- ◆ **Creamy Vegetable Risotto**  
Saffron, fennel, artichoke, fava-tomatoes purée
- ◆ **Market Vegetables and Quinoa**  
Enoki mushrooms, beet coulis, pomegranate drizzle
- ◆ **Children's Plate \$11.95**  
**Chicken Tenders**  
Whipped potatoes and house barbecue sauce