PLATED DINNER MENU

Starters (Pick One)

**Little Gem Lettuce**
Shaved Shallot, Pecorino Romano, Candied Pecans and Maple Dijon Vinaigrette

**Heirloom Beets**
Roasted Baby Golden Beets, Wild Arugula, Medjool Dates, Spiced Walnuts, Crumbled Goat Cheese and Caramelized Honey Vinaigrette

**Cucumber Wrapped Spring Lettuce**
Pumpernickel Crouton, Cara Cara Orange Segments, Bayley Hazen Blue Cheese, Shaved Radishes and Muscatel Vinaigrette

**Roasted Green and White Asparagus**
Mini Burrata, Toasted Pine Nuts, Parmigiano Cloud, Aged Balsamic

**Baby Frisee**
Roasted Exotic Mushrooms, Artichoke Hearts, Shaved Parmesan, Toasted Walnuts and Black Truffle Vinaigrette

**Bean and Quinoa Tian**
Herb marinated Italian Gigante Beans, Poblano Pepper Scented Quinoa and Crumbled Chevre

Entrée (Pick One)

**Merlot Braised Beef Short Ribs $52**
Yukon Gold Potato and Celeriac Puree, Braised Greens, and Citrus Gremolata

**Green Peppercorn Beef Tenderloin $60**
Crispy Haricot Vert, Confit Shiitake Mushroom, Pomme Mille Feuille, Bordelaise Sauce

**Nicoise Style Chicken Breast $44**
Harissa Ratatouille, Thyme Scented Heirloom Fingerling Potatoes, Natural Jus

**French Chicken Breast $44**
Saffron Scented Risotto Galette, Mélange of Fennel Artichoke and Celery. Piquillo Pepper Emulsion

**Ras el Hanout French Breast of Chicken $44**
Golden Raisin Moroccan Cous Cous, Yogurt Charred Eggplant, Harissa Mushrooms, Confit Tomato Emulsion

**Paprika Bronzed Chicken Breast $44**
Wild Mushroom Polenta, Corriander Scented Rainbow Carrots, Sage Infused Chicken Jus

**Marseillaise Style Atlantic Swordfish $52**
Ecrase Olive Oil Potato, Leek and Pepper Mélange, Fennel Confit and Saffron Nage

**Orange Miso Glazed Black Pearl Salmon $44**
Roasted Green Asparagus, and Caramelized Cauliflower Risotto, Yuzu Emulsion

**Pan Roasted New England Cod $46**
Flagolet and Tarbais Bean Melange, Roasted Multi Color Cauliflower, and Sun Dried Tomato Emulsion

Dessert (Pick One)

**Orange Ginger Olive Oil Cake with Fresh Blueberries, Macadamia Nut and Coconut Brittle, Salted Caramel Mousse and Tangerine Anglaise**

**Chocolate Stout Cake, Hazelnut Brittle, Coffee Cream, Blackberry Coulis**

**Passion Fruit Cheesecake Dome, Pretzel Crumble and Mango Coulis**

**Warm Orange Pineapple Clafoutis, Coconut Anglaise, Rhubarb Compote**

**Coconut Panna Cotta, Sweet Sable Crust, Apricot Coulis, Almond Crumble, Meringue**

**Banana Cream Pie, Blonde Chocolate, Chocolate Sauce, Chantilly Cream**

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Pricing does not include labor, rentals, or venue fees