

PLATED DINNERS

For Parties of 30 or more

All entrees served with mixed lettuce salad. Coffee, iced tea, and lemonade included.

SAUTEED SALMON

Spinach, Fingerling Potatoes,
Citrus-Caper Vinaigrette
28++

GRILLED AHI TUNA

Jasmine Rice, Grilled Broccolini,
Tamari-Mushroom Sauce
27++

SAUTEED CHICKEN BREAST

Swiss Chard, Potato Gratin,
Whole Grain Mustard Sauce
24++

GRILLED CHICKEN BREAST

Rice Pilaf, Asparagus,
Garlic-White Wine Butter Sauce
24++

GRILLED BEEF SIRLOIN STEAK

Baked Potato, Creamed Spinach,
Red Wine Jus
26++

BRAISED BEEF SHORT RIB

Roasted Potatoes, Brussels Sprouts, Bacon,
Green Peppercorn Sauce
34++

MUSHROOM RAVIOLI

Grilled Broccolini, Roasted Garlic, Pine Nuts,
Italian Cheese
22++

TOASTED QUINOA (VG, GF)

Roasted Parsnips, Butternut Squash,
Brussels Sprouts, Baby Kale,
Pomegranate Vinaigrette
23++

DINNER DUETS

6OZ GRILLED BEEF SIRLOIN AND 5OZ SAUTEED SALMON

Roasted Fingerling Potatoes, Broccolini,
Whole Grain Mustard Sauce
\$36++

6OZ GRILLED CHICKEN BREAST AND 5OZ SAUTEED SALMON

Rice Pilaf, Asparagus,
Sun-Dried Tomato Vinaigrette
\$32++

DESSERTS

VANILLA BEAN POT DE CRÈME

Strawberries, Wafer Cookie
9++

CHEESECAKE

Vanilla, Chocolate, Caramel, or Hazelnut
10++

CHOCOLATE TART

Toasted Almonds, Salted Caramel, Vanilla Ice
Cream
11++