PLATED MEALS

(Included) Freshed baked dinner rolls and butter, Chef’s choice of vegetable and starch, coffee and tea service, china and linen service. $100.00 server charge for every 14 people.

(Select 2 entrees-client is charged for higher priced item)

**POULTRY ENTREES**
Chili-Lime Roasted Chicken Breast
Gluten Free Chicken Gremolata with Parsley, Garlic, and Lemon Zest
Chicken Nicoise with Olives, Capers, Tomatoes, and Artichoke Hearts
Chicken Francese
Tequila Almond Chicken Breast with Avocado Salsa
Gluten Free Grilled Chicken Breast with Seasonal Salsa
Rice and Seasoned Breadcrumb Stuffed Half Chicken

$100.00 server charge for every 14 people.

- $23.00pp
  - Chili-Lime Roasted Chicken Breast
  - Gluten Free Chicken Gremolata with Parsley, Garlic, and Lemon Zest
  - Chicken Nicoise with Olives, Capers, Tomatoes, and Artichoke Hearts
  - Chicken Francese
  - Tequila Almond Chicken Breast with Avocado Salsa
  - Gluten Free Grilled Chicken Breast with Seasonal Salsa
  - Rice and Seasoned Breadcrumb Stuffed Half Chicken

**POULTRY ENTREES**

Select 2 entrees-client is charged for higher priced item

- $27.75pp
  - Rice and Seasoned Breadcrumb Stuffed Half Chicken

**BEEF, LAMB, AND PORK ENTREES**
Sliced or Tourned of Beef Tenderloin
Marinated Flat Iron Steak
Pork Loin with Mango Chutney
Boneless Braised Beef Short Ribs
Duck Breast with Hoisin-Plum Glaze
Lamb Chops

- Market Price
  - Sliced or Tourned of Beef Tenderloin
  - Marinated Flat Iron Steak
  - Pork Loin with Mango Chutney
  - Boneless Braised Beef Short Ribs
  - Duck Breast with Hoisin-Plum Glaze
  - Lamb Chops

**SEAFOOD ENTREES**
Chipotle Crusted Tilapia with Avocado Salsa
Pan Seared Sesame Crusted Salmon
Roasted Black Sea Bass with Tomato Coulis
Macadamia Nut Crusted Mahi Mahi
Grilled Swordfish with Tarragon Butter
Chinese Sea Bass

- Market Price
  - Chipotle Crusted Tilapia with Avocado Salsa
  - Pan Seared Sesame Crusted Salmon
  - Roasted Black Sea Bass with Tomato Coulis
  - Macadamia Nut Crusted Mahi Mahi
  - Grilled Swordfish with Tarragon Butter
  - Chinese Sea Bass

**VEGAN AND VEGETARIAN ENTREES**
Grilled Polenta Cakes with Wild Mushroom Ragout
Fusilli with Sage and Lemon Cream
Vegan Orzo and Red Lentil Stuffed Portabello
Lentil Curry with Eggplant and Tomato over Basmati Rice
Vegan Himalayan Red Rice with Zucchini and Shiitake Mushrooms

- Market Price
  - Grilled Polenta Cakes with Wild Mushroom Ragout
  - Fusilli with Sage and Lemon Cream
  - Vegan Orzo and Red Lentil Stuffed Portabello
  - Lentil Curry with Eggplant and Tomato over Basmati Rice
  - Vegan Himalayan Red Rice with Zucchini and Shiitake Mushrooms
FIRST COURSE
(Select 1)
Soup du Jour
Caprese Salad with Fresh Basil, Tomato, and Mozzarella with Balsamic Vinaigrette
Leaf and Berry Salad with Seasonal Vinaigrette
Jumbo Lump Crab Cake with Scallion Remoulade
Baby Spinach with Orange Segments, Candied Pecans, Red Onion, and Feta with Honey Vinaigrette
International Trio of Shrimp Maui Spring Roll, Cheese Steak Wonton, and Corn and Edamame Quesadilla

DESSERTS
(Select 1)
Chocolate Tiramisu
Seasonal Berry Tart
Seasonal Fruit Crostada
Gateau Marjolaine (Hazelnut Torte)
Chocolate-Raspberry Mousse Tear Drop
Gluten Free White Flourless Chocolate Cake
Fried Crème Puffs with Whipped Cream and Seasonal Berries
Italian Cheesecake
Apple Blossom

ASSORTED SODA AND BOTTLED WATER ................................................................. $2.00 pp