

# 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 ..... \$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 ..... \$27.75pp

**BEEF, LAMB, AND PORK ENTREES**

- Sliced or Tournedo of Beef Tenderloin ..... Market Price
- Marinated Flat Iron Steak ..... \$26.75pp
- Pork Loin with Mango Chutney ..... \$23.25pp
- Boneless Braised Beef Short Ribs ..... \$26.75pp
- Duck Breast with Hoisin-Plum Glaze..... \$28.50pp
- Lamb Chops ..... Market Price

**SEAFOOD ENTREES**

- Chipotle Crusted Tilapia with Avocado Salsa..... \$23.25pp
- Pan Seared Sesame Crusted Salmon ..... \$25.50pp
- Roasted Black Sea Bass with Tomato Coulis ..... \$24.50pp
- Macadamia Nut Crusted Mahi Mahi..... \$25.50pp
- Grilled Swordfish with Tarragon Butter..... \$28.00pp
- Chilean Sea Bass ..... Market Price

**VEGAN AND VEGETARIAN ENTREES**

- Grilled Polenta Cakes with Wild Mushroom Ragout..... \$23.25pp
- Fusilli with Sage and Lemon Cream ..... \$20.75pp
- Vegan Orzo and Red Lentil Stuffed Portabello..... \$22.00pp
- Lentil Curry with Eggplant and Tomato over Basmati Rice..... \$22.00pp
- Vegan Himalayan Red Rice with Zucchini and Shiitake Mushrooms..... \$22.00pp

# PLATED MEALS (cont.)

## 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.....\$2.00pp**