

PLATED MEALS

PLATED MEALS

{25 person minimum and \$100.00 Server charge for every 15 people. China is included for meals served in the Dining Room.}

{Includes}

Freshed Baked Dinner Rolls and Butter
Chef's Choice of Freshly Prepared Seasonal Vegetable and Starch
Coffee and Tea Service

SELECT ONE FIRST COURSE, ONE ENTRÉE, ONE DESSERT.....\$33.75pp
OR, SELECT A "DUET" OF TWO ENTRÉES SERVED ON THE SAME PLATE\$38.25pp
ADD ASSORTED SODA AND BOTTLED WATER.....\$ 2.00pp

FIRST COURSE {Select 1}

Kale Ribbon Salad with Toasted Almonds and Cranberries **VG/VT/GF**
Mixed Baby Greens, Tomato, and Cucumber with House Made Vinaigrette **VG/VT/GF**
Baby Spinach with Feta Cheese, Mandarin Oranges, and House Made Honey-Vinaigrette **VT/GF**
Caprese Salad with Garden Fresh Basil, Vine Ripe Tomato, Mozzarella, and Balsamic Drizzle **VT/GF**
Baby Arugula Salad with Grapes, Ricotta Salata, and House Made Champagne Vinaigrette **VT/GF**
House Made Soup du Jour

ENTREES {Select 1}

Poultry, Beef, and Pork

Chili-Lime Roasted Chicken Breast **GF**
Marinated Flat Iron Steak **GF**
Sliced Pork Loin with House Made Mango Chutney **GF**
Lemon Crusted French Chicken Breast
Chicken Roulades with Spinach and Feta
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Boneless Braised Beef Short Ribs
Petite Filet Mignon (Market Price)

Seafood

Arctic Char with Fresh Herbs **GF**
Grilled Salmon with Red Onion Chutney **GF**
Potato Crusted Cod Velouté
Lobster Ravioli
Extra Fancy Jumbo Lump Crab Cakes (\$4.75 each)
Baked Grouper with Romanesco Sauce
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan VT=Vegetarian GF=Gluten Free

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PLATED MEALS (continued)

Vegan and Vegetarian

- Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach **VG/VT/GF**
- Hearty Chili with Brown Rice and Vegan Cheddar Cheese **VG/VT/GF**
- Cauliflower Fried Rice **VG/VT/GF**
- Rich Lentil Curry with Eggplant and Tomato over Basmati Rice **VG/VT/GF**
- Quinoa Cake with Saffron Red Pepper Coulis **VG/VT/GF**
- Roasted Carrot Osso Bucco with Creamy Polenta **VG/VT/GF**
- Wild Mushroom and Garden Fresh Asparagus Risotto **VT**
- Black Bean and Sweet Potato Burritos **VT**

DESSERT (*Select 1*)

- Orchard's Harvest Seasonal Fruit **VG/VT/GF**
- Flourless White Chocolate Cake **VT/GF**
- Orchard's Harvest Berry Tart with Mascarpone Crème **VT**
- Hazelnut Torte **VT**
- Chocolate Ganache Layer Cake **VT**
- Fried Crème Puffs with Whipped Cream and Seasonal Berries **VT**
- Creamy Ricotta or Cream Cheese Cheesecake **VT**
- Fresh Baked Apple Croustade **VT**
- Sabayon with Orchard's Harvest Berries **VT**
- Chocolate Trilogy Cake **VT**
- Limoncello Cake **VT**

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