

# PLATED MEALS

## PLATED MEALS

{25 person minimum and \$140.00 Server charge for every 25 people. China is included for meals served in the Dining Room.}

### {Includes}

Fresh 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.....\$48.00pp**  
**OR, SELECT A "DUET" OF TWO ENTRÉES SERVED ON THE SAME PLATE ..... MARKET PRICE**  
**ADD ASSORTED SODA AND BOTTLED WATER.....\$3.00pp**

### 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  
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 (\$6.00 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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