

# Plated Meals

**Plated Meals**

**25 person minimum and \$150.00 Server charge for every 15 people.**  
**China is available at \$7.25pp and requires an additional Server at \$150.00.**

**Includes**

Fresh Baked Dinner Rolls and Butter  
Chef's Choice of Freshly Prepared Seasonal Vegetable and Starch Assorted Soda and Bottled Water

Select one first course, one entrée, one dessert..... **\$57.75pp**  
Or, select a "duet" of two entrées served on the same plate..... **Market Price**  
Add Coffee and Tea Service..... **\$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**

**Entrée (Select 1)**

**Poultry, Beef, and Pork**

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

**Seafood**

Arctic Char with Fresh Herbs **GF**  
Dill and Lemon Roasted Salmon with Julienne Peppers ad Fennel **GF**  
Extra Fancy Jumbo Lump Crab Cakes (\$6.00 each)  
Baked Grouper with Romanesco Sauce  
Roasted Cod with Braised Butter Beans and Swiss Chard  
Honey-Ginger Baked Black Sea Bass with Quinoa and Sushi Rice Pilaf  
Honey-Miso Salmon with Sesame-Cumin Whipped Potatoes and Roasted Tricolor Baby Carrots

**VG= Vegan VT=Vegetarian GF=Gluten Free** (Continued on next page)

# Plated Meals (continued)

## Entrée (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

Roasted Carrot Osso Bucco with Creamy Polenta VG/VT/GF

Coconut Curry Butternut Squash with Lemon-Mint Jasmine Rice 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

Chocolate Ganache Layer Cake VT

Creamy Ricotta or Cream Cheese Cheesecake VT

Fresh Baked Apple Croustade VT

Chocolate Trilogy Cake VT

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