

PLATED MEALS

{25 person minimum and \$150.00 Server charge for every 15 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 - \$57.75pp

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

ENTREES {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
 - Lemon Crusted French 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
 - Grilled Salmon with Red Onion Chutney GF
 - Potato Crusted Cod Velouté
 - Extra Fancy Jumbo Lump Crab Cakes (\$6.00 each)
 - Baked Grouper with Romanesco Sauce
 - Halibut (Market Price)
 - Chilean Sea Bass (Market Price)
- 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

Chocolate Trilogy Cake VT

Limoncello Cake VT

VG= Vegan VT=Vegetarian GF=Gluten Free