



Plated Dinner Menu

All dinners served with fresh baked rolls and butter, starter and dessert selection
Freshly Brewed Coffees and an Assortment of Tea

STARTERS ***(Choice of One)***

Salad

Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese

Sliced Pears, Organic Mixed Greens, Candied Walnuts,
Goat Cheese, Honey Thyme Vinaigrette

Heirloom Tomatoes, Maytag Blue Cheese and
Applewood Smoked Bacon, Arugula

Mixed Field Greens, Granny Smith Apples, Grapefruit, and Citrus Vinaigrette

Fresh Mozzarella with Plum Tomatoes and Fresh Basil

Soup

**Please note that some selections are seasonal*

Roast Butternut Squash

Wood Roasted Tomato with Fresh Basil

Apple Parsnip Bisque

Mushroom Veloute

Salmon and Sweet Potato Chowder

Shrimp Bisque

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.

(Plated Dinner Menu Continued)

ENTREES

(Choice of One)

Roasted Chicken Breast
Smashed Potatoes and Chilled Green Bean
Salad, BBQ Chicken Jus
\$50.00

Grilled Salmon
Caper Brown Butter, Polenta and
Sautéed Greens
\$55.00

Three Cheese Penne Pasta with Sundried
Tomatoes, English Peas, Panko
\$50.00

Pacific Halibut
Sautéed Spinach, Wild Mushroom Risotto,
Lemon Buerre Blanc
\$55.00

Chicken Breast Roulade
with Spinach, Mushrooms and Gruyere
Cheese, Sauce Forestiere and Garlic Mashed
Potatoes
\$52.00

Grilled Sirloin
Wilted Spinach, Potato Gratin, Crispy Onions
and a Horse Radish Cream
\$56.00

Filet Mignon
Sauce Bordelaise, Rosemary Red Potatoes
with Sautéed Greens
\$58.00

Pork Tenderloin Au Poive
Brandy Peppercorn Glaze with Asparagus,
Bacon -Pommes Puree
\$54.00

Grilled Berkshire Pork Chop
Sweet Potato Hash, Braised Swiss Chard
with Sweet Onion Thyme Reduction
\$54.00

Grilled Alaskan Salmon
Cauliflower Puree, Asparagus and Citrus
Crème Fraiche
\$53.00

Oven Roasted Rockfish
Creamed Corn, Haricot Verts and
Tomato Jam
\$55.00

Grilled Filet and Salmon
Red Wine Shallots, Sautéed Spinach, Pommes
Puree Lemon Thyme Butter Sauce
\$62.00

DESSERTS

(Choice of One)

Seasonal Fruit Crumble
Chocolate Pot de Crème
Fresh Fruit Tart with Vanilla Custard

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DINNER BUFFET

SALADS

(Select One)

Caesar Salad

Sourdough Croutons and Grated Parmesan Cheese

Citrus Salad

Mustard Dressing, Arugula and Black Olives

Butter Lettuce

Blue Cheese Vinaigrette, Pickled red onions and Cherry Tomatoes

APPETIZERS

(Select One)

Hot Smoked Salmon

Crispy Potato Cakes, Chive Crème Fraiche

Sautéed Shrimp

Aged Cheddar grits, Tasso Ham Gravy

Blue Crab Salad

Butter Lettuce Cups

ENTREES

(Selection of Two)

Roast Chicken Breast

Whole Grain Mustard Sauce

Sautéed Salmon

Caper Brown Butter

Grilled Rockfish

Plum Tomato and Onion Stew

Roast Leg of Lamb

Rosemary and Sweet Garlic Au jus

Grilled Sirloin

Truffle Steak Sauce and Onion Rings

DESSERTS

Chef's Selection Desserts

Freshly Brewed Coffees and an Assortment of Tea

\$60.00 PER PERSON

(Add \$9.00 for each additional salad and \$12.00 for each individual entrée)

****PRICE IS BASED ON TWO HOURS OF SERVICE****

(20 guest minimum)

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.