



EXECUTIVE CHEF

Jason Berthold

PLATED DINNERS

For Parties of 30 people or more

All entrees served with mixed lettuce salad and choice of two dressings.

Coffee, Iced Tea, and Lemonade are included.

SAUTEED SALMON

Spinach, Fingerling Potatoes,
Citrus-Caper Vinaigrette
\$38

GRILLED AHI TUNA

Jasmine Rice, Grilled Broccolini,
Tamari-Mushroom Sauce
\$30

SAUTEED CHICKEN BREAST

Swiss Chard, Potato Gratin,
Whole Grain Mustard Sauce
\$28

GRILLED CHICKEN BREAST

Rice Pilaf, Asparagus,
Garlic-White Wine Butter Sauce
\$28

GRILLED BEEF SIRLOIN STEAK

Baked Potato, Creamed Spinach,
Red Wine Jus
\$30

BRAISED BEEF SHORT RIB

Roasted Potatoes, Brussels Sprouts, Bacon,
Green Peppercorn Sauce
\$42

MUSHROOM RAVIOLI

Grilled Broccolini, Roasted Garlic, Pine Nuts,
Italian Cheese
\$24

SEASONAL VEGAN QUINOA BOWL

\$23

DUO ENTREES

6oz GRILLED BEEF SIRLOIN WITH 5oz SAUTEED SALMON

Roasted Fingerling Potatoes, Broccolini,
Whole Grain Mustard Sauce
\$40

GRILLED CHICKEN BREAST WITH 5oz SAUTEED SALMON

Rice Pilaf, Asparagus,
Sun-Dried Tomato Vinaigrette
\$38

DESSERTS

VANILLA BEAN POT DE CRÈME

Fresh Strawberry Sauce,
Wafer Cookie
\$9

VANILLA CHEESECAKE

With Bourbon Caramel or
Choice of Sauce
\$12

CHOCOLATE TART

Toasted Almonds, Salted Caramel,
Vanilla Ice Cream
\$12

*Please inquire about any other items
not listed here*