



DINNER MENUS

PLATED DINNER

Includes Fresh Baked Rolls, and Butter, Water, Brewed Regular and Decaf Coffee and Iced Tea

FIRST COURSE

Salad (select one):

\$11/PER PERSON

Garden Salad

Spring Mix, Young Greens, Carrot, Cabbage, Cucumber, Heirloom Grape Tomatoes, Radish, Sherry Vinaigrette

Caesar Salad

Hearts of Romaine, Classic Caesar Dressing, Parmesan, Garlic Croutons, Tomato Confit, Toasted Pine Nuts

Berry Feta Salad

Baby Spinach, Fresh Berries, Oranges, Roasted Beets, Pickled Onion, Feta, Candied Pecans, Orange Vanilla Bean Vinaigrette

Southern Broccoli Chop Salad

Iceberg, Broccoli, Green Peas, Carrot, Cucumber, Heirloom Grape Tomato, Buttermilk Ranch, Applewood Smoked Bacon, Smoked Cheddar, Crispy Shallots

Caprese Salad

Mixed Greens, Heirloom Grape Tomato, Cucumber, Red Onion, Mozzarella, Basil Pesto Vinaigrette

SECOND COURSE

All Entrees Served with Choice of Chive Whipped Potatoes, Roasted Potatoes, Crispy Polenta, Au Gratin Potatoes and Your Choice of Haricot Verts or Seasonal Veggies. A floor plan indicating each guest's seating arrangement and their selected entrée is also required.

Single Entrees:

Chicken Saltimbocca

Sage Demi-Glaze, Balsamic Tomato Confit

\$39/PER PERSON

Applewood Bacon Wrapped Pork Loin

Bourbon Demi-Glaze, Blackberry Salsa

\$48/PER PERSON

Braised Short Rib

Cabernet Demi-Glaze, Mushroom Root Hash

\$63/PER PERSON

Porcini Rubbed Black Angus Beef Filet

Mushroom Demi-Glaze, Fried Onions

\$72/PER PERSON

Herb Crusted Salmon
Chipotle Cream Sauce, Heirloom Tomato Pico de Gallo
\$62/PER PERSON

Sesame Cauliflower Steak
Sweet Soy, Mushroom Root Hash
\$39/PER PERSON

Butternut Squash Ravioli
\$39/PER PERSON

Dual Entrees:

Beef Filet Mignon Topped with Bourbon Mushrooms and Blue Cheese Crust, Jumbo Lump Crab Cake or
Lemon Garlic Gulf Shrimp
\$92/PER PERSON

Rosemary Rubbed Filet of Beef, Lemon Butter Chicken with White Cheddar and Scallion Potato Cake,
and Citrus-steamed Asparagus
\$82/PER PERSON

Herb Crusted Chicken with Chive Butter Salmon, Seasonal Veggies and Roasted Potatoes
\$80/PER PERSON

Chicken Saltimbocca with Sage Demi-Glaze, Balsamic Tomato Confit, Braised Short Rib
\$80/PER PERSON

THIRD COURSE

\$10/PER PERSON

Dessert

Dark Chocolate Chambord Mousse Cake with Raspberry Coulis
Black Cherry White Chocolate Bread Pudding with Crème Anglaise
Butter Pecan Bourbon Granny Smith Apple Crumble
Ricotta Cheesecake

CREATE YOUR OWN DINNER BUFFET

Includes One Salad, One Proteins, Two Sides, One Dessert, Fresh Baked Rolls, Butter, Water, Iced Tea, and Freshly Brewed Regular and Decaffeinated Coffee Station

(Minimum Guest Count of 25 People)

Choose One Salad:

Garden Salad

Spring Mix, Young Greens, Carrot, Cabbage, Cucumber, Heirloom Grape Tomato, Radish, Sherry Vinaigrette

Caesar Salad

Hearts of Romaine, Classic Caesar Dressing, Parmesan, Garlic Croutons, Tomato Confit, Toasted Pine Nuts

Caprese Salad

Mixed Greens, Heirloom Grape Tomato, Cucumber, Red Onion, Mozzarella, Basil Pesto Vinaigrette

Berry Feta Salad

Baby Spinach, Fresh Berries, Oranges, Roasted Beets, Pickled Onion, Feta, Candied Pecans, Orange Vanilla Bean Vinaigrette

Southern Broccoli Chop Salad

Iceberg Lettuce, Broccoli, Green Peas, Carrot, Cucumber, Heirloom Grape Tomato, Applewood Smoked Bacon, Smoked Cheddar, Crispy Shallots

Proteins:

Artichoke Roasted Vegetable Lasagna

\$40/PER PERSON

Beef Ricotta Mozzarella and Marinara Lasagna

\$40/PER PERSON

Chile Verde Enchiladas

\$40/PER PERSON

Chicken Parmesan Marinara

\$50/PER PERSON

Honey Dijon Thyme Chicken

\$50/PER PERSON

Mushroom Pan Jus Chicken

\$50/PER PERSON

BBQ Beef Brisket, Caramelized Onions
\$60/PER PERSON

Braised Beef Short Rib, Cabernet Mushroom Root Hash
\$60/PER PERSON

Cane Roasted Pork Tenderloin, Blackberry BBQ Sauce
\$50/PER PERSON

Chimichurri Salmon
\$50/PER PERSON

For 2 Entrees, Add \$10 per person cost added to higher priced entree.

For 3 Entrees, Add \$20 per person cost added to higher priced entree.

For an Additional Side or Salad, Add \$4 per person

Choose up to Two Sides:

Southern Bacon Green Beans with Almonds
Grilled Asparagus and Baby Carrots
Broccolini and Roasted Sweet Peppers
Fire Roasted Squash and Tomatoes
Roasted Street Corn, Crema, Cotija
Capellini Pasta, Basil Pesto Butter

Wild Rice Pilaf with Mushroom
Cheddar Rice Grits
Garlic Roasted Fingerling Potatoes
Buttermilk Chive Whipped Potatoes
Bourbon Sweet Potato Mash
Loaded Mac and Cheese

Choose up to Two Desserts:

Dark Chocolate Chambord Mousse Cake, Raspberry Coulis
Black Cherry White Chocolate Bread Pudding, Crème Anglaise
Butter Pecan Bourbon Granny Smith Apple Crumble
Berry Cobbler, Chantilly Cream
Ricotta Cheesecake

Smart Treats:

Chocolate Truffles - \$3/Each
Macarons and Petit Fours - \$2/Each