Plated Meals

Served with iced tea, filtered ice water, and Starbucks fair trade coffee and hot teas
Also served with whole grain, ciabatta, and french dinner rolls and butter

Choose one each from each course:

First Course
Soups
Roasted Tomato Basil            Roasted Chicken Chowder
Asparagus and Spring Pea         Cream of Three Onion
Roasted Butternut Squash with cinnamon and star anise Maryland Crab
Local Mushroom Bisque

Salads
Baby Romaine Salad
grapefruit sections, slow roasted tomatoes, garlic croutons, Caesar dressing

Little Gem Lettuce
grilled seasonal squash, toasted sunflower and pumpkin seeds, lemon dressing

Local Mixed Greens
served with cranberries, goat cheese, candied walnuts, and balsamic dressing

Local Baby Kale
dried strawberries, toasted pine nuts, shaved parmesan, baguette crisps, champagne herb vinaigrette

Baby Spinach
dried cranberries, spiced pecans, port wine glazed onions, honey shallot dressing

Iceberg Wedge
tomatoes, local blue cheese, applewood smoked bacon, buttermilk dressing

Farmers Market
served with stuffed cucumbers, tomatoes, and honey shallot dressing

Vine Ripened Tomatoes
served with Buffalo mozzarella, balsamic reduction, and pesto vinaigrette
Plated Meals

Second Course

Vegetarian Entrées
Roasted Vegetable Wellington  23.95
served with tomato coulis
Roasted Vegetable Risotto  23.95
served with sautéed mushrooms and roasted tomatoes
Soy Marinated Tofu  23.95
served with coconut rice cake and ponzu sauce
Traditional Yellow Curry  23.95
served with zucchini, squash and basmati rice
Porcini Stuffed Gnocchi  23.95
served with roasted mushrooms and a rich mushroom broth

Cold Salad Entrées
Classic Cobb
served with bacon, eggs, tomatoes, balsamic dressing
  • with chicken  23.95
  • with shrimp  25.95
  • with salmon  25.95
Classic Caesar
served with ciabatta croutons and parmesan cheese
  • with chicken  23.95
  • with shrimp  25.95
  • with salmon  25.95
Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes, boiled new potatoes, vinaigrette
  • with chicken  23.95
  • with tuna  25.95
  • with salmon  25.95

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.
## Plated Meals

### Second Course continued

### Entrées

- **Roasted Chicken Breast Stuffed with Spinach, Prosciutto, and Gruyère**  29.95
  - Marsala mushroom sauce, saffron basmati rice, fresh seasonal vegetables
- **Grilled Moroccan Chicken Breast**  29.95
  - tri-color quinoa pilaf, curried cauliflower, roasted roma tomatoes, cucumber-mint yogurt sauce
- **Seared Chicken Breast**  29.95
  - herbed chicken au jus, vegetable risotto, fresh seasonal vegetables
- **Glazed Chicken Breast**  29.95
  - ginger chili glaze, julienne fresh vegetables, seasoned sticky rice
- **Grilled Medallion of Beef**  38.95
  - potato risotto, braised garlic spinach, port wine sauce
- **Boneless Braised Short Ribs**  33.95
  - Yukon gold mashed potatoes, red wine demi glaze, fresh seasonal vegetables
- **Grilled New York Strip Steak**  44.95
  - classic baked Idaho potato, fresh seasonal vegetables, bordelaise sauce
- **Herb Crusted Salmon**  33.95
  - herb polenta square, lemon buerre blanc, fresh seasonal vegetables
- **Seared Maryland Crab Cake**  42.95
  - herb roasted red bliss potatoes, grilled green and yellow squash, Old Bay rémoulade sauce
- **Local Sustainable Hake**  34.95
  - herb polenta square, lemon buerre blanc, fresh seasonal vegetables

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Plated Meals

Third Course

Desserts

Glazed Seasonal Fruit Tart
perfectly ripened fresh fruit, vanilla chiboust cream
butter crust accompanied with Bacardi rum
custard sauce and whipped cream

Poached Apple Tart
tart apples poached in wine syrup, almond cream,
crunchy tart shell, and mango coulis

Decadent Chocolate Bombe
dark chocolate and cognac mousse, chiffon sponge cake,
bittersweet chocolate ganache glaze, and coffee grain sauce

Brandied Cherry Cheese Cake
classic New York style cheese cake with
brandied sweet dark cherries and white chocolate sauce

Citrus Meringue Tart
orange and lemon curd, shortbread tart shell,
toasted Swiss meringue, and orange infused crème anglaise

Individual Tiramisu Cake
creamy mascarpone, whipped cream, and marsala between
layers of coffee soaked sponge cake with cocoa syrup

Chocolate Italian Zabaglione Torte
whipped chocolate Zabaglione cream layered with chocolate
genoise sponge served with strawberry sherry coulis

Warm Chocolate Chip Bread Pudding
crustons made from butter croissants over a vanilla custard
base baked into a rich pudding with cognac sauce

Raspberry Currant Mirror Cake
light raspberry and black currant mousse, chiffon sponge
cake brushed with triple sec and a vanilla custard sauce

Orange Chocolate Mirror Cake
delicate Bavarian orange cream over dark chocolate mousse,
chocolate butter sponge cake with vanilla crème anglaise

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