

## SERVED DINNERS

### SERVED DINNER SALADS (Choice of One)

#### MIXED FIELD GREENS

Fresh Seasonal Berries, Mango Ginger Stilton, Raspberry Vinaigrette

#### GARDEN SALAD

Shaved Carrots, English Cucumbers, Grape Tomatoes, Herbed Croutons, Balsamic Vinaigrette

#### BABY GREENS SALAD

Shaved Daikon Radish, Carrots, Edamame, Sesame Ginger Dressing

#### HEARTS OF ROMAINE

Marinated Tomatoes, Focaccia Croutons, House Made Caesar Dressing

#### BABY WEDGE SALAD

Shaved Carrots, Tomato Confit, Chopped Bacon, Blue Cheese Dressing

### SERVED DINNER ENTREES (Choice of One)

(All Entrees served with the Chef's Selection of Seasonal Accompaniments)

#### MUSTARD CRUSTED CHICKEN BREAST

Oven Roasted Boneless Chicken Breast, Whole Grain Mustard, Panko Crust,  
Fresh Tarragon Cream

#### PORCINI DUSTED CHICKEN BREAST (GF)

Wild Mushroom Ragout, Porcini Jus

#### SEARED ARCTIC CHAR FILLET

Five Grain Pilaf, Lemon Chive Sauce

#### OVEN POACHED SEA BASS FILLET

Heirloom Tomato Compote, Fresh Basil Beurre Blanc

#### MEDITERRANEAN STUFFED CHICKEN BREAST

Stuffed with Spinach, Tomato and Feta Cheese, Lemon and Fresh Oregano Sauce

#### FENNEL ROASTED SALMON FILLET

Big Pearl Couscous, Warm Tomato Vinaigrette, Crispy Leeks

**BRAISED ANGUS BEEF SHORT RIBS**

Parsnip Mash, Red Wine Sauce

**CIDER BRINED PORK TENDERLOIN**

Creamy Herbed Polenta, Bourbon Sauce

**FILET MIGNON**

(+\$10.00 per person)

Dauphinoise Potatoes, Cabernet Demi-Glace

**CHEF'S VEGETARIAN PREPARATION**

Always fresh, seasonal and artfully presented

All Entrees are Served with the Chef's Selection of Seasonal Accompaniments,  
Rolls and Butter and your choice of Dessert

**\$49 per person**

**SERVED DINNER DUET ENTREES**

(Choice of One)

All Entrees are served with the Chef's Selection of Seasonal Accompaniments

PETITE FILET

JUMBO LUMP CRAB CAKE

RED WINE BRAISED SHORT RIBS

FENNEL CRUSTED SALMON

CRAB STUFFED SHRIMP

MEDITERRANEAN STUFFED CHICKEN MEDALLIONS

ROSEMARY GRILLED CHICKEN BREAST

SEARED ARCTIC CHAR FILLET

ROASTED TENDERLOIN

OVEN POACHED SEA BASS

MEDITERRANEAN STUFFED CHICKEN MEDALLIONS

JUMBO LUMP CRABCAKE

**\$59 per person**

All Served Dinners Include  
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

All food and beverage is subject to a 23% staffing charge, prices are subject to change.

## PLATED DESSERTS

### **Margarita Cake**

White Chocolate, Nut Mediant, Orange Puree

### **Mexican Chocolate Cake**

Served with Cinnamon Sugar Churro

### **Apple Tart Tatin**

Crème Fraiche, Oat Streusel

### **Fresh Berry Napoleon**

Diplomat Cream, Crème Anglaise

### **Mascarpone Cheesecake**

Chocolate Tuile, Raspberry Coulis

### **Chocolate Explosion-Chocolate Brownie**

Milk and White Chocolate Mousse, Chocolate Ganache

### **Dark Chocolate Marquise**

Coffee Crème, Raspberry Coulis

### **Pineapple Crumb Cake**

Served with Cherry Coulis

### **Southern Peach Cobbler**

Served with Fresh Whipped Cream

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## DINNER BUFFETS

(Please select one Dinner Buffet)

### AMERICAN COMFORT

BLT Chop Salad with Buttermilk Ranch Dressing  
Warm Cornbread Muffins and Biscuits

#### Entrees (Choice of Two)

Ale Braised Beef Stew with Creamy Mashed Potatoes  
Chicken Pot Pie with Vegetables and Puff Pastry Crust  
Roasted Turkey Breast with Traditional Stuffing and Rosemary Gravy  
Bacon Wrapped Meatloaf with Mushroom Gravy  
Green Bean Casserole with Crispy Fried Onions  
Macaroni and Cheese  
Fresh Baked Cookies and Brownies

### THE ORIENT EXPRESS

Baby Greens Salad with Shaved Radishes, Edamame, and Soy-Shallot Vinaigrette  
Grilled Chicken and Beef Satay with Dipping Sauces  
Stir Fry Vegetables with Ginger and Bok Choy  
Rare Seared Tuna Platter with Asian Cabbage Slaw  
Vegetable Fried Rice  
Steamed Dumplings and Spring Rolls with Soy Sauce and Chili Marmalade  
Chinese Fortune Cookies  
Lemon Ginger Cheese Cake  
Spiced Pineapple Cake

### SOUTHERN

BLT Salad with Ranch Dressing  
Mac and Cheese - Elbow Macaroni, Sharp Cheddar, Pimentos,  
Garlic Parsley Bread Crumbs  
Buttermilk Marinated Boneless Fried Chicken  
BBQ Roasted Beef Brisket  
Southern Style Dirty Rice, Green and Red Bell Peppers, Ground Beef, Yellow Onion  
Creamed Green Beans with Crispy Onions  
Fresh Baked Biscuits with Honey Butter  
Rustic Peach Cobbler

### THE ROTISSERIE

Baby Iceberg Wedge Salads with Bacon, Shaved Carrots, Tomatoes  
and Blue Cheese Dressing  
Entrees (choice of two)  
House Roasted Turkey Breast with Rosemary Sauce  
Sliced Bistro Tenderloin of Beef with Cabernet Sauce  
Fennel Rubbed Roasted Pork Loin  
Honey & Dijon Glazed Ham  
Steamed Broccolini with Baby Carrots and Brown Butter  
Mashed Potato Bar featuring Two (2) Types of Potatoes –  
Sweet Potato and Buttermilk White served with  
Crumbled Blue Cheese, Sour Cream, Minced Shallots, Horseradish,  
Chopped Smoked Bacon, Scallions, and Red Wine Gravy  
Rolls and Condiments  
Apple Cake Tartine

## **THE TUSCAN DINNER**

Chef's Antipasti Platter featuring an array of Cured Meats, Olives, and Cheeses  
Caprese Salad with Tomatoes, Fresh Mozzarella Cheese, and Basil Leaves  
Arugula Salad with Tomato Compote, Shaved Reggiano Parmesan, and Lemon Vinaigrette  
Pan Seared Chicken Breast with Marsala Sauce and Sautéed Mushrooms  
Lemon and Olive Oil Bathed Salmon Fillets with a Capers and Parsley Sauce  
Cavatelli Pasta Primavera with Fresh Seasonal Vegetables in a Tomato Basil Sauce  
Warm Parmesan Breadsticks  
Seasonal Berry Crostata, Tuscan Florentines

## **SIMPLY ORGANIC**

(All items are grown and raised naturally  
without the use of pesticides, hormones, or antibiotics)

Baby Kale Salad, Toasted Almonds, Golden Raisins, Pickled Red Onions,  
Heirloom Tomatoes and Citrus Vinaigrette  
House Baked Herb Dinner Rolls with Whipped Butter  
All Natural Chicken Breasts seasoned with Lemon and Capers  
Roasted Scottish Farm Raised Salmon Fillet with Saffron Dill Sauce  
Grilled Seasonal Vegetable Medley  
Roasted Fingerling Potatoes with Smoked Sea Salt and Fresh Herbs  
Meringue Cookies and Gluten Free Brownies

## **LATIN FLAVORS**

Organic Greens & Jicama Salad with Citrus Vinaigrette  
Black Bean and Charred Corn Salad  
Hot Sauce Bar with Crema, Guacamole, and Shredded Cheddar Cheese  
Fiery Tomato Serrano Salsa, Pickled Jalapeños, Crisp Tortilla Chips  
Soft Tortillas  
Slow Braised Carnitas  
Lime and Cilantro Grilled Chicken with Pico di Gallo  
Mexican Style Yellow Rice  
Cinnamon Rice Pudding  
Tres Leches Cake

**\$49 per person**

All Dinner Buffets Include  
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Dinner Buffets require a minimum of 30 guests.