



Exceptional Plated Dinner

Plated Dinner Menu includes Assorted Soft Drinks, and Coffee & Tea Service

APPETIZERS

Please Select One (1)



Prosciutto Wrapped Goat Cheese

On a Bed of Marinated Roasted Peppers, Mache Salad and Basil Vinaigrette

Poached and Chilled Shrimp Cocktail

Tender Greens and Spiced Cocktail Sauce

(\$3 Supplemental Fee will Apply)

Baked 3-Cheese Cannelloni

Pine Nuts, Parmesan, Parsley and Slowly Simmered Marinara

Warm Grilled Vegetable Bundle

Paper Thin Crepe with Artisan Goat Cheese Oven Dried Tomato and Organic Micro Greens

Market Vegetable Risotto

Parmesan and Herb Oil

Jumbo Ravioli of Wild Mushrooms

Goat Cheese Cream and Tomato Confit

Gulf Shrimp, Scallion and Brie Cheese Tartlet

Smoked Bacon and Frisée Salad

Goat Cheese & Sun-dried Tomato Polenta Cake

Topped with Shrimp Pepperonata

Fresh Mozzarella Stuffed Tomato with Micro Greens

Oven Roasted and drizzled with Basil Pesto

SALADS

Please Select One (1)



Hearts of Romaine “Caesar Salad Style”

Dry Aged Jack Cheese, Garlic Croutons and Extra Virgin Olive Oil

New York State Field Greens

Julienne Carrots and Zucchini, Red Pear Tomatoes with Champagne and Shallot Vinaigrette

Tri Color Salad

Dried Currants, Toasted Almonds and Strawberry-Balsamic Vinaigrette

Baby Spinach Salad

Grilled Marinated Asparagus, Mandarin Oranges and Lemon-Thyme Vinaigrette

Baby Arugula Salad

Roasted Corn, Red and Yellow Peppers, Candied Pecans and Sherry Wine Vinaigrette



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ENTRÉES

Please Select Two (2) Entrées to be Offered Tableside - Entrées served with Seasonal Vegetable, Roasted Potatoes, & Dinner Rolls

OCEAN COLLECTION

Honey Miso Glazed Salmon Orange Ginger Beurre Blanc
Pan Roasted Red Gulf Snapper Sweet Potato and Rock Shrimp Hash
Sole Francaise Classic Chardonnay-Lemon Sauce and Crispy Capers
Roasted Chatham Cod Herbes de Provence, White Wine, Tomato and Caper Broth

FREE-RANGE COLLECTION

Grilled Boneless Breast of Free Range Chicken Pommery Mustard Vinaigrette
Breast of Chicken Topped with Toasted Garlic Spinach and Mozzarella Cheese Stewed Tomatoes
Sautéed Breast of Locally Farmed Chicken Andouille Sausage Cream Sauce
Rolled and Roasted Turkey Hazelnut and Dried Fruit Stuffing

GRAZING COLLECTION

Broiled Prime Flat Iron Steak Barbaresco Reduction
Grilled Aged New York Sirloin Steak Red Wine and Shallot Butter
Balsamic Marinated Hanger Steak Plum Tomato Sauce
Cabernet Braised Short Ribs Bistro Style
Herb Seared Aged Filet of Beef Sweet Port Wine Glace
(\$4 Supplemental Fee will Apply)

DESSERT

Please Select One (1)

New York Style Cheesecake with Fresh Strawberries
Granny Smith Apple Pie with Caramel Drizzle
Espresso Soaked Tiramisu with Kahlua Whipped Cream
Chocolate Mousse Cake
Gluten-Free Flourless Chocolate Cake (requires 5 days notice)
Custom Designed Special Occasion Cake

Children Ages 4-10 years old, Chicken Fingers & French Fries- \$19.95 each
Children 3 years old & under are complimentary

3 Courses: \$48.00 per Person 4 Courses: \$58.00 per Person

All Menu Prices Subject to 21% Service Charge and Applicable Sales Tax