

# Upscale Dinners

## Dinner Salad Buffet / Plated

Minimum 15 persons



Includes: Artisan Bread and Butter (Omit for GF). All salads can be made vegetarian at a reduced price.

### Chicken Caesar Salad

\$15 per person

*Citrus-Marinated Chicken Breast atop Chopped Romaine and Iceberg Lettuce, Tangy House-Made Caesar Dressing and Artisan-Baked Croutons.*

### Greek Chop Chicken Salad

\$15 per person

*Chopped Iceberg and Romaine Lettuce with Kalamata Olives, Pepperoncini Peppers, Sautéed Onion, Sliced Tomato, Feta Cheese, Marinated Chicken Breast and Fresh Herb Vinaigrette.*

### Bitter Sweet Winter Green Steak Salad

\$21 per person

*Bitter Winter Greens Tossed with Sliced Apples, Maple Crumbles, Bleu Cheese Vinaigrette, Cider Gastrique and Sliced Skirt Steak.*

### Weeping Thaiger Steak Salad

\$21 per person

*Sliced Flank Steak atop Iceberg Lettuce, Shredded Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts, Thai Chili Vinaigrette.*

### Grilled Zucchini Caprese Salad

\$15 per person

*Grilled and Chilled Zucchini and Red Onion with Buffalo Mozzarella, Thick-Sliced Roma Tomato, Served Over a Bed of Mixed Greens with a Red-Wine Balsamic Vinaigrette.*

\*Linens, delivery/pick ups, serving staff and sales tax additional.

# Upscale Dinners

## Select Cuts of Meat Buffet / Plated

Minimum 15 persons



Includes: Artisan Bread and Butter (Omit for GF) and Your Choice of a Vegetable and a Starch/Grain.  
Pairing Suggestions Available Upon Request

<b>Fish of the Day</b> <i>(ask about specials)</i>	Market Price
<b>Herb Crusted Pork Tenderloin</b> <i>with Port Gastrique</i>	\$23 per person
<b>Lemon and Herb Marinated Chicken Breast</b> <i>with White Wine Pan Sauce</i>	\$23 per person
<b>Crispy Brined Chicken Thighs</b> <i>with Apple Cider Reduction</i>	\$23 per person
<b>8oz Grilled Ribeye</b> <i>Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri</i>	\$30 per person
<b>8oz Grilled Filet Mignon</b> <i>Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri</i>	\$35 per person
<b>Braised Short Ribs</b> <i>with Porcini Dry Rub and Red Onion Agrodolce</i>	\$32 per person
<b>Slow Roasted Smoked Pork Shoulder</b> <i>with Pork Jus</i>	\$23 per person

## Vegan / Vegetarian Options

<b>Black Pepper Grilled Portabella Steaks</b> <i>with White Garlic Agrodolce</i>	\$20 per person
<b>Roasted Eggplant</b> <i>with Lemon, Garlic, Balsamic Glaze</i>	\$18 per person

See following page for vegetable and starch/grain options.

\*Linens, delivery/pick ups, serving staff and sales tax additional.

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## Select Cuts of Meat Buffet / Plated

Minimum 15 persons



### Fresh Vegetable Options

Grilled Asparagus with Lemon  
White Wine Steamed Green Beans  
Glazed Carrots with Fresh Dill  
Creamed Kale with Garlic Crumble  
Bacon-Fried Brussel Sprouts  
Steamed Broccoli with Butter  
Roasted Cauliflower with Spicy Harissa and Parmesan  
Caramelized Cabbage  
Garlic Grilled Zucchini

### Starches & Grains

Roasted Fingerling Potatoes  
Sweet Potatoes with Brown Sugar Glaze  
Long Grain Rice Pilaf  
Brown Rice  
Wild Rice  
Four Cheese Gratin  
Sour Cream and Onion Mashed Potatoes  
Roasted Red Potatoes with Garlic and Parsley  
Loaded Baked Potato with Sour Cream, Bacon, and Chives  
Stewed Cannellini Beans with Tomato, Citrus, and Fresh Parsley

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