

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

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

Vegan / Vegetarian Options

Black Pepper Grilled Portabella Steaks <i>with White Garlic Agrodolce</i>	\$20 per person
Roasted Eggplant <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.

Upscale Dinners

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

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