

{dinner}

evenings to remember

Plated Dinner

Starbucks Lite Note Regular & Decaffeinated Coffee

Assorted Tazos Tea Selections

Warm Rolls and Sweet Cream Butter

Includes Starter and Dessert

Starters

Herb Roast Chicken and Orzo Soup with Basil Pistou

Southwestern Potato and Corn Chowder with Red Pepper Coulis

Tortellini en Brodo

Petit Penne Pomodoro with Spinach

Classic Caesar with Shaved Red Onion, White Anchovy, House Parmesan Crouton

Petit Greens with Shaved Manchego, Granny Smith Apple & Roast Almond Sweet Onion Vinaigrette, Smoked Paprika

Baby Spinach, Salted Pecans, Crumbled Bleu Cheese Apricot Thyme Vinaigrette

Starter Upgrades

Caprese

Salad of Heirloom Tomatoes and Fresh Mozzarella with Petit Arugula and White Balsamic Reduction

Chiogga Beet Salad

Salad of Roasted Beet, Spinach with Maytag Blue Cheese Crumble & Lemon Verbena Vinaigrette

Hunter's Papparadelle

Papparadelle Pasta Tossed with Mushrooms, Greens, Marsala Butter, Winter Herbs and Oven Roast Tomatoes

Cioppino

Zesty Tomato and Seafood Stew with Mussels, Clams, Red Snapper and Crab. Served Over Linguini with Grilled Garlic Bread Point



Desert Selections

Chocolate Satin Layer Cake

Individual Cheesecake with Fresh Strawberries

Rich Chocolate Pudding with Berries & Vanilla Bean Creme

Dulce de Leche Cheesecake

White Chocolate Raspberry Shortcake, Cognac Berries, Vanilla Bean Crème

Banana Chocolate Tiramisu

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Entrée Selections

Meat

Stuffed Beef Tenderloin

*Gorgonzola and Mushroom Stuffed Tenderloin,
Buttermilk Smashed Red Potatoes,
Glazed Vidalia Onion*

Pan Seared Petit Sirloin

*Garlic & Pepper Braised Broccolini,
Roast Yukon Medallions, Mustard Pan Sauce*

Veal Paparadelle

*Seared Medallions of Veal Sirloin, Paparadelle
Pasta Tossed with Mushrooms, Greens, Marsala
Butter, Winter Herbs & Oven Roast Tomatoes.*

Cumin Roast Pork Loin

*Honey Apple & Onion Chutney
Spanish Rice with Sofrito*



Poultry

Chicken with Mushroom & Madeira Butter

*Thyme Sauteed Duet of Chicken Breast
Savory Crimini and Madeira Pan Gravy
Roast Potato Medallions and Wilted Greens*

Mediterranean Chicken

*Marjoram Chicken with Roast Lemon, Green Olives
& Capers, Israeli Cous Cous Pilaf, Broiled Tomato*

Turkey Scaloppine

*Seasoned & Seared Scaloppine of Turkey
Truffled Mushroom Butter*

Duck Duet

*Maple Glazed Duck Breast & Confit Duck Leg
Lemon Plum Jam, Wild Rice*



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Seafood

Potato Encrusted Halibut

Sauteed Spinach & a Preserved Lemon Relish
Sesame Seared Salmon with Wilted Asian Greens &
a Pozu Buerre Blanc (like a grapefruit)

Tarragon Crusted Salmon

Baked Salmon with a Tarragon Panko Crust,
Julienne Spring Vegetables, Jasmine Rice,
Spicy Tomato Broth



Vegan and Vegetarian

Vegan Summer Cassoulet

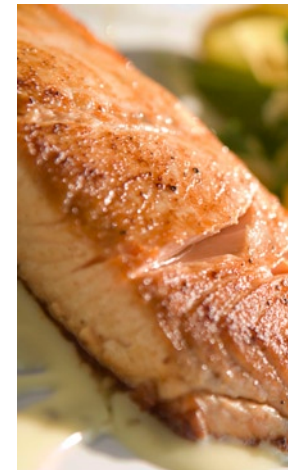
Tuscan Beans in Summery Tomato Ragù
with Olives & Basil

Pasta Apulia

Orichette Pasta with Burrata Cheese, Spinach,
Lemon & Toasted Almond

Paella Verde

Vegetable Paella with Fresh Herbs, Greens, Fava
Beans, Roast Tomatoes and a Mushroom Sofrito



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Duet Entrée

Chicken and Shrimp Fettucini Carbonara

Roast Breast of Chicken, & Skewer of Grilled Shrimp, Applewood Bacon & Broccolini Tossed with Fettucini Egg & Aged Parmesan

Short Rib & Snapper Duet

Boneless Braised Short Rib of Beef and Pan Seared Snapper with a Roast Tomato Buerre Blanc, Porcini Stuffing Strata, Julienne Vegetables

Tenderloin/Shrimp

*Sliced Tenderloin of Beef
Scallop Scampi fra Diablo
Roast Tomato Demi Glace,
Herb Potato Medallions, Asiago Baked Zucchini*

Braciola & Salmon

*Beef Braciola & Spicy Tomato Ragout,
Salmon in a Pepper Cream Sauce,
Brown Butter & Sage Sauteed Spaghetti Squash*



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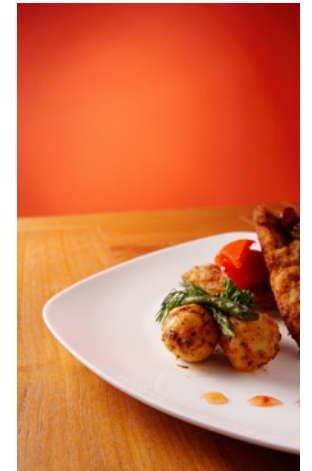
Tailor Made Dinner Buffet

Warm Entrees Choose Two

- Sliced Tenderloin with Onion Demi Glace
- Braised Boneless Beef Short Ribs
- Beef Braciola on a Bed of Sauteed Spinach
- Cumin Roast Pork with Apples
- Veal Osso Bucco with Gremolata
- Mushroom & Madeira Glazed Chicken
- Grilled Chicken with Lime Mojo
- Mediterranean Chicken
- Turkey Scaloppine
- Herb Crust Cod with Lemon Buerre Blanc
- Sesame Seared Salmon with Garlic Teriyaki
- Tarragon Crusted Salmon
- Lemon Seared Red Snapper
- Shrimp & Fettucini Carbonara with Broccolini
- Hunter's Paparadelle
- Truffled Wild Mushroom Risotto

Soups, Salads & Sides Choose Three

- Classic Petit Green Salad with Two Dressings
- Traditional Caesar Salad with House Croutons
- Grilled Radicchio Salad w/ Dijon Dressing
- Tomato & Mozzarella Salad
- Summer Tomato, Basil & Corn Salad
- Spinach & Pecan Salad with Blue Cheese
- Tortellini en Brodo
- Grilled Chicken & Orzo Soup
- Roast Tomato and Cumin Soup
- Southwestern Potato and Corn Chowder
- Mini Penne & Broccoli Alfredo
- Seasoned Calico Rice Blend
- Warm Shallot & New Potatoes
- Spanish Style Rice with Sofrito, Onions and Peas
- Herb Roasted Potato Medallions
- Fettucini with Roast Tomato Oil & Basil
- Cajun Vegetable Ratatouille
- Grilled Vegetable Medley with Balsamic Drizzle
- Roast Green Beans with Hazelnuts & Lemon
- Asiago Baked Zucchini



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Tailor Made Dinner Buffet Now Select your Sweets.

Sweets Choose Three

- Peanut Butter Mousse Tart
- Flourless Chocolate Torte
- Individual Key Lime Pie
- Lemon Berry Mascarpone Cake
- Chocolate Satin Layer Cake
- Dulce de Leche Cheesecake
- Carrot Cake with Cream Cheese Icing
- Petit Chocolate & Vanilla Cupcakes
- Miniature Iced Napoleon & Chocolate Éclair
- Upside Down Mississippi Mud Pie
- Lemon Berry Fool
- Pineapple & Brown Sugar Cupcake
- Banana Chocolate Tiramisu
- Classic Tiramisu
- Vanilla Bean or Chocolate Ice Cream
- Warm Apple Brown Betty
- Warm Pear & Cherry Bread Pudding

