



DINNER MENUS

Plated Dinner

Includes (1) Salad, (1) Entrée, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter
Water and iced tea at each place setting on tables with Brewed regular and decaf coffee on request

FIRST COURSE

Salad (select one):

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
Spinach Leaves with Assorted Citrus Segments, Crispy Pancetta, Red Wine Vinaigrette
Caesar Salad with Hearts of Romain, Croutons, and Shaved Parmesan
Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette
Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

THIRD COURSE

Dessert (select one, additional \$5/per person with alternating selection of two desserts):

Apple Cheesecake with Streusel Crumb Topping and Carmel Sauce
Orange Almond Cake with Honey-Soaked Berries
Mocha Pot Du Crème Topped with Whipped Cream
Chocolate Chambord Mousse Cake with Raspberry Coulis
Lemon Panna Cotta with Blackberry Gelee
Warm House-made Brioche Bread Pudding Smothered in Bourbon Caramel Sauce
and Spiced Candied Pecans
Vanilla Crème Brulé topped with Whipped Cream and Fresh Berries

SECOND COURSE

A floor plan indicating each guest's seating arrangement and their selected entrée is also required.

SINGLE ENTREES:

Pan Seared Chicken with Mushrooms, Carrots, and Chive Mashed Potatoes
\$48.00/per person

Pecan-Crusted Chicken with Haricots Verts and Southern Grits Cake
\$49.00/per person

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini, Herbed Risotto, Tomato
Confit, and Balsamic Reduction
\$50.00/per person

Mustard Glazed Portk Tenderloin, Honey Whipped Sweet Potatoes, Green Beans with Almonds and
Rosemary Demi
\$45.00/per person

Steak House Style Pork Chop, Caramelized Apples and Spinach Souffle
\$48.00/per person

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and Fire-Roasted Vegetables
\$69.00/per person

Cabernet Braised Short Rib, Gorgonzola Polenta, and Root Vegetable Mélange
\$59.00/per person

Grilled Filet of Beef with Red Wine Demi-Glace, Parmesan Fingerling Potatoes, and Carrots
\$71.00/per person

Cornbread Thyme Salmon, Roasted Shallot Butter Sauce, Ralston Family Rice and Asparagus with
Lemon Zest
\$62.00/per person

Roasted Sea Bass, Artichoke Sauce, Crab Potato Cake, and Seasonal Vegetables
Market Price

Grilled Sea Scallops, Risotto, Blood Orange Sauce, and Broccolini
Market Price

Butternut Squash Ravioli, Pine Nuts, and Light Brown Butter Sauce
\$39.00/per person

Potato Leek Tart, Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette
\$39.00/per person

Blistered Corn Risotto, Roasted Wild Mushroom, Baby Root Vegetables, Sauce Soubise
\$39.00/per person

Dual Entrees:

Herb-crusted Pork Tenderloin and Seared Sea Scallop, Smoked Pepper Butter Sauce and Saffron Rice
with Croquette and Seasonal Vegetables
\$75.00/per person

Roasted Breast of Chicken stuffed with Herbs, Fontina, and Garlic Red Wine Braised Short Rib, Roasted
Potatoes and Seasonal Vegetables
\$69.00/per person

Rosemary Rubbed Filet of Beef, Preserved Lemon Butter Shrimp with White Cheddar and Scallion
Potato Cake, and Citrus-steamed Asparagus
\$79.00/per person

Herb-crusted Lamb Chops, Pinot Noir Reduction, and Citrus Roasted Sea Bass with Artichoke Puree,
Dill-whipped Potatoes, and Seasonal Vegetables
\$78.00/per person

Sliced Grilled Flank Steak, Burgundy Demi-Glaze and Herb-crusted Salmon, Citrus Beurre Blanc, Boursin
Potato Mousseline and Seasonal Vegetables
\$78.00/per person

Grilled Filet of Beef and Shallot Demi-Citrus Roasted Sea Bass with Tarragon-Chive Butter Whipped
Potatoes and Seasonal Vegetables
MARKET PRICE

Create-Your-Own Dinner Buffet

Includes (1) Pre-Set Salad, (2) Proteins, (2) Sides, (1) Pre-Set Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water, tea, and freshly brewed regular and decaffeinated coffee station

\$61/per person

Salad (select one):

Tossed Green Salad with House-made
Buttermilk Ranch Dressing

Boston Bibb Lettuce with Sun-Dried
Tomatoes, Artichokes, Sliced Portobello
Mushrooms, Hearts of Palm, and
Champagne Vinaigrette

Caesar Salad with Garlic Croutons, Shaved
Parmesan, and Caesar Dressing

Baby Field Greens with Red and Yellow
Grape Tomatoes, Spiced Pecans, Goat
Cheese Crumbles, and Pink Peppercorn
Vinaigrette

Cobb Salad with Chopped Lettuce, Egg,
Avocado, Tomato, Bacon, Bleu Cheese
Crumbles, Blue Cheese Dressing

Protein (select two):

Oven Roasted Breast of Chicken with Wild
Mushroom Pan-Jue

Chicken Piccata with Herb Capers and
Lemon Sauce

Salmon with Lemon Sauce
Braised Short Ribs

Potato Crusted Cod with White Wine Shallot
Cream

Grilled Chicken 3-Cheese Penne Pasta with
Roasted Pepper Marinara

Grilled Portobello Mushroom Steak

+\$6.00/per person Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard, and Roasted Shallot Demiglace

Sides (select two):

Tortellini Pasta Salad with Pine Nuts and
Tomato Confit

Greek Orzo Pasta Salad with
Lemon Oregano Vinaigrette

Fresh Seasonal Fruits and Berries

Vegetable Medley with Citrus Vinaigrette
Sauteed Green Beans, Baby Carrots, Crisp
Shallots and Sliced Almonds

Garlic Roasted Potatoes
Whipped Potatoes

Desserts (select one):

Roasted Fuji Apple Puff Pastry with Cinnamon
Cream

Ricotta Cheesecake with Amarena Cherry
Lemon Meringue Tart with Fresh Berries
Coconut Rice Pudding

Peach or Blueberry Cobbler

Chambord Dark Chocolate Mousse
with Fresh Raspberries

Fudge Browne with Fresh Strawberries

(additional \$5/per person with alternating selection of two desserts)