

## *Plated Entrées*

All plated dinners will include an entrée served with two accompanying sides that complement each other, a garden salad with two dressings, dinner rolls with butter, coffee and china service. Add a signature salad for \$1.00 per person.

Duet entrée plate—please add \$2.00 per person to higher-priced entrée.

Multiple entrées please add \$3.00 per person (maximum of three)

For plated meals where guests pre-select between multiple entrées, assigned seating is required to guarantee the plates are delivered correctly.

### **BEEF**

#### **10 oz. Prime Rib \$26.00**

herb crusted and slow roasted, served with rosemary garlic mashed potatoes and chef's choice vegetable

#### **Beef Tenderloin Medallions \$27.00**

prepared to med-rare and topped with a bordelaise sauce, served with rissole potatoes and chef's choice vegetable

#### **Beef Short Ribs \$23.00**

braised and topped with oven-roasted tomato sauce, served over creamy polenta and balsamic glazed ratatouille

#### **Meatloaf \$19.00**

topped with a raspberry chipotle sauce and served with a garlic mashed cauliflower puree, buttered peas and carrots on the side

### **PORK**

#### **Roasted Pork Loin \$21.00**

marinated, slow roasted and sliced thin. Served on a smear of sweet potatoes and topped with cider gravy, roasted apples and maple roasted Brussels sprouts

#### **BBQ Pulled Pork \$18.00**

served on top of our famous cornbread and accompanied by pickled vegetables and cilantro lime aioli, served with our house chips

#### **Crispy Porchetta \$18.00**

with new potatoes tossed in a garlic butter pesto with ginger honey glazed carrots and parsnips

## VEGETARIAN

### Stuffed Portabella Mushroom \$21.00

served on a bed of kale salad with quinoa and fresh roasted vegetables

### Roasted Vegetable Pasta \$17.00

a blend of fresh vegetables, fresh herbs, goat cheese and feta cheese

### Falafel Cakes \$19.00

on tabbouleh and accompanied by a fattoush salad and a cucumber dill yogurt sauce and feta cheese

## FISH

### Crab Cakes \$26.00

served on a bed of pickled vegetables and topped with a remoulade sauce, served with corn relish and hush puppies

### Grilled Salmon \$26.00

dressed with an orange ginger glaze and served on a bed of whole grains, cranberries and pecans, served with fresh asparagus spears

### Emeril's Skewered Shrimp \$23.00

served over a noodle salad and julienned vegetables, topped with a mango coulis and fresh cilantro

## CHICKEN

### Honey Dijon Chicken \$26.00

pretzel encrusted chicken breast served with tri roasted potatoes and dill green beans

### Lemon Herb Chicken \$26.00

lemon herb-marinated chicken breast resting on a bed of yellow confetti rice and topped with chunky Spanish tapenade (tomato, olives, bell pepper, cilantro) with a queso fresco

### Chicken Cordon Bleu \$23.00

served with a classic white wine mushroom sauce, served alongside a blend of whole grains and Riviera blend vegetables

### Pappare Chicken \$23.00

marinated breast of chicken topped with a creamy garlic sauce and finished with sundried tomatoes and artichokes, served on a bed of cavatappi pasta with a side of asparagus

## SIGNATURE SALADS OPTIONS

### **Cosmo Salad**

mixed greens with goat cheese, craisins, roasted corn, candied nuts, red onion and our house poppy seed dressing

### **Strawberry Spinach Salad**

baby spinach with sliced fresh strawberries, candied nuts, red onion and our house poppy seed dressing.

### **Sunshine Salad**

mixed green with mandarin oranges, goat cheese, red onion, craisins, nuts and red peppers with our house balsamic vinaigrette