

## Plated Entrees

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 pp.

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

Multiple entrées please add \$3.00 pp (maximum of 3)

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 pp

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

**Beef Tenderloin Medallions** \$27.00 pp

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

**Beef Short Ribs** \$23.00 pp

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

**Meatloaf** \$19.00 pp

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

### CHICKEN

**Honey Dijon Chicken** \$21.00 pp

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

**Lemon Herb Chicken** \$21.00 pp

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 pp

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

**Pappare Chicken** \$21.00 pp

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

## PORK

### Roasted Pork Loin \$21.00 pp

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 pp

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 pp

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

## VEGETARIAN

### Stuffed Portabella Mushroom \$21.00 pp

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

### Roasted Vegetable Pasta \$17.00 pp

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

### Falafel Cakes \$19.00 pp

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

## FISH

### Crab Cakes \$26.00 pp

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

### Grilled Salmon \$26.00 pp

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 pp

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

## SIGNATURE SALADS \$1.00 pp

### Cosmo Salad

mixed greens with goat cheese, raisins, 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, raisins, nuts and red peppers with our house balsamic vinaigrette