

PLATED DINNERS

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 table service. prices are based on a minimum of 75 guests.

add a signature salad for \$1 pp.

duet entrée plate - please add \$2.25 pp to higher-priced entrée.

guest pre-select from up to 3 entrées - please add \$3.25 pp to higher priced entrée.

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 \$26.80 pp

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

Beef Tenderloin Medallions \$27.85 pp

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

Beef Short Ribs \$26.00 pp

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

Meatloaf \$19.60 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 \$21.65 pp

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

Lemon Herb Chicken \$21.65 pp

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

Chicken Cordon Bleu \$23.70 pp

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

Pappare Chicken \$23.70 pp

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

PORK

Roasted Pork Loin \$21.65 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 \$18.55 pp

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

Crispy Porchetta \$18.55 pp

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

VEGETARIAN

Stuffed Portabella Mushroom \$21.65 pp

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

Roasted Vegetable Pasta \$17.55 pp

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

Falafel Cakes \$19.60 pp

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

FISH

Crab Cakes \$26.80 pp

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

Grilled Salmon \$26.80 pp

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

Emeril's Skewered Shrimp \$23.70 pp

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

SIGNATURE SALADS – add \$1 pp

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 in our house balsamic vinaigrette