

FALL/ WINTER PLATED DINNER

SELECTION OF 10 BUTLER PASSED HORS D'OEUVRES

Assortment of Artisan Breads, Whipped Butter

SALAD COURSE

Escarole, Frisee, Roast Beets, Parsnip, Butternut Squash, Hazelnuts,  
Beet Vinaigrette

DUAL ENTREE

Braised Short Rib of Beef

Pan Roasted Salmon, Mustard Crust

Pomme Fondant

Roasted Brussels Sprouts, Celery Root, Pomegranate Seed

Red Wine Demi Glace

DESSERT

Chef's Desserts

SPRING/ SUMMER PLATED DINNER

SELECTION OF 10 BUTLER PASSED HORS D'OEUVRES

Assortment of Artisan Breads, Whipped Butter

SALAD COURSE

Arugula, Frisee, Strawberries, Goat Cheese, Almonds,  
White Balsamic Vinaigrette

DUAL ENTREE

Grilled Filet Mignon, Garlic & Herb Butter

Pan Roasted Halibut

Fingerling Potato

Asparagus, Leek, Haricot Vert, Baby Turnip, Mushroom Demi Glace

DESSERT

Chef's Desserts