

Plated meal events:

\$500 minimum \$125 each staff member labor cost

Choose one soup or salad, one main entrée and two sides

Soup

Potato, spinach, white bean, and Italian sausage

Creamy chicken gnocchi

Salad

Dressed green salad with candied pecan, pomegranate and manchego cheese with pomegranate vinaigrette

Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and dates and cherry balsamic dressing

Main entrees - \$25 a person for 25 or more guest \$30 a person for under 25 guests

Pomegranate balsamic pork loin chops topped with fresh pomegranate

Salmon Rockefeller topped with a rich sauce of parmesan, creamy spinach, onions, and crispy bacon

Chicken confit with madeira mushroom creamy sauce served on a bed of red wine pasta

Grilled carved Kentucky bourbon glazed skirt steak

Main entrees - \$30 a person for 25 or more guests \$35 a person for under 25 guests

Chicken breast stuffed with dates, herbed goat cheese, and porchetta topped with winter sugar plum and stone fruit sauce

Horseradish crusted salmon with red and gold beets and pistachio vinaigrette

Trout almondine with fresh local trout sautéed in brown butter and sliced almonds

Steakhouse Pork chops with lemony shallot and caper white wine sauce

Main entrees - \$35 a person for 25 guest or more \$40 a person for under 25 guests

Smoked Pork tenderloin stuffed with apples bacon and gorgonzola topped with whiskey maple glaze

Root beer braised beef short rib with mashed sweet potatoes and honey butter

Pecan crusted local trout with rum apricot peach chutney

Skirt steak pinwheels with marinated skirt steak stuffed with red peppers and onion, spinach, smoked gouda rolled up and grilled then topped with roasted red pepper pesto

Main entrees - \$40 a person for 25 guest or more \$45 a person for under 25 guests

Crab and boursin triple cream risotto topped with shrimp in a lemon wine caper sauce

Grilled strip steak with a port and cream lobster sauce topped mushroom duxelles ravioli

Halibut with olives, capers, tomatoes, and shallot in white wine Beurre Blanc

Main entrees - \$50 a person for 25 guest or more \$55 a person for under 25 guests

Braised venison bourguignon with roasted winter root vegetables with red wine demi-glace

Filet Mignon topped with lemon garlic lump crab

Seared duck confit with a cherry cognac demi glaze

Carved Prime rib with blue cheese and chive compound butter

Main entrees Duos -

*Chicken confit with madeira mushroom creamy sauce
with*

Salmon Rockefeller topped with a rich sauce of creamy spinach, onions, and bacon

*Carved Beef tenderloin fillet with Montpellier compound butter
with*

Browned butter scallops topped with citrus relish and champagne and cranberry gastric

Vegetarian options - \$35 a guest



Sweet Potato and ricotta gnocchi sautéed in browned butter with dried cranberries, and pecan pesto

Mushroom Cassoulet and farro risotto with a rich mushroom and wine sauce gratin with ancient grain risotto

Sides:

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Roasted garlic and lemon butter orzo pasta

Creamy herbed goat cheese polenta

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Broccolini with herbed butter

Tender tri-colored carrots with a red wine reduction

Sweet treats - \$10 a guest

Bourbon chocolate pecan tart

Flourless chocolate cake with peppermint ganache

Sticky toffee pudding cake with caramel drizzle

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache