

Plated MENU

INCLUDES SALAD & BREAD

TIER ONE OPTIONS

\$50/Person

Shrimp & Scallop Risotto

Seared sea scallops and grilled shrimp served over lemon beurre blanc risotto, finished with grilled asparagus

Maple Glazed Salmon

Oven roasted Atlantic salmon fillet served over sweet potato purée with grilled asparagus, finished with maple bourbon glaze

Veal Short Ribs

Slow braised in a rich port and balsamic reduction with sautéed portabella mushrooms. Served over cheesy grits and glazed carrots

Stuffed Pork Chop

12 oz prime bone-in pork chop filled with apple bacon stuffing, served with boursin mashed potatoes and caramelized butternut squash

Chicken Marsala with Mushroom Ravioli

Pan seared chicken breast with marsala wine reduction and sautéed mushrooms, served with wild mushroom ravioli

Peppercorn Filet Mignon Tips

Served over rosemary garlic risotto with roasted asparagus, finished with an asiago cream sauce

Prosciutto & Mozzarella Chicken Roulades

Filled with prosciutto and mozzarella, served over roasted garlic potato purée with grilled asparagus, finished with a white wine pan jus

Wild Mushroom Chicken Roulades

Filled with wild mushrooms and gruyere, served over rosemary garlic risotto with herb roasted carrots, finished with a creamy mushroom sauce

6 oz Filet Mignon

Tender filet mignon served over boursin mashed potatoes with roasted asparagus, finished with herb garlic butter

TIER TWO OPTIONS

\$60/Person

8 oz Filet Mignon

Pan seared filet mignon finished with herb garlic butter, served over mashed potatoes with roasted asparagus

14 oz Prime Rib

Slow roasted prime rib served with horseradish cream and au jus, served with garlic herb mashed potatoes with roasted asparagus and honey glazed carrots

10 oz Sous Vide Duck Breast

Sous vide duck breast seared to a crisp finish, served over parmesan herb risotto with glazed carrots and finished with a cherry port reduction

Beef Short Rib Tomahawk

Bone-in beef short rib braised until tender, finished with a red wine port reduction, served over parmesan mushroom risotto with roasted baby carrots

Butter Poached Halibut

Halibut poached in butter and finished with lemon beurre blanc, served over parmesan herb risotto with grilled asparagus

8 oz Filet Mignon with Scallop and Shrimp Scampi

Filet mignon paired with scallops and shrimp served over angel hair pasta in garlic white wine butter sauce with steamed broccoli

Gluten free options available upon request.

Plated MENU

INCLUDES SALAD & BREAD

TIER THREE OPTIONS

\$70/Person

Beef Short Rib Tomahawk

Succulent 15 oz bone-in beef short rib, slow braised until fork tender and finished with a rich port wine reduction, served over parmesan mushroom risotto with roasted baby carrots

Pork Crown Roast Experience

Tender pork crown roast served with cornbread sausage stuffing, garlic cream mashed potatoes, haricot verts, and honey glazed carrots, finished with apple bourbon jus and sliced tableside by our executive chef

VEGETARIAN OPTIONS

\$50/Person

Herb Crusted Polenta Cake with Ratatouille

Crispy polenta topped with a medley of ratatouille vegetables and fresh basil

Stuffed Eggplant "Involtini"

Eggplant rolled with ricotta, spinach, and sun-dried tomatoes, baked in tomato or roasted red pepper sauce

Butternut Squash and Pumpkin Ravioli

Served with sage cream sauce

Three Cheese Stuffed Pasta

Ricotta, fontina, and parmesan stuffed shells baked in roasted red pepper cream sauce

Spinach and Ricotta Lasagna Roll Ups

Served with brown butter sauce and crispy sage

Stuffed Portobello Mushrooms

Roasted portobello mushrooms filled with spinach and fontina, topped with herb breadcrumbs

Gluten free options available upon request.