



Plated Dinner Entrée

Protein

Rosemary Encrusted Filet Mignon *GF
with a red currant Pinot Noir reduction sauce

Filet Mignon au Poivre *GF
with a peppercorn-brandy pan sauce

Tuscan Beef Short Ribs *GF
Chianti braised with carrots, and pearl onions

Gremolata Rubbed Frenched Chicken Breast *GF
with a lemon confit

Chicken Picatta *GF
sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Lavender Honey Roasted Frenched Chicken Breast *GF

Seafood

Pan Seared Snapper *GF
corn tortilla crust
with poblano roasted tomatillo sauce

Miso Ginger Glazed Salmon *GF

Garnished with fresh scallions and sesame seeds

Pan Seared Salmon *GF

Topped with tropical salsa

Seared Sea Bass Picatta *GF

with seasonal vin blanc

Pistachio Crusted Barramundi *GF

with marjoram tomato conserva

****Market Priced Fish and Seafood****

Available upon request, paired with a seasonal beurre blanc

Vegetarian

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato goat cheese and sweet basil pesto

Heirloom Tomato & Eggplant Napoleon *GF & V

layered with roasted eggplant, tomatoes, and white beans, drizzled with aged balsamic

Ricotta and Potato Gnocchi

with roasted autumn vegetables and marjoram brown butter

Butternut Squash Ravioli

sage brown butter sauce with diced squash and pepitas

Wild Mushroom Ravioli

with caramelized shallot sauce

Ricotta Basil Ravioli

with sauteed cherry tomatoes and sweet basil

Wild Mushroom Risotto

with balsamic reduction and *crispy shallots

Basil & Corn Risotto
with basil pesto drizzle

Asparagus Risotto
with balsamic reduction and crispy shallots

Stuffed Acorn Squash *GF & V
with toasted quinoa, kale, dried fruits, and slivered almonds

Stuffed Seasonal Vegetables *GF & V
with curried lentils, onions, peppers, and spinach

Starch

Roasted Garlic Mashed Yukon Gold Potatoes *GF

Maple Whipped Sweet Potatoes *GF

Rosemary Roasted Red Bliss Potatoes *GF & V

Chefs Select Rice

Vegetable

Roasted Local Topped Baby Carrots *GF & V

Haricot Verts with Garlic Infused Extra Virgin Olive Oil *GF & V

Seasonal

Caramelized Brussels Sprouts with Bacon and Shallots

Roasted Asparagus

Roasted Beets with Thyme

Roasted Yellow Squash & Zucchini *GF & V

Dessert

Flourless Chocolate Cake with Berry Sauce *GF

Individual Seasonal Crumbles with Chantilly cream

Assorted Miniature Dessert Bars

pecan bars, lemon bars, brownies, pumpkin-chocolate chip *seasonal addition

Cookie's

chocolate chip, peanut butter cup and oatmeal raisin

Petite Tartlets

Lemon Curd, Chantilly, Chocolate Ganache, Maple Walnut

Chocolate Bread Pudding

with Chantilly cream

House Made Tiramisu

Custom Baked Cakes, Cupcakes and Pies