

# PLATED MENU



# Plated Dinner Menus

*Plated Menus include 1 Entree with 1 Vegetable,  
1 Starch and 1 Salad along with Rolls and Butter*

## CHICKEN OPTIONS

**Sicilian Chicken** – ricotta Italian sausage stuffed chicken with light marinara.

**Greek Chicken Brochette** –

**Chicken Oscar** – hollandaise sauce topped with crab meat and asparagus.

**Chardonnay Chicken** – light cream sauce with tomato, artichoke and mushroom.

**Chicken Piccata** – lemon, tomato, and caper sauce .

## BEEF OPTIONS

**Sliced Beef Tenderloin** – served with béarnaise or port wine reduction.

**Prime Rib of Beef** – prime rib rubbed with rosemary and garlic and served with au jus.

**10 oz. Sirloin Steak** – topped with herb butter

**Beef Brochette** – tenderloin of beef served with a béarnaise sauce.

**Filet Mignon** – served with a wild mushroom demi glaze.

## SEAFOOD OPTIONS

**Crab Cake** – with red chili beurre blanc sauce.

**Seared Seabass** – with a lobster cream sauce.

**Salmon** – with lemon beurre blanc sauce.

**Grilled Halibut** – with a cilantro lime beurre blanc sauce.

## VEGETARIAN OPTIONS

**Italian Shells** – stuffed shells with brunoise vegetables.

**Eggplant Bianca** – with mozzarella and a basil cream sauce.

**Butternut Squash Ravioli** – topped with caramelized onions.

**Stuffed Peppers** – couscous and seasonal vegetables with marinara.



# Plated Dinner Menus *(continued)*

## SIDE OPTIONS

Baby Carrots  
Oven Roasted Brussel Sprouts  
Fresh Green Beans wrapped  
in a Carrot Shawl  
Asparagus wrapped in a Carrot Shawl  
Smashed Cauliflower  
Fresh Whipped Mashed Potatoes

Twice Baked Potatoes  
Potato Gratin with Gruyere Cheese  
Wild Rice Pilaf  
Jasmine Rice  
Risotto Cakes  
Garlic Potato Wedges

## SALAD OPTIONS

*(choice of one)*

### **Kohler Perfection**

Greens with Carrots, Peppers,  
Radishes, and Croutons.

### **Classic Caesar**

Bibb, Parmesan, and Croutons.

### **Butternut Squash**

Greens, Diced Butternut Squash,  
Fried Onions, Feta,  
Toasted Pecans and Cherries.

### **Sunburst Salad**

Arugula, sliced Oranges,  
Red Onions, Candied Walnuts,  
and Gorgonzola Cheese.

### **Strawberry. Fields**

Spinach, Kale, Arugula,  
Strawberries, and Sugar Pecans.

### **Caprese Tomato**

Sliced Tomatoes, Mozzarella,  
Virgin Olive Oil, Sea Salt Dusting  
and Mixed Greens.





## Duet Plated Meals

*Filet Mignon &  
Parmesan Crusted Halibut  
with Lobster Cream*

*Filet of Beef Tenderloin with  
Red Wine Demi Glaze & Seared  
Salmon with Scallop Provencal*

*Sliced Beef Tenderloin  
with Bearnaise Sauce &  
Spinach and Mushroom  
Stuffed Chicken Piccata*

*Sundried Tomato Horseradish  
Crusted Tenderloin  
& Pan Fried Red Snapper  
with Mustard Butter*

*Prawn Casino with Sliced  
Tenderloin Bordelaise*

*Chicken Marsala & Potato Crusted  
Salmon with Sweet Chili Glaze*

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(choice of one)

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Fresh Green Beans wrapped  
in a Carrot Shawl  
Asparagus wrapped in a Carrot Shawl  
Smashed Cauliflower  
Fresh Whipped Mashed Potatoes  
Twice Baked Potatoes  
Potato Gratin with Gruyere Cheese  
Wild Rice Pilaf  
Jasmine Rice  
Risotto Cakes  
Garlic Potato Wedges

### SALAD OPTIONS

(choice of one)

**Kohler Perfection** — Greens with Carrots, Peppers, Radishes, and Croutons.

**Classic Caesar**  
Bibb, Parmesan, and Croutons.

**Butternut Squash** — Greens, Diced Butternut Squash, Fried Onions, Feta, Toasted Pecans and Cherries.

**Sunburst Salad**  
Arugula, sliced Oranges, Red Onions, Candied Walnuts, and Gorgonzola Cheese.

**Strawberry Fields** — Spinach, Kale, Arugula, Strawberries, and Sugar Pecans.

**Caprese Tomato**  
Sliced Tomatoes, Mozzarella, Virgin Olive Oil, Sea Salt Dusting and Mixed Greens.

# *Dessert* MENU

## *Plated Desserts*

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|                  |  |
|------------------|--|
| CHEESECAKE       | Gourmet - Various Flavors<br>such as Vanilla Bean, White Chocolate, & More   |
| CHOCOLATE TORTE  | Gluten Free, Flourless Chocolate Torte                                       |
| TIRAMISU         | Layers of Espresso-Soaked Lady Fingers<br>with Creamy Mascarpone             |
| CAKE             | Carrot, Red Velvet, Chocolate Layer,<br>Lemon & Black Forest                 |
| MOUSSE           | Gourmet Mousse Served in a Chocolate Tulip Shell<br>garnished w/ Fresh Fruit |
| CREME BRULE      | Delicious Creme Brulee garnished with Fresh Mint<br>and Seasonal Berries     |
| UPSIDE DOWN CAKE | Pineapple Upside Down Cake<br>with a Rum Caramel Cream                       |

