

# PLATED SELECTIONS



## Beef

<b>Miso Glazed Filet Mignon</b>	<b>\$30.00</b>
8 oz. Mahogany Miso glazed filet mignon served with Watercress Sauce.	
<b>Boursin Stuffed Filet Mignon</b>	<b>\$30.00</b>
8 oz. filet mignon stuffed with herbed Boursin cheese served with Demi-glace.	
<b>New York Strip</b>	<b>\$34.00</b>
12 oz. grilled New York strip topped with Roasted Garlic Butter and crispy onion rings.	
<b>Steak Oscar</b>	<b>\$32.00</b>
Two medallions of beef tenderloin topped with lump crab, grilled asparagus and Béarnaise Sauce.	
<b>Prime Rib</b>	
Slow roasted prime rib of beef finished with Au Jus and crispy onion rings.	
<i>Jungle Cut 12 oz.</i>	<b>\$36.00</b>
<i>Jane Cut 8 oz.</i>	<b>\$30.00</b>

## Chicken

<b>Chicken Oscar</b>	<b>\$24.00</b>
Chicken breast layered with lump crab, grilled asparagus and Béarnaise Sauce.	
<b>Mango Glazed Chicken</b>	<b>\$20.00</b>
Chicken breast glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	
<b>Three Mushroom Stuffed Chicken</b>	<b>\$22.00</b>
Seared chicken breast stuffed with Three Mushroom Duxelles served with Mushroom Demi-glace.	
<b>Grilled Chicken Breast</b>	<b>\$20.00</b>
Marinated and grilled chicken breast served with Hunter Sauce.	

## Seafood

<b>Sea Bass</b>	<b>\$32.00</b>
Seared Chilean sea bass over Swiss chard, finished with Lemon Vinaigrette.	
<b>Salmon</b>	<b>\$22.00</b>
Grilled salmon filet served with Dill Lemon Butter.	
<b>Roasted Halibut</b> (pending availability)	<b>\$28.00</b>
Halibut brushed with Sweet Onion Aioli and topped with herbed panko served with Lemon Béchamel.	
<b>Mango Glazed Salmon</b>	<b>\$22.00</b>
Salmon filet glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	

*Menu selections and pricing are subject to change. A 20% service charge or \$100.00, whichever is greater and 6.25% sales tax will be added to all items.*



## Duets

<b>Miso Glazed Tenderloin and Seafood</b>	<b>\$32.00</b>
Mahogany Miso glazed filet mignon and a Crab & Cod Cake topped with a butterfly shrimp and Lemon Aioli.	
<b>Beef Tenderloin and Salmon</b>	<b>\$30.00</b>
Filet of beef with Demi-glaze and a seared salmon filet served with Dill Lemon Butter.	
<b>Beef and Chicken</b>	<b>\$30.00</b>
Filet of beef topped with Roasted Garlic Butter and a grilled chicken breast served with Hunter Sauce.	
<b>Grilled Salmon and Mango Glazed Chicken Breast</b>	<b>\$26.00</b>
Grilled salmon filet finished with Lemon Vinaigrette and a chicken breast glazed with mango chutney, accompanied by Pineapple Tomato Salsa.	

## Vegetarian

<b>Spinach and Artichoke Stuffed Portobella</b>	<b>\$20.00</b>
Creamy artichoke and spinach baked in a large Portobello mushroom served with Cavatappi pasta and house made Marinara Sauce.	
<b>Fresh Mozzarella and Tomato Galette</b>	<b>\$20.00</b>
Layers of fresh mozzarella, heirloom tomato, yellow tomato and fresh basil with balsamic vinegar on grilled rustic bread. Served with Chef's choice vegetable.	



## Plated Dinner

Entrées are served with our Signature House Salad, choice of two accompaniments (if not specified in the menu), bakery fresh rolls, butter, water, coffee and tea. There are no additional charges for two protein entrées and one vegetarian entrée all with the same accompaniments.

### Salads

#### Signature House Salad

Mixed greens, shredded carrots, grape tomatoes, pickled onion, house-made croutons, and Creamy Balsamic Dressing.

#### Mandarin Bibb Lettuce Salad

Bibb lettuce, Mandarin orange sections, dried cranberries, bleu cheese crumbles and Orange Poppyseed Dressing.

**\$2.00**  
**per person**

#### Hearts of Romaine Greek Salad

Romaine leaves, cucumbers, tomatoes, feta cheese, red onion, balsamic reduction and Greek Dressing.

**\$2.00**  
**per person**

### Accompaniments

#### Starches

Yukon Mashed Potatoes  
Roasted Redskin Potatoes  
White and Wild Rice Pilaf  
Sweet Potato Hummus  
Peruvian Purple Mashed Potatoes  
Citrus Orzo

#### Vegetables

Asparagus  
Broccolini  
Baby Bok Choy  
Roasted Butternut Squash  
Giardiniera Vegetables  
Tomato Provençal



## Chef's Carving Station

Served with our Signature House Salad, Chef's Choice Vegetable, bakery fresh rolls and butter, iced tea, water and coffee.

Minimum Order 50 People.

### **Choice of Two Meats ..... \$34.00**

Beef Tenderloin  
Pork Loin  
Turkey Breast  
Prime Rib

### **Choice of Two Sauces**

Cranberry Sauce  
Horseradish Cream Sauce  
Mustard Tarragon  
Au Jus

### **Choice of One Starch**

Mashed Potatoes  
Roasted Redskin Potatoes  
Layered Potatoes

## Chef's Pasta Station

Served with our Signature House Salad and Garlic Bread, iced tea, water and coffee.

Minimum Order 50 People.

### **Pasta Selections ..... \$27.00**

Fettuccine  
Penne  
Tri-Color Tortellini

### **Sauce Selections**

Marinara  
Alfredo  
Olive Oil and Garlic

### **Topping Selections**

Tomatoes	Sausage
Olives	Pepperoni
Onions	Chicken
Broccoli	Shrimp
Squash	Mushrooms
Parmesan Cheese	

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