



Plated & Served Menu

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Entrée Packages

35 person minimum

Poultry Entrées

package includes choice of 1 salad, 2 side dishes and 1 main chicken entrée \$26.00

Pork Entrées

package includes choice of 1 salad, 2 side dishes and 1 main pork entrée \$26.00

Vegetarian Entrées

package includes choice of 1 salad, 2 side dishes and 1 main vegetarian entrée \$26.00

Seafood Entrées

package includes choice of 1 salad, 2 side dishes and 1 main seafood entrée \$36.00

Beef Entrées

package includes choice of 1 salad, 2 side dishes and 1 main beef entrée \$36.00

Turkey Roulade

juicy turkey breast stuffed with wild mushrooms, sage and polenta drizzled with a rosemary chardonnay gravy

beef entrées

Grilled 8oz USDA Choice Ribeye Steak

grilled to perfection and served with our wild mushroom port wine reduction

Blackened 8oz USDA Choice New York Strip

seared new york strip steak served with a traditional béchamel cream sauce

Southwest Rubbed 6oz Choice Beef Tenderloin

6oz beef tenderloin rubbed with new mexico red chile and other spices served with a poached pear drizzled with a jalapeno honey glaze

Prime Rib Roast

10oz premium cut of prime rib gently seasoned, slow roasted and sliced thin served with traditional au jus and horseradish cream sauce



Combination & Specialty Entrées

package includes choice of 1 salad, 2 side dishes and 1 main combination entrée
\$36.00

service upgrades

Chinaware

includes one each of the following; salad fork, dinner fork, dinner knife, 6" salad plate, 10.25" dinner plate, linen napkin, 14oz water goblet

Bread Service

includes our rustic bread assortment with butter rosettes delivered table side in linen wrapped bread baskets

salads

Salads tossed with dressing

Baby Spinach Salad

spinach, spring mix, asparagus, red onions, cucumber, tomatoes, chopped bacon & eggs and candied pecans served with a red wine vinaigrette dressing

Celebration Salad

romaine lettuce, spring mix, cucumber, celery, green onions, lemon zest, granola and feta cheese tossed in a champagne vinaigrette

Endive, Apple & Celery salad

seafood entrées

Tortilla Crusted Tilapia

tortilla breaded tilapia filets pan fried and served with our spicy veracruz tomato sauce

Pan Seared Halibut

lightly breaded halibut filets pan fried and served with a citrus butter sauce

Grilled Mahi Mahi

7oz mahi mahi filet grilled to perfection served with a side of our puttanesca sauce

Grilled Atlantic Salmon

7oz salmon filet rubbed with fennel and sea salt drizzled with from scratch hollandaise sauc

Lobster Lasagna with Red Pepper Coulis

lobster meat, asparagus and goat cheese layered between fresh noodles, baked then finished with our sweet red pepper coulis sauce

pork entrées

Citrus Pork

seasoned pork loin braised with our rosemary and orange marinade finished with a sweet wine butter sauce

Pork Tenderloin with Fruited Mustard Sauce ^

purple & green endive, romaine lettuce, celery, granny smith apple slices, sautéed leeks and almonds tossed in a lemon vinaigrette

Jicama Citrus Salad

fresh romaine, cabbage slaw, sliced red onion, shredded mexican cheeses, jicama, cilantro, charred sweet corn, toasted flour tortilla strips served with a cilantro lime vinaigrette

Wild Field Greens with Strawberries & Walnuts

mix greens, caramelized onion, cucumbers, carrots, sliced strawberries and candied walnuts served with a sweet berry dressing

Old World Greek Salad

romaine lettuce, fresh basil, black olives, roasted red peppers, white onions, feta cheese and fried pita chips served with our yogurt cucumber vinaigrette

Citrus Caesar Salad

romaine lettuce, diced roma tomatoes, aged Parmesan cheese, sliced cucumber, lemon zest and fried pita chips tossed in our citrus Caesar dressing

Traditional Garden Salad

spring mix lettuce, tomatoes, red onions, carrots, celery and homemade croutons tossed in our house balsamic vinaigrette

side dishes

Vegetable Side Dishes

charred pork tenderloin served with our homemade apricot and cherry fruited mustard sauce

Pork Tenderloin with Mango

Slow roasted pork loin topped with a red wine reduction sauce and mango chutney

Pork Tenderloin with Brie & Pears

juicy pork tenderloin stuffed with brie cheese and caramelized pears

Grilled Pork Chops

perfectly seasoned grilled pork chops served with our famous yogurt cucumber sauce

vegetarian entrées

Potato Au Gratin

Thinly sliced rustic potatoes, layered and baked with a savory blend of heavy cream, rich butter, roasted garlic and a creamy mixture of gruyere and cheddar cheese

Rustica Three Cheese Macaroni Bake

blend of aged white cheddar, Monterey Jack and Gruyere cheeses paired with a custard of rich cream and folded eggs, combined with diced al dente macaroni and twice baked

Vegan Harvest Pyramid



sautéed peppers & asparagus, Italian vegetable medley, grilled fennel, basil & squash, glazed carrots, ratatouille, sautéed baby green beans, zucchini & spinach, traditional steamed vegetables, roasted corn succotash, cauliflower sautéed with pancetta & tear drop tomatoes

Potato Side Dishes

caramelized onion mashed potatoes, herb roasted red potatoes, scalloped potatoes, pureed sweet potatoes, basil pesto whipped potatoes, sweet pea mashed potatoes, blue cheese mashed potatoes, green chile mashed potatoes

Pasta Side Dishes

fettuccini alfredo, baked ziti, vegetable lasagna, potato gnocchi with a sun dried tomato pesto cream sauce, potato gnocchi with basil pesto cream sauce, potato gnocchi with green chile cream sauce, fried new potatoes with a balsamic lemon drizzle

Rice Side Dishes

wild rice with almond & cherries, Tuscan rice pilaf, dirty rice, Spanish rice, coconut cumin rice pilaf, Asian fried rice, steamed white rice

chicken entrées

Chicken Cordon Bleu

smoked ham & swiss cheese wrapped with breaded chicken, smothered in béchamel sauce

medley of fresh hand cut vegetables including zucchini, peppers, carrots, potatoes, onions and peas seasoned with an exotic blend of yellow curry, cilantro, garlic and sea salt enclosed in a flour tortilla pyramid

Vegetable Wellington

Buttery puff pastry filled with layers of hummus, portabella mushrooms, onion confit, spinach and roasted red peppers

Vegetable Strudel

flaky phyllo pastry stuffed with hearty Mediterranean vegetables

combination & specialty entrées

Pan-Roasted New Zealand Lamb Chops

seasoned with Mediterranean spices and drizzled with rosemary thyme aujus

Orange Glazed Chicken with Fire-Cracker Shrimp

garnished with braised bok choy and orange glaze

Grilled Snapper Filet & Parmesan Crusted Lamb Chops

served with a Mediterranean sauce of chopped tomatoes, onions, roasted peppers, black olives and capers



Dijon Chicken

garlic focaccia encrusted chicken breast perfectly baked, drizzled with a sweet dijon cream sauce

Rosemary Chicken

pan seared chicken breast sautéed with porcini mushrooms, fresh rosemary and tomatoes smothered with a light sherry wine sauce

Champagne Chicken

juicy baked chicken breast served with a homemade champagne cream sauce Mediterranean

Stuffed Chicken

flavored chicken breast stuffed with goat cheese, roasted red bell peppers, feta cheese and basil served with a roasted red pepper coulis sauce

Roast Game Hen

slow roasted split citrus game hen drizzled with a dried current sauce and served over baby potatoes and crowned sweet carrots

Roast Beef Tenderloin & Grilled Chicken Kabob

served with roasted golden beets, shallot and cremini mushrooms drizzled with a light basil cream sauce

customize it

Looking for something specific? Let our talented chef team create the perfect menu for your event. Beef, seafood, specialty and combination entrées are subject to current market value.

need to know

Menu pricing excludes service staff, sales tax and gratuity. One food runner and one server will be added for every 25 guests.

consumer advisory

IMPORTANT

Food Warning

consumption of under cooked meats, poultry, eggs or seafood may increase the risk of food borne illnesses

Allergy Warning

please be advised some of the ingredients we use in our recipes may contain dairy, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

