



PLATED DINNER MENUS

****Available to Parties of 15 or More Guests****

Dustin Hatcher

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FAMILY STYLE APPETIZER | PRE-SELECT ONE

SPINACH ARTICHOKE DIP - SERVED WITH PARMESAN FLAT BREAD

TUPELO CHICKEN TENDER BITES - SERVED WITH HONEY MUSTARD & HICKORY BARBECUE SAUCE

ROCKIN' WINGS - CHOICE OF BUFFALO STYLE OR GRILLED WITH OUR CLASSIC ROCK SAUCE

BALSAMIC TOMATO BRUSCHETTA - TOASTED ARTISAN BREAD TOPPED MARINATED ROMA TOMATOES AND FRESH BASIL, SERVED WITH A DRIZZLE OF BASIL OIL AND SHAVED PARMESAN

BARBECUE PORK SLIDERS - WITH CITRUS COLESLAW

SALAD COURSE | PRE-SELECT ONE

BABY SPINACH & BLEU - SHAVED RED ONION, CANDIED PECANS, BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD - ROMAINE LETTUCE, HERB GARLIC CROUTONS, SHAVED PARMESAN CHEESE

ARUGULA SALAD- BABY ARUGULA, SPICY PECANS, DRIED CRANBERRIES AND FRESH ORANGES TOSSED IN LEMON BALSAMIC VINAIGRETTE, TOPPED WITH CRUMBLLED FETA CHEESE.

CAPRESE SALAD - CHERRY TOMATOES, MIXED GREENS, FRESH MOZZARELLA, OLIVE OIL, BALSAMIC REDUCTION

ENTRÉE COURSE | PRE-SELECT TWO FOR "CHOICE OF"

GRILLED CHICKEN BREAST - WITH ARUGULA, BERMUDA ONION, CITRUS VINAIGRETTE
SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

NORWEGIAN SALMON - ALMOND CRUSTED WITH GARLIC AIOLI
SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

NEW YORK STRIP STEAK - **GRILLED MEDIUM** WITH DEMI GLACE
SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

FILET MIGNON - **GRILLED MEDIUM**- WILD MUSHROOM SAUCE DEMI GLACE
(ADD'L \$++ PER PERSON)

SERVED WITH ROASTED GARLIC RED POTATOES AND GRILLED ASPARAGUS

ENTRÉE UP-GRADE OPTION

- LOBSTER TAIL: MKT PRICE
- SHRIMP SCAMPI: MKT PRICE

++ SUBJECT TO AN 8.50% SALES TAX AND A 20% EVENT ADMINISTRATION FEE; TAXES AND FEES ARE SUBJECT TO CHANGE AT ANY TIME.



DESSERT COURSE | PRE-SELECT ONE

MINI BERRY CHEESE CAKE

HRC SAN FRANCISCO SPECIAL GIVE ME S'MORE

HOUSEMADE APPLE COBBLER WITH BROWN SUGAR TOPPING & WARM CARAMEL SAUCE (BAKED WITH WALNUTS)

PLATED DINNER PRICING

TWO COURSES - \$42.00++ PER PERSON

THREE COURSES - \$50.00++ PER PERSON

FOUR COURSES - \$55.00++ PER PERSON

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