



Family Style Dinner

\$55PP

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

Entrees

Pre-select 3

Served Family Style

ROTISSERIE ALL NATURAL FREE RANGE CHICKEN

Castle Valley Mills Red Polenta, Haricot Verts, Tomato Confit, Herbed Chicken Jus

PAN SEARED ATLANTIC SALMON

Organic Tri Colored Quinoa, Fennel, Sugar Snap Peas, Rhubarb Vinaigrette

CEDAR RIVER FARMS FLAT IRON STEAK

Sweet Cherry Peppers, Pee-Wee Potatoes, Broccoli Rabe, Cipollini Onions,
Cabernet Demi-Glace

PAPARDELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach,
Bell Peppers, Brandy & Cream

ESPRESSO RUBBED BRAISED BEEF SHORT RIB

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

Vegan/Vegetarian Option

PINEAPPLE GLAZED ORGANIC TOFU

Tri-Colored Cauliflower Florets, Faro Wheatberries, Grilled Pineapple Salsa

Dessert

Pre-Select 1

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA

Additional Charges: 20% Administrative Fee and 6.875% Sales Tax



Limited a la Carte Dinner

\$60PP

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

Entrees

Pre-select 3

Served individually

ROTISSERIE ALL NATURAL FREE RANGE CHICKEN

Castle Valley Mills Red Polenta, Haricot Verts, Tomato Confit, Herbed Chicken Jus

PAN SEARED ATLANTIC SALMON

Organic Tri Colored Quinoa, Fennel, Sugar Snap Peas, Rhubarb Vinaigrette

CEDAR RIVER FARMS FLAT IRON STEAK

Sweet Cherry Peppers, Pee-Wee Potatoes, Broccoli Rabe, Cipollini Onions, Cabernet Demi-Glace

PAPPARDELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach, Bell Peppers, Brandy & Cream

ESPRESSO RUBBED BRAISED BEEF SHORT RIB

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

GRILLED FILET MIGNON (+\$8pp)

Risotto Milanese, Rainbow Swiss Chard, Bell Pepper Slaw, Roasted Shallow Demi-Glace

HALIBUT (+\$5pp)

Purple Peruvian Potatoes, Green & White Asparagus, Roasted Red Pepper Beurre Blanc

Vegan/Vegetarian Option

PINEAPPLE GLAZED ORGANIC TOFU

Tri-Colored Cauliflower Florets, Faro Wheatberries, Grilled Pineapple Salsa

Dessert

Pre-Select 1

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA

Additional Charges: 20% Administrative Fee and 6.875% Sales Tax

Cakes

CUSTOMIZED OCCASION CAKE

+\$5pp see our list for options

TO BRING IN YOUR OWN CAKE

+\$4pp cutting and serving fee

About our menus

FAMILY STYLE

The Salad is served individually

You pre-select 3 entrees and all, along with sides, are served in large platters
in the middle of the table

This allows guests to have some of each entrée rather than be limited to one

LIMITED A LA CARTE

The Salad is served individually

You pre-select 3 entrees. Guests chose their entree on the day of and are served individually

BEVERAGES

Coffee, Tea and Soda are also included

See our bar list for more options

SEASONS

Menus change seasonally

CHANGES

We can accommodate requests due to allergies or dietary restrictions

LINENS

Our standard linen color is Champagne.

For a different linen and napkin color (we have approximately 20 Colors) + \$2 per guest

DÉCOR

We provide votive candles on the tables

We don't provide décor but can recommend vendors who can provide flowers or balloons