

# Plated Events

## Sit Down Dinner

(40-person minimum)

Menu selection and guest count must be placed 7 days before event.

### Salad

(Choose one)

**Iceberg Wedge** Peppercorn Ranch & Pickled Carrots  
**Spinach Salad** Citrus Vinaigrette Crumbled Bacon & Mandarin Oranges  
**Fresh Mixed Greens** European Cucumbers, Cherry Tomatoes, Red Onions & House Vinaigrette  
**Caesar Salad** Shaved Asiago, Roasted Red Peppers and Croutons

### Appetizers

(Choose one)

**Marinated Portobello Mushroom** Pesto Sautéed Spinach & Melted Mozzarella  
**Penne Pasta** Tomato Cream sauce & Shaved Asiago  
**Fresh Mozzarella with Tomato** Basil Pesto & Balsamic Syrup  
**Prosciutto Wrapped Melon** with Reduced Balsamic  
**Grilled Eggplant** Sliced Fresh Tomato and Chevre  
**Bocconcini Bruschetta** Toasted Garlic Peasant Bread

### Entrée Option

(Choose a maximum of three)

**8oz Center Cut Sirloin Steak** with Onion Straws -  
**Stuffed Chicken Oscar** (Asparagus and Crab Meat) with Hollandaise -  
**Grilled Salmon** with a Creamy Dill Sauce -  
**Sautéed Chicken** Francese, Picatta or Marsala -  
**Mediterranean Stuffed Chicken** (Chevre Cheese and Sundried Tomatoes) -  
**Seafood Stuffed Filet of Flounder** with a Citrus Beurre-Blanc -  
**Shrimp Scampi** over Angel Hair Pasta with a Garlic Lemon Butter Sauce -  
**Lobster Ravioli** with White Wine Butter Sauce -  
**Grilled 6 oz. Filet Mignon** with a Cabernet Demi Glaze -  
**Vegan Ravioli** with Sautéed Garlic and Mushrooms -  
**Grilled Pork Tenderloin** with Apple Chutney -

### Dessert Selection

(Choose one)

**Cheese Cake**  
New York Style on a Graham Cracker Crust with Strawberry Sauce and Sliced Strawberries.  
**Chocolate Layer Cake**  
Chocolate Decadent and Chocolate Mouse with Chocolate Chips and Fresh Berries.  
**Carrot Cake**  
Layered Carrot Cake with Shredded Carrots Pecan Pieces and Crushed Pineapple Filled and Iced with Cream Cheese Frosting.

**\$50 Per Person Plus Tax and Gratuity**

*If more than one entrée is offered for plated meals guest selections must be provided 7 days in advance or a \$5.00 per person charge will apply*

## **Sit Down Lunch Selections**

(Minimum 12 guests. Only available during lunch hours 11 am-3 pm or 12pm-4pm)

Menu selection and guest count must be placed 7 days before event

All Sit Down Lunches Include Soft Beverages.

### **FORMAL LUNCHEON**

\$30 per person

#### **Appetizers**

(Choose One)

Soup Du Jour

French Onion Soup

Mixed Green Salad with House Dressing

Caesar Salad

Spinach Salad with Citrus Vinaigrette Crumbled Bacon and Mandarin Oranges

#### **Entrees**

(Choose Two Options)

Sautéed Chicken Picatta, Francese or Marsala

Pasta Primavera in Garlic & Oil or Alfredo Sauce

Salmon with a Dill Sauce

Grilled Shrimp Skewers

Lobster Ravioli with Pink Portobello Sauce

6oz Sirloin Steak with Onion Straws

Classic Meatloaf with Mushroom Gravy

Grilled Pork Chop with Bourbon Dijon Sauce

### **CASUAL LUNCHEON**

\$20 per person

#### **Appetizers**

(Choose One)

Soup Du Jour

Garden Salad with House Dressing

Fresh Fruit Cup

#### **Entrees**

(Choose Two)

8oz Cheese Burger

Grilled Chicken Sandwich

6 Inch Philly Cheese Steak

Chicken Caesar Wrap

8-inch Margherita Flat Bread Pizza

Chicken Quesadilla

Cubano Sandwich

Turkey Club Sandwich