

## **Plated Meals**

Includes fresh baked dinner rolls & butter, fresh brewed coffee & tea service and Chef's choice of appropriate vegetable & starch. Staffing charges apply; please contact a catering representative for applicable charges. China & linen service included. Staff arrive 2 hours prior to the contracted start time to begin setup unless otherwise indicated.

### **Poultry Selections- \$19 pp**

- Chili-Lime Roasted Chicken Breast
- Gluten Free Chicken Gremolata with Parsley, Garlic and Lemon Zest
- Chicken Nicoise with Olives, Capers, Tomatoes & Artichoke Hearts
- Chicken Francese
- Tequila Almond Chicken Breast with Avocado Salsa
- Gluten Free Grilled Chicken Breast with Seasonal Salsa
- Rice & Seasoned Breadcrumb Stuffed ½ Chicken-\$23

### **Beef, Lamb & Pork Selections**

- Sliced or Tournedo of Beef Tenderloin- Market price
- Marinated Flat Iron Steak - \$22.25
- Pork Loin with Mango Chutney - \$19.25
- Boneless Braised Beef Short Ribs -\$22.25
- Duck Breast with Hoisin-Plum Glaze - \$23.25
- Lamb Chops-Market Price

### **Seafood Selections:**

- Chipotle Crusted Tilapia with Avocado Salsa - \$19.25
- Pan Seared Sesame Crusted Salmon - \$21.25
- Roasted Black Sea Bass with Tomato Coulis- \$20.25
- Macadamia Nut Crusted Mahi Mahi – \$21.25
- Grilled Swordfish with Tarragon Butter – \$23.25
- Chilean Sea Bass-Market price

### **Vegan & Vegetarian Selections:**

- Grilled Polenta Cakes with Wild Mushroom Ragout - \$19.25
- Fusilli with Sage & Lemon Cream - \$17.25
- Vegan Orzo & Red Lentil Stuffed Portobello- \$18.25
- Lentil Curry with Eggplant and Tomato over Basmati Rice - \$18.25
- Vegan Himalayan Red Rice with Zucchini & Shiitake Mushrooms- \$18.25

### **First Course**

Select one:

- Soup du Jour
- Caprese Salad with Fresh Basil, Tomato & Mozzarella & Balsamic
- Leaf & Berry Salad with Seasonal Vinaigrette
- Jumbo Lump Crab Cake with Scallion Remoulade
- Baby Spinach with Orange Segments, Candied Pecans, Red Onion and Feta with Honey-Vinaigrette
- International Trio- Shrimp Maui Spring Roll, Cheese Steak Wonton & Corn & Edamame Quesadilla

**Dessert Selection:**

Select one

- Chocolate Tiramisu
- Seasonal Berry Tart
- Seasonal Fruit Crostada
- Gateau Marjolaine (Hazelnut Torte)
- Chocolate-Raspberry Mousse Tear Drop
- Gluten Free White Flourless Chocolate Cake
- Fried Crème Puffs with Whipped Cream & Seasonal Berries
- Italian Cheesecake
- Apple Blossom