

Plated Dinner

(Minimum 20 people)

Served with focaccia bread & hummus

First Course

(Please Select Two)

Goat Cheese Fritter, Marinated Beets, Baby Arugula, Saba Vinegar

Roasted Cauliflower Steak, Romesco Sauce, Shaved Grana Padano

Organic Baby Lettuces, Balsamic-Lemon Vinaigrette,

Shaved Grana Padano

Grilled Calamari Salad with Trevisano, Fennel, and Orange

Hearts of Romaine, Caesar Dressing, Focaccia Croutons, Parmesan
Crisp

Spicy Veal Meatballs, Tomato Sauce, Ricotta Cheese

Wedge Salad, Gorgonzola, Bacon, Tomato, Green Goddess Dressing

Scottish Salmon Carpaccio, Sliced Radish, Watercress, Citrus Segments

Lump Crab Cake, Lemon Aioli, Pickled Mustard Seed, Herb Salad

Grilled Scallops, Pomegranate Vinaigrette, Asparagus Salad

Sliced Tomato and Fresh Mozzarella Salad, Prosciutto Ham

Entree Course

(Please Select Two) Chefs Choice of Vegetarian Option

Scottish Salmon, ala Plancha, Cabernet Vinegar, Asparagus Salad

Parmesan Crusted Sole, Tomato-Chive Buerre Blanc, Roasted Cauliflower

Wood Oven Roasted Natural Chicken, Cherry Tomato, Mushrooms,
Vegetable Cous Cous

Beef Filet Mignon, Sherry Vinegar, Fingerling Potatoes, Roasted
Vegetables

Herb and Mustard Crusted Mahi Mahi, Roasted Tomatoes

Roasted Veal Loin, Organic Farro, Truffle Scented Jus

Grilled N.Y Strip Steak, Green Peppercorn Sauce

Wood Oven Roasted Monkfish, Couscous, Eggplant, Lobster Reduction,
Fresh Mint

Niman Ranch Pork Tenderloin, Organic barley, Cabbage, Mustard Seed

Pekin Duck Breast, Cider Vinegar, Black Pepper, Blueberries

Seared Jumbo Sea Scallops, Marinated Beets, Shaved Fennel

Dessert

(Please Select One)

Seasonal Mixed Berries with Fruit Sorbet

Tiramisu, Rum Soaked Lady Fingers, Mascarpone Cream

Chocolate Mousse Cake, Raspberry Sauce

Peanut Butter Chocolate Bar, Chocolate Gelato

Tuscan Bread Pudding, Caramel Sauce, Whipped Cream

