

## PLATED DINNER

### SALAD OPTIONS

#### GARDEN HOUSE SALAD

Field Green, Juliene Carrots, Cherry Tomatoes  
& Thinly Sliced English Cucumbers with White  
Zinfandel Dressing  
\$4.00

#### CITRUS & ENDIVE SALAD

Escarole, Thinly Sliced Belgian Endive, Sliced  
Radicchio, Grapefruit, Blood Oranges,  
Pistachios & Pomegranate Seeds with  
Champagne Vinaigrette  
\$4.50

#### BOSTON BIBB LETTUCE WITH PEACHES

Grilled Peaches, Toasted Pecans, Green  
Onions, Dried Cranberries & Feta Cheese  
with Balsamic Vinaigrette  
\$5.50

#### MELON & FIG SALAD

Thinly Sliced Honeydew, Cantaloupe, Fresh  
Figs, Thinly Sliced Prosciutto & Fresh Field  
Greens with Balsamic Vinaigrette  
\$6.50

#### ROASTED BABY BEET SALAD

Roasted Baby Beets with Avocado, Baby  
Tomatoes, Upland Cress, Micro Basil, Yuzu  
Gelee served with Ginger Balsamic Reduction  
and Aged Goat Cheese  
\$6.50

### SOUP OPTIONS

#### CREAMY PUMPKIN RED PEPPER SOUP

Roasted Pumpkin, Sweet Potato, Red Bell  
Pepper & Cumin topped with Toasted  
Pumpkin Seeds & Fresh Rosemary  
\$4.00

#### GRILLED VEGETABLE GAZPACHO

Beefsteak Tomatoes, Onion, Red Bell Pepper,  
Jalapeno Pepper & English Cucumbers Puree  
with Fresh Cilantro and Olive Oil  
\$4.00

#### BUTTERNUT SQUASH SOUP

Roasted Butternut Squash with Toasted  
Ginger Croutons & Sour Cream  
\$4.00

### ENTREE OPTIONS

*one selection*

#### BALSAMIC SHALLOT PAN SEARED CHICKEN

Pan Seared French Cut Chicken topped with  
Shallots, Plum Tomatoes & Balsamic Relish  
served with Scalloped Potatoes  
& Haricot Verts  
\$24.50

#### OLIVES & LEMON BAKED CHICKEN

Kalamata Olives, Sliced Lemons, Shallots,  
Fresh Rosemary & Oregano served with  
Trio Color Potatoes &  
Sautéed Broccoli  
\$24.50

#### MISO GLAZED CHICKEN

Glazed with Honey, Miso, Soy Sauce,  
Sesame Oil & Chili Paste served with  
Pickled Daikon & Cilantro served with  
Steamed White Rice  
& Baby Bok Choy  
\$24.50

#### BRAISED TURKEY ROULADE

Stuffed with Pancetta, Shallots, Fresh  
Rosemary & Julienne Carrots served with  
Porcini Gravy Garlic Mashed Potatoes  
& Oven Roasted Brussels Sprouts  
\$24.50

#### PORK TENDERLOIN WITH DATE RELISH

Topped with Cilantro, Date & Orange Juice  
Relish served with Garlic Mashed Potatoes  
& Baby Carrots  
\$24.50

#### MARINATED LAMB CHOPS

Marinated with Fresh Cilantro, Parsley, Onion,  
Smoked Paprika & Coriander served with  
Sautéed Sugar Snap Peas  
& Israeli Couscous  
\$26.50

*Prices Subject to change based on Market Price*

ENTREE OPTIONS  
*Cont. one selection*

DESSERT OPTIONS

CHIPOTLE RUBBED FLANK STEAK  
Rubbed with Ground Chipotle Chile Pepper &  
Smoked Paprika topped with Gorgonzola  
Butter served with Sautéed Spinach  
with Toasted Almonds & Roasted  
Fingerling Potatoes  
\$24.50

PASSION FRUIT MOUSSE  
served in Dark Belgian Chocolate Cup  
topped with Whipped Cream  
& Caramel Waffer  
\$5.50

GRILLED SIRLOIN WITH ANCHOVY  
LEMON BUTTER  
Topped with Anchovy Lemon Butter served  
with Broccoli Rabe & Roasted  
Baby Yukon Potatoes  
\$25.50

FRESH FRUIT TART  
Seasonal Fresh Fruit Tart  
\$5.00

PEPPERCORN CRUSTED  
BEEF MEDALLIONS  
Crusted with Freshly Crushed Black Pepper  
served with Herb Roasted Potatoes  
& Sautéed Spinach  
\$27.50

LEMON MERINGUE TART  
Homemade Sweet Pastry Shell  
with Lemon Filling Topped with  
an Airy Meringue  
\$5.00

ROASTED SALMON  
WITH CAPER VINAIGRETTE  
Topped with a Dijon, Lemon & Caper  
Vinaigrette served with Garlic Cauliflower  
Puree  
& Sautéed Haricot Verts  
\$25.50

HOMEMADE TIRAMISU  
Layers of Lady Fingers Soaked  
in Espresso Coffee, Kalua  
& Mascarpone  
\$5.00

OVEN ROASTED ARCTIC CHAR  
Artic Char topped with Roasted Cherry  
Tomatoes, Shallots & Fresh Basil served with  
Wild Mushroom Risotto  
& Baby Vegetables  
\$25.50

FRENCH APPLE TART  
with Fresh Nutmeg, Brown Sugar  
& Vanilla Bean baked in a  
Sweet Pastry Shell  
\$5.00

PAN SEARED RED SNAPPER  
Pan Seared Snapper and topped with  
Roasted Zucchini, Cherry Tomatoes, Lemon  
Juices & Fresh Basil served with Jasmine Rice  
\$26.50

PECAN CAKE WITH CARAMEL MOUSSE  
Pecan Cake with Caramel Mousse  
& Brown Sugar Topping  
\$5.50

HAZELNUT MOUSSE CAKE  
Hazelnut Mousse Cake topped with Chocolate  
Ganache & Shaved Pistachios  
served Praline Ice Cream  
\$6.00

HAZELNUT CRUSTED HALIBUT  
Oven Baked Halibut crusted with Hazelnut &  
Fresh Thyme served with Grilled Garlic  
Asparagus & Scalloped Potatoes  
\$29.50

GOAT CHEESE PANNA COTTA  
Served with Honey Roasted Figs Served  
atop Thinly Sliced Beet  
\$6.00

ALL DINNERS WILL BE OFFERED WITH  
FRESHLY BAKED BREADS & BUTTER

ICE TEA, ICE WATER  
& COFFEE SERVICE