



## The Plated

### As your Guests Arrive...

An Elegant Display of Cheeses & Meats  
Assorted Crisp Crudité, Two Dipping Sauces, Bread Sticks & Water Crackers

### First Course • Please Select (1)

**Organic Field Greens with Toasted Almonds**  
Dried Currants & Strawberry-Balsamic Vinaigrette

**Panzanella Salad**  
Arugula, Cherry Tomatoes, Pickled Red Onions,  
Torn Mozzarella, Croutons, Balsamic Dressing

**Hearts of Romaine Caesar Salad**  
Dry Aged Jack Cheese & Extra Virgin Olive Oil

**Caprese Salad (seasonal)**  
Fresh Mozzarella, Tomatoes, Fresh Basil

**Penne Pasta with Triple Distilled Vodka Sauce**  
Fresh Peas & Prosciutto de Parma

**Organic Baby Vegetable Risotto**  
With Parmesan Crisp & Herb Oil

**Reggiano Parmesan Arancini**  
House Made Tomato Sauce

**Filet Crostini**  
Focaccia, Balsamic Tomato Jam, Bleu Cheese

*Add One of the Above Selections for a Second Course - Additional Cost Per Person*

### Entrée • Please Select (2)

All Entrees are Served with Our Chef's Selection of Daily Starch & Vegetable

**Braised Short Rib**  
Natural Reduction

**Grilled Pork Chop**  
Spiced Honey Glaze

**Wasabi Pea Dusted Salmon**  
Miso Glaze

**European Grouper**  
Lemon-Dill Cream Sauce

**Roasted French Cut Chicken a l'Orange**  
Classic Orange Marmalade Glace

**Roasted French Cut Chicken**  
Mushroom Cream Sauce

**Roasted French Cut Chicken Korma**  
Garam Masala, Cardamon, Coriander

**Eggplant Rollatini**  
Marinara, Balsamic Glaze & Sicilian Basil Oil

**Panko Crusted Crabcake**  
\$\$Market Price

### Dessert • Please Select (1)

**Creamy NY Style Cheesecake** - Wild Berry Coulis

**Carrot Cake** - Cinnamon Sauce

**Chocolate Mousse Dome** - Tahitian Vanilla Sauce

**Tiramisu** - Espresso Anglaise

OR

Petite Four Plates of Assorted Miniature French, American & Italian Pastries & Cookies

OR

Custom Special Occasion Sheet Cake  
(Additional Cake Service Fee if Client Provides Own Cake)

Freshly Brewed Regular & Decaffeinated Coffee & Teas & Soft Drinks Included