

PLATED MEALS

Beef

GRILLED FILET

Served with one of the following:

Cabernet Demi Glace | Herb Compound Butter |
Balsamic Rosemary Reduction | Cognac Cream Sauce |
Cherry Balsamic Reduction

BRAISED SHORT RIBS

Root Vegetable Reduction | Crispy Onions

Chicken

BOURSIN STUFFED CHICKEN

Panko | Spinach | Boursin | Garlic Cream

CHICKEN PICATTA

Lemon | Caper | White Wine | Cream | Parsley + Fried Caper Garnish

SUN-DRIED TOMATO CHICKEN

Creamy Cheese Blend | Spinach | Lemon Basil Sauce

HERB ROASTED AIRLINE CHICKEN BREAST

Lemon Artichoke Cream Sauce

CORNBREAD STUFFED CHICKEN

Airline Chicken | Cornbread + Sausage Stuffing |

Cider Dijon Jus

CHICKEN CHARDONNAY

Chardonnay Beurre Blanc | Burst Tomato Garnish |
Fresh Parsley

Seafood

PAN SEARED SALMON

Fresh Mango Chutney

PAN SEARED SEA BASS

Citrus Herb Compound Butter

SHRIMP + CRAB CAKE

Chopped Shrimp | Lump Crab | Remoulade

SEARED SALMON

Lemon Beurre Blanc | Chive Garnish

PAN SEARED SCALLOPS

Served with one of the following:

Lemon Beurre Blanc | Chive Garnish
Caper + White Wine | Parsley + Fried Caper Garnish
Roasted Red Pepper Beurre Blanc Garnish

Vegan

KALE + CANNELLINI + YUKON GOLD CAKE

Roasted Red Pepper Coulis

ROASTED PORTOBELLO

Stuffed with Vegetables + Quinoa

QUINOA STUFFED ZUCCHINI

GRILLED CAULIFLOWER STEAK

Roasted Red Pepper Coulis

WILD MUSHROOM RAGUT

Polenta

VEGETABLE RATATOUILLE

Tomato Sauce | Egg Plant | Zucchini | Yellow Squash |
Onion | Bell Pepper | Garlic

Choice of one:

TRI-COLORED FINGERLINGS

Truffle Oil

SMOKED CHEDDAR + CHIVE MASHED POTATOES

SMOKED GOUDA FARRO

Smoked Gouda Mornay | Brown Butter Heirloom Carrots

PARMESAN RISOTTO

Choice of one:

GRILLED ASPARAGUS

BROCCOLINI

Lemon-Herb Gremolata

HEIRLOOM CARROTS

Maple Glaze

GREEN BEANS

Bacon + Shallot

Choice of one:

MEL'S SPINACH SALAD

Spinach + Spring Mix | Strawberry | Pear | Dried
Cranberries | Candied Pecan | Feta | Pear Vinaigrette

LOLA ROSA SALAD

Lola Rosa Greens | Frisee | Bacon | Dried Cranberry |
Brussels Sprout | Smoked Almond Brittle | Shaved
Parmesan | Champagne-Shallot Vinaigrette

HERB GOAT CHEESE + ORANGE SALAD

Smoked Edamame | Purple Kale | Arugula | Herbed
Goat Cheese | Mandarin Orange | Banana Bread
Crouton | Blood Orange Vinaigrette

Accompanied By:

Fresh Baked Rolls + Butter