



FALL & WINTER PLATED DINNERS

Plated dinners are priced per person and subject to food and beverage minimums.

For parties of 50 guests or less, please select two entrée selections and a vegetarian option.

For parties with more than 50 guests, please select one entrée and a vegetarian option.

Dinners include seasonal vegetables and a selection of house-made breads & spreads, coffee and fine tea.

When the food matters

SALADS - \$8

Select One Salad for Your Group

Curley Endive, Avocado, Grapefruit, Ginger Honey Dressing (GF)

Baby Bok Choy Salad, Bean Sprouts, Crispy Sweet Potatoes, Tamari Ginger Dressing (GF, V)

Spinach Caesar Salad, Polenta Croutons, Parmesan, Garlic Dressing (GF)

Watercress, Roasted Bartlett Pears, Gorgonzola, Candied Walnuts, Maple Vinaigrette (GF)

Organic Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (GF)

Artisan Romaine, Apples, Blue Cheese, Spiced Sunflower Seeds, Apple Cider Vinaigrette (GF)

Roasted Brussels Sprout Salad, Bacon, Garlic Rye Bread Croutons, Mustard Sherry Vinaigrette

Baby Kale, Dried Cranberries, Curried Cashews, Vanilla Citrus Vinaigrette (GF, V)

Roasted Autumn & Winter Vegetable Tower, Feta, Chimichurri Dressing (GF)

Beet Salad, Pears, Candied Walnuts, Merlot Vinaigrette (GF, V)

SIDES

Select One Side to Accompany Your Primary Entrée

Arugula Mashed Potatoes (GF)

White Cheddar Stone-Ground Grits (GF)

Pumpkin Barley 'Risotto'

Farro & Baby Portobello Mushroom Pilaf (V)

Twice-Baked Potatoes, Sour Cream, Cheese, Green Onions (GF)

Savory Bread Pudding with Wild Mushrooms, Celery

Butternut Squash Spaetzle, Toasted Pumpkin Seeds

Fire-Roasted Arborio Risotto, Gorgonzola, Paprika

Turmeric Quinoa, Spiced Sunflower Seeds (V)

Maple & Ginger Mashed Sweet Potatoes (GF)

POULTRY ENTRÉES - \$26.50

Chicken Breast, Apple Brandy Sauce, Rustic Bread Stuffing

Chicken Breast, Moroccan Tomato Saffron Sauce (GF)

Southern Italian Chicken, Dried Tomatoes, Red Peppers, Capers, Garlic Basil Sauce (GF)

Cabernet Sauvignon Marinated Chicken Breast, Red Wine Cocoa Sauce, Grape Leaves (GF)

Roasted Chicken Breast, Mushrooms, Rosemary Pinot Gris Sauce (GF)

Duck Confit, Fall Mushroom & Shallot Tart- (add \$1)



FALL & WINTER PLATED DINNERS

When the food matters

BEEF & LAMB ENTRÉES - \$28.50

Beef Sirloin, Mustard Herb Crust*

Petite Beef Medallion, Date & Walnut Crust, Port Wine Sauce* (GF)

Espresso & Black Peppercorn Rubbed Beef Shoulder Tenderloin* (GF)

Pinot Noir Braised Boneless Short Ribs, Cinnamon & Star Anise Sauce (GF)

Juniper & Lemon Chimichurri Flat Iron Steak, Crispy Sweet Potatoes* (GF)

Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce (GF)

Beef Shoulder Tenderloin Wellington, Mushrooms, Port Wine Sauce* - (add \$3)

Traditional Lamb Curry with Sweet Potatoes, Coconut Mango Chutney (GF)

Lamb Chops, Preserved Lemon & Pomegranate Syrup Glaze* (GF) - (add \$7)

Lamb Chops, Grape Leaves, Preserved Lemon Sauce* (GF) - (add \$7)

PORK ENTRÉES - \$26.50

Ten-Spice & Seed Roasted Pork Loin, Apple Ginger Chutney (GF)

Pork Tenderloin Medallion, Three Mushroom-Pinot Gris Sauce (GF)

Braised Pork Chili Verde, Tomatillos, Garlic, Poblanos, Cilantro (GF)

Pork Tenderloin Piccata, Wild Rice Crust, Smoked Tomato Sauce (GF)

SEAFOOD ENTRÉES - \$28.50

True Cod Fillet, Green Lentil & Shishito Pepper Sauce (GF)

Pan-Seared Mahi Mahi, Sweet Potato & Coconut Sauce (GF)

Polenta-Crusted Red Snapper Fillet, Apple Guacamole, Pomegranate Seeds (GF)

Wild Salmon Fillet, Preserved Lemon & Grapefruit Champagne Sauce (GF) - (add \$1)

Wild Alaskan Salmon, Saffron Tomato Sauce (GF) - (add \$1)

Cedar Planked Wild Salmon, Pinot Noir Aioli (GF) - (add \$1)

Kasu Sake Black Cod, Ginger Bok Choy (GF) - (add \$5)

VEGETARIAN ENTRÉES - \$24.50

Preselected Sides Listed with Entrées

Winter Vegetable Enchiladas, Tomatillo Queso with Mexican Chili Rice, Acapulco Beans (GF)

Kale Ravioli with Garlic Chickpeas, Sautéed Mushrooms, Parmesan and Spaghetti Squash

Falafels, Pomegranate Molasses, Cilantro Ginger Tzatziki with Butternut Squash Couscous, Pea Vines

Maple Butternut Squash Empanadas with Roasted Brussels Sprouts, Baby Kale, Romanesco Sauce

Moroccan Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples and Saffron Couscous

Sweet Potato, Black Bean & Coconut Milk Stew with Jasmine Rice, Crispy Tofu (GF)

PLATED DESSERTS - \$9

Passionfruit Curd Mousse Pavlova, Grapefruit Champagne Sorbet (GF)

Roasted Bosc Pear, Ginger Bay Leaf Mousse, Peanut Butter Crumble (GF)

Deconstructed Apple Pie, Oatmeal Crumble, Cinnamon Chantilly (GF)

Molten Chocolate Cake, Sea Salt Caramel Ice Cream

Dulce de Leche Cheesecake, Pumpkin Ganache, Candied Nuts