

THE

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VERCANTILE

# PLATED FUNCTION MENU

\$65 PER PERSON

*1st course* CHOOSE 1

## CAESAR SALAD

BABY ROMAINE, PARMESAN, CROUTON

## FARM SALAD

[GF/V] TENDER GREENS, CUCUMBER, TOMATO,  
RICOTTA SALATA, HOUSE VINAIGRETTE

## APPLE KALE CRUNCH SALAD

[V] ROMAINE, CRISPY QUINOA,  
CRUMBLED GOAT CHEESE, HONEYCRISP APPLE,  
SPICED PECANS, APPLE CIDER VINAIGRETTE

*2nd course* CHOOSE 2

## OVEN ROASTED SALMON

THAI CURRY GLAZE, SESAME GREEN BEANS,  
SEASONED STICKY RICE

## BAKED RIGATONI

[V] SAN MARZANO TOMATO SAUCE, TORN BASIL,  
PARMESAN, FRESH MOZZARELLA

## CAJUN CHICKEN RIGATONI

BLACKENED CHICKEN, CONFIT TOMATOES, FIRE  
ROASTED CORN, BACON, PARMESAN CREAM

## MAC & CHEESE

[V] RIGATONI PASTA, WHITE BIANCA SAUCE, YELLOW  
CHEDDAR, TOASTED BREAD CRUMB

## HERB MARINATED CHICKEN

[GF] GARLIC ROSEMARY JUS, WHIPPED POTATOES,  
SAUTEED GREEN BEANS, LEMON

## SIRLOIN STEAK TIPS

[GF] MARINATED SIRLOIN, CHARRED BROCCOLI,  
WHIPPED POTATOES

*3rd course* CHOOSE 1

## BUTTERSCOTCH CREME BRULEE

[V] CINNAMON SHORTBREAD CRUMBLE

## TRES LECHES CAKE

[V] STRAWBERRY PUREE, BLUEBERRIES,  
WHIPPED CREAM

## WARM BROWNIE

[V] WHIPPED CREAM, CHOCOLATE GANACHE

## LEMON SORBET

[GF/V] MIXED BERRIES, MINT

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST

\*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.