

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,
CRUMBLIED 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.