

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

HARVEST SALAD

KALE, MAPLE ROASTED BUTTERNUT SQUASH, CRISPED PROSCIUTTO, GOAT CHEESE, PISTACHIO BRITTLE, ROASTED GARLIC 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

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

LEMON CHEESECAKE

[V] WHIPPED CREAM, FRESH BERRIES

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.

