



# Plated Meals



## First Course Salad

Served with fresh bread and butter

Little Leaf (VG, GF) \$7.75

Baby greens, cucumber, tomatoes, carrots, red onion, balsamic dressing

Caesar \$9.00

Classic Caesar with romaine hearts, buttered croutons, and shaved parmesan with a creamy house Caesar dressing

Greek (V) \$8.75

Baby greens, Greek olives, marinated artichokes, feta cheese, grape tomatoes, cucumbers, lemon vinaigrette

The Sicilian (V, GF) \$12.00

Baby greens with eggplant caponata, pine nuts, ricotta salata, red wine vinaigrette

Grilled Vegetable Salad (V, GF) \$10.00

Baby greens with fresh grilled seasonal vegetables, lemon shallot vinaigrette



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## Main Entrée

Select one main entrée, one vegetable and one side

Seared Salmon (GF) \$41.00  
with a Lemon Caper Sauce

Honey Glazed Pork Loin (GF) \$35.00  
with Roasted Apples

Braised Short Ribs \$43.00

Rubbed Tri Tip (GF)  
with Bordelaise Sauce \$40.00

Lemon Herbed Chicken (GF) \$34.75

Beef Osso Bucco with Tomato Ragout \$39.00  
*Chef recommends with Creamy Polenta*

Browned Butter Gnocchi (V) \$30.50  
with a Browned Butter Basil Sauce and Sundried  
Tomatoes

Ratatouille with Creamy Polenta (V, GF) \$30.50

## Vegetable (All GF)

Roasted Garlic Broccolini (VG)

Honey Glazed Tri Colored Carrots (V)

Grilled Asparagus (VG)

Sautéed Seasonal Vegetable (VG)

Blistered Cherry Tomatoes  
and Haricots Verts (VG)

Sautéed Kale and Spinach (VG)

## Side

Mashed Potatoes (GF, V)

Herbed Roasted Potatoes (VG, GF)

Seasoned Brown Rice (VG, GF)

Creamy Polenta (V, GF)

Forbidden Rice (VG, GF)

Israeli Couscous (V)

Herbed Red Quinoa (V, GF)



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## Desserts \$11.50

Chocolate Pot de Crème (V, GF)

Coconut Cake

French Apple Tart

Berry Berry Cheese Tart

Flourless Chocolate Cake

Lemon Tart

Coconut Milk Panna Cotta with a Berry Compote (VG, GF)

## Beverages

Hot Beverage Station

Hot coffee, tea, and water

Hot Beverage Table Side Service

Hot coffee and tea are offered to guests table-side during  
Dessert service





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## Plated Entrée Salad

Add: Chicken \$5.25, Shrimp \$6.25, or Sliced Tri-Tip \$8.00

All Salads are made with house-made dressings

Caesar \$9.00

Classic Caesar with romaine hearts, buttered croutons, and shaved parmesan with a creamy house Caesar dressing

Greek (V) \$8.75

Baby greens, Kalamata olives, marinated artichoke hearts, feta cheese, cherry tomatoes, cucumbers, lemon vinaigrette

Seasonal Grilled Vegetables (VG) \$10.00

Baby greens, grilled asparagus, zucchini, eggplant, roasted red pepper, lemon vinaigrette

The Blue Pecan (V) \$9.75

Romaine and baby greens, tossed with candied pecans, blue cheese crumbles, and grapes, tossed in a red wine vinaigrette

Quinoa Kale (VG) \$10.00

Red quinoa and kale with Persian cucumber, sliced avocado, crispy onions, edamame, dried cranberries, and roasted pepitas tossed in a balsamic dressing