## Plated Meals

### Poultry

All prices include water service and choice of beverage, rolls, butter, linens and china service.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cider Glazed Chicken Breast</td>
<td>Served with Apple Cider Chutney, Browned Butter-Pecan Rice and Steamed Asparagus</td>
<td>$10.50</td>
</tr>
<tr>
<td>Seared Almond Butter Chicken Breast with Chopped Chives</td>
<td>Served with Roasted Baby Yukon Potatoes and a Zucchini Yellow Squash Button Mushroom Tomato Medley</td>
<td>$10.50</td>
</tr>
<tr>
<td>Lime Cilantro Chicken</td>
<td>Served with Green Enchilada Sauce, Spanish Rice, Confetti Corn and Black Beans, and Garnished with Tri-Colored Tortilla Crisps</td>
<td>$10.50</td>
</tr>
<tr>
<td>Lime Ginger Chicken with Caramelized Onion Glaze &amp; Gremolata</td>
<td>Served with Lemon Grass Jasmine Rice, Sauteed Sugar Snap Peas and Red Pell Pepper</td>
<td>$12.50</td>
</tr>
<tr>
<td>Chicken Marabellla with Mediterranean Relish</td>
<td>Served with Orzo Pasta with Parmesan &amp; Basil and Steamed Asparagus</td>
<td>$12.80</td>
</tr>
<tr>
<td>Caprese Chicken Breast</td>
<td>Served with Marinated Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze with sides of Roasted Garlic Infused Orzo and Roasted Garden Vegetables</td>
<td>$12.85</td>
</tr>
<tr>
<td>House-Made Chicken Cordon Bleu with Shaved Ham, Shredded Gruyere, and Toasted Panko</td>
<td>Served with Mornay Sauce, House Mashed Potatoes and Seasonal Vegetables</td>
<td>$12.85</td>
</tr>
<tr>
<td>Agrodolce Braised Chicken with Cipollini Onions &amp; Pancetta</td>
<td>Served with Smashed Red Potatoes and Green Beans with Lemon Butter and Almonds</td>
<td>$12.90</td>
</tr>
</tbody>
</table>
Plated Meals

Beef

All prices include water service and choice of beverage, rolls, butter, linens and china service.

Tender Beef Pot Roast
with Au Jus
Served with Smashed Red Potatoes and Seasonal Vegetables
$11.60
(minimum order of 20)

Cilantro Chili Lime Grilled Flank Steak
Served with Chimichurri Sauce, Santa Fe Mashed Potatoes, and Southwest Roasted Vegetables
$13.90

Grilled Montreal Sirloin Steak
with Shallot Demi-Glace
Served with Mashed Yukon Potatoes and Haricots Verts (Tender Green Beans) with Lemon Butter & Almonds
$13.95

Carne Asada Grilled Flank Steak
with Cowboy Salsa
Served with Roasted Garlic Cilantro Fingerling Potatoes and Grilled Onions & Bell Peppers
$14.00
(minimum order of 20)

Grilled Herbed Tri-Tip Steak
Served with Tomato Confit, Creamy Risotto, and Sauteed Zucchini with Fresh Basil and Sun-dried Tomatoes
$14.00
(minimum order of 20)

New York Strip Steak,
Served with Mushroom Demi Glace, Herb Roasted Yukon Potatoes and Seasonal Vegetables
$16.50

House Rubbed Roast Tenderloin Steak
Served with Demi Glace, House Mashed Potatoes and Seasonal Vegetables
$24.50

Sliced Beef Tenderloin Medallions
With Hunter Sauce
Served with Roasted Garlic Parmesan Yukon Potatoes & Steamed Asparagus
$24.60

Beef Tenderloin Filet & Baked Salmon Filet
Served with Bearnaise Sauce, Roasted Red Potatoes and Seasonal Vegetables
$27.85
Roasted Apple Herb Pork Loin Steak
Served with Apple Thyme Cream Sauce, Roasted Garlic
Mashed Yukon Potatoes, and
Sliced Buttered Carrots
$13.50

Pork Loin Cordon Bleu Roulade
Served with Mornay Sauce, Roasted Zucchini & Bell Peppers
and Smashed Red Potatoes
(minimum order of 20)
$13.50

Roasted Pork Loin Roulade
Stuffed with Mushrooms, Pine Nuts, Feta & Fresh Herbs, with Balsamic Demi-Glace.
Served with Brown Butter Pecan Rice, Roasted Asparagus,
Portobello Mushroom & Grape Tomatoes.
(minimum order of 20)
$13.75

Cinnamon & Chili-Spiced Pork Tenderloin
With Onion Tomato Jam
Served with Steamed Red Potatoes & Roasted Mushrooms,
Cauliflower, Grape Tomatoes, Garlic Cloves & Fresh Herbs
(minimum order of 20)
$19.75

Bacon-Wrapped Pork Tenderloin
Served with Honey-Lime Brown Sugar Glaze, Cheddar Mashed
Potatoes and Sauteed Zucchini & Yellow Squash
$19.85

Smoked Pork Tenderloin
Served with Citrus Cream Sauce, Wild Rice Blend Pilaf
& Chef’s Choice Seasonal Vegetables
$19.85

Mango Basil Grilled Pork Loin Steak
Served with Mango compote and Fresh Basil,
Lemon Grass Jasmine Rice, Sauteed Sugar Snap Peas
and Red Bell Peppers
$11.75
Plated Meals

Seafood

All prices include water service and choice of beverage, rolls, butter, linens and china service.

Baked Salmon Filet
Served with Hollandaise Sauce, Country Harvest Rice Pilaf and Seasonal Vegetables
$15.50

Roasted Salmon
with Braised Fennel Tomato Caper Broth
Served with Steamed Asparagus and Roasted Garlic Mashed Potatoes
$15.50

Lemon Parmesan-Crusted Salmon
with Citrus Mornay
Served with Roasted Red Potatoes, Haricots Verts (Tender Green Beans) with Lemon Butter & Almonds
$16.60

Grilled Salmon
with Avocado Salsa
Served with Lemon Basmati Rice & Roasted Garden Vegetables
$17.65

Baked California Halibut
Served with Hollandaise Sauce, Roasted Baby Yukon Potatoes and Seasonal Vegetables
$21.85
Plated Meals

Vegetarian

Includes water service and choice of beverage, rolls, butter, linens and china service.

Please ask your consultant about pricing

Caprese Quinoa Stuffed Portobello Mushroom
Served with Asparagus and Balsamic Glaze
$10.50

Pan Fried Gnocchi with Sun-dried Tomatoes & White Beans
Served with Pesto Drizzle
$10.35

Tempeh Tagine with Apricots & Dates*
Served with Moroccan Couscous and Chef’s Choice Vegetables
$9.90

Southwest Spaghetti Squash Nest
Served with Rice, Black Beans, Roasted Corn, Sautéed Onion
and Bell Peppers, Ancho Crème, Queso Fresco, Cilantro and Sliced Avocado
$9.50

3 Cheese Alfredo Broccoli Artichoke Calzone
$9.50

Avocado Egg Rolls
Served with Sticky Rice, Steamed Broccoli and Sweet Chili Sauce
$9.90

Acorn Squash Manicotti
Served with Pesto Cream and Chef’s Choice Vegetables
$9.60