

SIMPLE ELEGANCE PLATED DINNER

To Start

FROM THE GARDEN SALAD — Spring Mix, Campari Tomatoes, Cucumbers, Shaved Carrots, Onions, Housemade Balsamic Dressing

Garnished with a Custom Herbed Bread Spear

To Fill

GRILLED LEMON CHICKEN — Made from scratch Crispy Capers, Lemon and Thyme Bouquets, served with a Seasonal Citrus Butter Sauce, topped with a Campari Tomato and Rosemary Garnish

PAIRED WITH — Roasted Garlic and Sour Cream Mashed Potatoes Sautéed Green Beans

Vegetarian Option Available on Request

To Finish

LAYERED CHOCOLATE MOUSSE — Milk and White Chocolate Mousse, Toffee Crumbles with Whipped Cream and Caramel Drizzle



UPSCALE PLATED EXPERIENCE

Hand Pass Hors D'oeuvres

CLASSIC CAPRESE BRUSCHETTA — Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Sea Salt and Cracked Pepper served on Olive Oil Dusted Crostini

LEMON PARMESAN CHICKEN SKEWER — Roasted Garlic Dip

ROSEMARY INFUSED SHRIMP — Seasonal Citrus Salsa

PLATED DINNER RECEPTION

To Start

FARM-TO-TABLE — Cider Roasted Apples, Radish, Seasonal Squash, Brussels Sprouts, Campari Tomatoes Drizzled with Apple Sage Dressing, dusted with Pecorino Romano on a bed of Purple and White Kale

Garnished with a Custom Herbed Bread Spear

To Fill

LOCAL BEER BRAISED SHORT RIB STEAKS — Creamy layered Dauphinoise Potatoes with a beautiful array of Seasonal Roasted Farm Vegetables and Local Four Peaks Brew Reduction

To Finish

LAYERED CHOCOLATE MOUSSE — Milk and White Chocolate Mousse, Toffee Crumbles with Whipped Cream and Caramel Drizzle

