**PLATED MENU**

*Plated Lunches & Dinners do not include beverages*

**Specialty Items May Have an Additional Charge per Person**

### Lunch Combination Menu
- Choice of Soup, Entrée and Dessert: $93.00 per Person
- Choice of Salad, Entrée and Dessert: $99.00 per Person
- Choice of Appetizer, Entrée and Dessert: $112.00 per Person

### Dinner Combination Menu
- Choice of Soup, Entrée and Dessert: $99.00 per Person
- Choice of Salad, Entrée and Dessert: $105.00 per Person
- Choice of Appetizer, Entrée and Dessert: $118.00 per Person

### Terra Cotta Combination Menu
- Choice of Soup, Terra Cotta Entrée and Dessert: $109.00 per Person
- Choice of Salad, Terra Cotta Entrée and Dessert: $115.00 per Person
- Choice of Appetizer, Terra Cotta Entrée and Dessert: $128.00 per Person

### Plated Meal with Choice of Entrée
- Two Entrées: $21.00 per Person
- Three Entrées: $33.00 per Person
**PLATED APPETIZERS**

**SOUPS**
- Lobster Bisque with (or without) Crust
- New England Clam Chowder
- Butternut Squash Bisque
- Roasted Tomato Soup
- Corn Bisque
- Mushroom Barley
- Minestrone

**APPETIZERS**
- Maryland Crabcake
  - Micro Greens
  - Sauce Remoulade
- Lobster Ravioli
  - Beurre Blanc
  - Julienne of Smoked Salmon
- Tuna Tartar
  - Avocado Hash
  - Waffle Potatoes
  - Micro Greens
- Roasted Duck Breast
  - Duck Leg Confit Crepe
  - Caramelized Chestnuts
  - Goat Cheese

**SALADS**
- Autumn Green Salad
  - Red Oak Lettuce
  - Dried Cherries
  - Spiced Pine Nuts
  - Caramelized Apples
  - Burnt Honey Dressing
- Boston Bibb Salad
  - Toasted Walnuts
  - Apples
  - Cranberries
  - Walnut Oil and Apple Cider Vinaigrette
- Iceberg Wedge
  - Green Onion
  - Tomatoes
  - Blue Cheese
  - Bacon
  - Buttermilk Dressing
- Hudson Valley Salad
  - Roasted Yellow Tomato Wedge
  - Chevre on a Toasted Crouton
  - Roasted Portobello Mushroom
  - Tomato Vinaigrette
- Caesar Salad
  - Focaccia Croutons
  - Caesar Dressing
- Bistro Salad
  - Goat Cheese
  - Roasted Pear
  - Red Pepper
  - Walnut Crumbs
  - Champagne Vinaigrette
- House Salad
  - Blistered Tomatoes
  - Radishes
  - Toasted Pine Nuts
  - Champagne Vinaigrette
- Caprese Salad
  - Beef Steak Tomato
  - Kalamata Olives
  - Caramelized Onions
  - Basil
  - Balsamic Glaze
- Cobb Salad
  - Cherry Tomato
  - Hardboiled Egg
  - Blue Cheese
  - Bacon
  - Avocado
  - House Dressing
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PLATED ENTRÉES

**Chicken**
- Seared Chicken Breast
- Saffron Tomato Couscous
- Roasted Herbed Eggplant and Chickpeas
- Spiced Tomato Demi-Glace
- Lemon & Cracked Pepper Chicken Scaloppini
- Roasted Garlic Brussels Sprout
- Parsnip Puree
- Chicken Au Jus

**Fish**
- Herb Crusted Salmon
- Butternut Squash Risotto
- Roasted Asparagus
- Beurre Blanc
- Miso Marinated Sea Bass
- Jasmine Rice
- Sautéed Bok Choy
- Garlic Teriyaki Sauce
- Seared Black Bass
- Edamame
- Jasmine Rice
- Gingered Tomatoes
- Mirin Glaze
- Potato Crusted Cod
- Saffron Cauliflower Risotto
- Sautéed Spinach
- Beurre Blanc Sauce

**Chicken Francese**
- Creamy Polenta
- Wilted Arugula
- Tomato Bruschetta
- Pecorino Romano

**Beef**
- New York Sirloin
- Potatoes Au Gratin
- Sautéed Spinach
- Green Peppercorn Demi-Glace
- Pan Roasted Herb French-Cut Chicken Breast
- Sundried Tomato Orzo
- Sautéed Spinach
- Chicken Jus

**Vegetarian**
- Pasta Primavera
- Vegetable Napoleon
- Ginger and Garlic Vegetable Stir-Fry
- Lentil Stuffed Zucchini
- Boneless Braised Short Rib
- Truffle Mashed Potatoes
- Roasted Root Vegetables
- Crispy Fried Onions
- Merlot Reduction

**Roasted, Sliced Beef Tenderloin**
- Roasted Fingerling Potatoes
- French Beans
- Fig and Mushroom Ragout
- Port Wine Sauce
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<tr>
<th><strong>PLATED TERRA COTTA ENTRÉES</strong></th>
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<tr>
<td><strong>Poultry</strong></td>
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<tr>
<td>Blood Orange Glazed Duck Breast</td>
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<td>Wild Rice</td>
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<td>Apple Cider Brussels Sprouts</td>
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<td>Roasted Chicken</td>
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<td>Caramelized Onions</td>
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<td>Fingerling Potatoes</td>
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<td>Roasted Garlic</td>
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<td>Baby Artichokes</td>
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<td>Sweet Vermouth</td>
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<td>Chicken Marbella</td>
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<td>Roasted Potatoes</td>
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<td><strong>Fish</strong></td>
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<tr>
<td>Prosciutto Wrapped Cod</td>
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<tr>
<td>Artichoke, Tomato and Olive Provencal</td>
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<td>Rosemary Marinated Potatoes</td>
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<td>Roasted Arctic Char</td>
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<td>Olives</td>
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<td>Blistered Tomatoes</td>
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<td>Chipotle Cream</td>
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<td>Cioppino Stew</td>
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<td>Shelled Seafood</td>
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<td><strong>Beef</strong></td>
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<td>Braised Beef Short Rib</td>
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<td>Spinach</td>
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<td>Port Wine Demi-Glace</td>
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<td>Osso Bucco</td>
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<td>Seasonal Root Vegetables</td>
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<td>Oven Roasted Tomatoes</td>
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<td><strong>Vegetarian</strong></td>
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<tr>
<td>Francese Eggplant Lasagna</td>
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PLATED DESSERTS
Raspberry Chambord Torte
Raspberry Puree

Seasonal Trio of Sorbets
Fresh Berries

Dark Belgium Chocolate Mousse Torte
Spiced Vanilla Cream

Creamy Cheese and Lemon Curd Tart

Flourless Chocolate & Raspberry Ganache Torte
Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart
Kahlua Cream

Chocolate Flourless Torte
Zesty Blood Orange Mousse

Traditional Key Lime Tart

Salted Caramel and Chocolate Tart

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