**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 $90.00 per Person
Choice of Salad, Entrée and Dessert $96.00 per Person
Choice of Appetizer, Entrée and Dessert $109.00 per Person

**Dinner Combination Menu**
Choice of Soup, Entrée and Dessert $96.00 per Person
Choice of Salad, Entrée and Dessert $102.00 per Person
Choice of Appetizer, Entrée and Dessert $115.00 per Person

**Plated Meal with Choice of Entrée**
Two Entrées $20.00 per Person
Three Entrées $32.00 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
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**

**Caesar Salad**
Focaccia Croutons
Caesar Dressing

**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

**Hudson Valley Salad**
Roasted Yellow Tomato Wedge
Chevre on a Toasted Crouton
Roasted Portobello Mushroom
Tomato Vinaigrette

**Roasted Beet Salad**
Frisee
Goat Cheese

**Iceberg Wedge**
Green Onion
Tomatoes
Blue Cheese
Bacon
Buttermilk 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
Balsamic Glaze

**Cobb Salad**
Cherry Tomato
Hardboiled Egg
Blue Cheese
Bacon
Avocado
House Dressing
PLATED ENTRÉES

Chicken
Pan Roasted Herb Chicken Breast
Sundried Tomato Orzo
Sautéed Broccoli Rabe
Chicken Jus
Mushroom Stuffed Chicken Breast
Creamy Polenta
Sautéed Spinach
Beurre Blanc Sauce
Roasted Chicken Breast
Shaved Brussels Sprout
Peppered Bacon
Parsnip Puree
Lemon Thyme Chicken Sauce
Terra Cotta Roasted Chicken
Caramelized Onions
Fingerling Potatoes
Baby Artichokes
Sweet Vermouth
Chicken Milanese
Parmesan Polenta
Arugula
Tomato Bruschetta
Pecorino Romano

Beef
New York Sirloin
Yucca Fries
Sautéed Spinach
Chimichurri Sauce
Gorgonzola and Shallot Crusted Filet Mignon
Barolo Red Wine Reduction
Root Vegetable Rosti
White Asparagus
Roasted, Sliced Beef Tenderloin
Roasted Fingerling Potatoes
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

**Boneless Braised Short Rib**  $17.00  Additional
Truffle Mashed Potatoes
Broccoli Rabe
Baby Carrots
Merlot Reduction
**Fish**
Herb Crusted Salmon
Toasted Israeli CousCous
Vegetable Confetti
Beurre Blanc

Seared Black Bass
Micro Wasabi
Edamame
Jasmine Rice
Gingered Tomatoes
Mirin Glaze

Miso Marinated Sea Bass
Sticky Rice
Baby Bok Choy
Garlic Teriyaki Sauce

**Terra Cotta Cioppino Stew**
Shelled Seafood
Tomatoes
Onion

$17.00 Additional

**Vegetarian**
Pasta Primavera

Vegetable Napoleon

Ginger and Garlic Vegetable Stir Fry

**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 and Raspberry Ganache Torte
Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart
Kahlua Cream

Chocolate Flourless Torte
Zesty Blood Orange Mousse

Traditional Key Lime Tart

Mango and Dark Chocolate Tart
Mango Salsa