

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

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

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

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

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

Chicken Francese

Creamy Polenta
Wilted Arugula
Tomato Bruschetta
Pecorino Romano

Pan Roasted Herb French-Cut Chicken Breast

Sundried Tomato Orzo
Sautéed Spinach
Chicken Jus

Beef

New York Sirloin MVC

Potatoes Au Gratin
Sautéed Spinach
Green Peppercorn Demi-Glace

Boneless Braised Short Rib MVC

Truffle Mashed Potatoes
Roasted Root Vegetables
Crispy Fried Onions
Merlot Reduction

Roasted, Sliced Beef Tenderloin MVC

Roasted Fingerling Potatoes
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

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

Vegetarian

Pasta Primavera

Vegetable Napoleon
Ginger and Garlic Vegetable Stir-Fry
Lentil Stuffed Zucchini

PLATED TERRA COTTA ENTRÉES

Poultry

Blood Orange Glazed Duck Breast

Wild Rice
Apple Cider Brussels Sprouts

Roasted Chicken

Caramelized Onions
Fingerling Potatoes
Roasted Garlic
Baby Artichokes
Sweet Vermouth

Chicken Marbella

Roasted Potatoes

Beef

Braised Beef Short Rib

Roasted Sweet Potatoes
Spinach
Port Wine Demi-Glace

Osso Bucco

Seasonal Root Vegetables
Oven Roasted Tomatoes

Fish

Prosciutto Wrapped Cod

Artichoke, Tomato and Olive Provencal
Rosemary Marinated Potatoes

Roasted Arctic Char

Rosemary Potatoes
Olives
Blistered Tomatoes
Chipotle Cream

Cioppino Stew

Shelled Seafood
Tomatoes
Onion

Vegetarian

Francese Eggplant Lasagna

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