

Three Course Catering Dinner 15 person min.

\$29/person

Example:

Green salad

Shaved onion, cucumbers, house made croutons
Ranch, or White Balsamic Vin.

Roast Chicken Breast

Garlic Poached potatoes, Green Bean, Herb Sauce

Or

Grilled Duroc Pork Loin Chop

Shaved Brussels Sprouts, Smashed Yukon Gold Potato, Red Wine Bacon Jam

Vanilla Pear Crisp

Spiced Chantilly Cream

Three Course Catering Dinner 15 person min.

\$39/person

Example:

Caesar Salad

Crisp Romaine, House Made Croutons, Shredded Parm

Grilled Flat Iron Steak

Garlic Whipped Potatoes, Grilled Asparagus, Bacon-Brandy Compound Butter

Or

Shrimp and Saffron Risotto

Fire Roasted Tomato, Lemon-Butter Poached Shrimp, Shaved Asparagus

Hazelnut-Espresso Semi-Fredo

Frozen Hazelnut and Coffee Mousse, Praline Cream

Three Course Catering Dinner 15 person min.

\$49/person

Example:

Spinach Provencal Salad

Baby Spinach, Bacon, Chickpeas, Green Beans, Pickled Shallots, Herb Vinaigrette

Filet Mignon Au Poivre

Herb Roast Root Vegetables, Braised Wild Mushrooms, Green Peppercorn Veal Demi-Glaze

Or

Pan Roast Wild Alaskan Halibut

Dusted with Aleppo Chili, Creamy Wild Rice, Grilled Asparagus, White Wine Saffron Broth

Profiterole Trio

Three House Made Cream Puffs Filled with Brandied Pear Cream, Pistachio Whip, and
Chocolate Mousse