

FAMILY STYLE ENTRÉE

** Plated or family style salads followed by Entrée's. Choice of 2 proteins and 1 Vegetarian, select family style sides, One starch and One vegetable. (Proteins may be plated with starch and or vegetables)*

PROTEINS: BEEF, PORK & POULTRY

Herb-Roasted Beef Tenderloin *Gf

sliced and presented with a Chianti reduction sauce,

Beef Tenderloin au Poivre *Gf

with brandy cream sauce, sliced and presented

Tuscan Beef Short Ribs *Gf

chianti braised

Black Coffee BBQ Smoked Beef Brisket *Gf

topped with a tangy seasonal chutney

Marinated Pork Loin *Gf

with rosemary, fennel, sage, and orange zest sliced and presented
served with a whole grain mustard aioli

Barbeque Pulled Pork

with black coffee barbeque sauce

Grilled Chicken Breast *Gf

with Tomatillo Poblano Glaze – Or - Chimichurri

Chicken Piccata *Gf

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *Gf

sautéed chicken scallopini in mushroom marsala sauce

Honey and Lavender Glazed Grilled Chicken Breast

Sliced and presented

Stuffed Chicken Breasts (Autumn / Winter)

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

FAMILY STYLE SEAFOOD ENTREE

Pan Seared Salmon *Gf
topped with tropical salsa

Miso-Ginger Glazed Salmon *Gf
garnished with fresh scallions and sesame seeds

Pistachio Crusted Barramundi *Gf
roasted tomato and marjoram conserve

Pan Seared Sea Bass Piccata *Gf
white wine, lemons, capers, and herbs

Corn Tortilla Crusted Red Snapper *Gf
served with a poblano and roasted tomatillo salsa verde

Crab Cakes
pan fried topped with chipotle aioli

FAMILY STYLE VEGETARIAN ENTREE

Butternut Squash Ravioli
sage brown butter sauce with diced squash and sunflower seeds

Wild Mushroom Ravioli
with caramelized shallot cream sauce

Ricotta Basil Ravioli
with sweet basil, diced tomatoes, olive oil and garlic

Wild Mushroom Risotto Cakes *Gf
drizzled with a balsamic reduction

Southwest Spiced Black Bean Cakes *Gf & V
topped with avocado salsa

Falafel Cakes *Gf & V
topped with lemon tahini sauce

FAMILY STYLE SIDES (STARCH)

Roasted Garlic Mashed Yukon Gold Potatoes *Gf

Garlic and Rosemary Roasted Potatoes *Gf & V

Maple Whipped Sweet Potatoes *Gf

Yukon Gold & Sweet Potato Wedges *Gf & V

Specialty Baked Macaroni and Cheese

Couscous Salad

with diced cucumber, crumbled feta, black olives, red onion, parsley, oregano
lemon juice and extra virgin olive oil

Roasted Squash and Couscous Salad

with crumbled goat cheese and scallions

Penne Pasta Salad

roasted grape tomatoes fresh mozzarella, basil pesto

Orzo Pasta Salad

with diced roasted seasonal vegetables and basil pesto

Caribbean Rice Salad *Gf & V

roasted corn, diced tomatoes, black beans, toasted coconut, and scallions
in a cilantro lime vinaigrette

Quinoa & Brown Rice Salad *Gf & V

with roasted butternut squash, dried cranberries, pepitas, red onion
honey balsamic vinaigrette

BREAD OPTIONS

**Either Plated with Salad or Bread Basket for the Table*

Dinner Rolls

House Made Focaccia

Gluten Free Roll (+\$3/p)

Biscuits and Corn Bread

Mini Brioche Bun

Flour Tortilla

Petite Ciabatta Rolls

Corn Tortilla

FAMILY STYLE SIDES (SEASONAL VEGETABLE)

Spring – Summer

May 1

Roasted Summer Mixed Vegetables *Gf & V
fennel, red onion, red pepper, eggplant & zucchini

Roasted Asparagus *Gf
shaved parmesan & aged balsamic vinegar

Corn on the Cob *Gf
served with herbed butter

Grilled Seasonal Summer Veggies *Gf
red onion, red pepper, eggplant & zucchini
drizzled with pesto oil

Roasted Summer Squash and Carrots *Gf & V

Rustic Apple Cider Vinegar Slaw *Gf & V

Autumn-Winter

September 1

Honey Roasted Carrots with Thyme *Gf

Winter Roasted Root Vegetables *Gf
carrots, turnips, onion, sweet potatoes,
beets, seasonal squash, parsnips drizzled with a sage oil

Caramelized Brussels Sprouts *Gf
with bacon and shallots – *Or* - with citrus zest

Three Bean Salad
haricot vert, white beans, garbanzo beans, red onion, crumbled feta
extra virgin olive oil and red wine vinegar

DESSERTS

Family style cookies and bars for the table

Sliced and plated Specialty Cake or Assorted Cup Cakes