

PLATED MENU ITEMS

Plated menus include Bread and Coffee Service with the price of the entrée. Entrée prices vary.

Salads

Asian Salad - Napa Cabbage, Carrots, Snow Peas, Red and Yellow Peppers, Cilantro, Crunchy Noodles and Almonds, with or without Chicken and Sesame Soy Dressing

Caesar Salad – Romaine Lettuce, Croutons, Parmesan and Caesar dressing

Grilled Caesar Salad - Grilled Romaine Hearts, Croutons, Parmesan and Caesar Dressing

House Salad - Mixed Greens, Tomatoes, Goat Cheese, Dried Cranberries, Candied Walnuts, and Vinaigrette Dressing

Greek Salad - Feta Cheese, Tomato, Cucumber, Black Olives, and Lemon Basil Vinaigrette

Autumn Salad - Arugula and Mixed Greens, Spiced Pecans, Apples, Roasted Butternut Squash, Dried Cherries, Roquefort and Apple Vinaigrette.

Mediterranean Salad - Mixed Baby Greens, Diced Tomatoes, Garbanzo Beans, Feta Cheese, Black Olives, Roasted Eggplant, Diced Beets, and Lemon Vinaigrette.

Southwest Salad - Mixed Greens, Black Beans, Corn, Tomato, Avocado, Tri-Color Tortilla Chips, Garnished, and Served with Cilantro Vinaigrette.

1905 Salad - Mixed Greens, Iceberg Lettuce, Tomato, Swiss, Celery, Stuffed Green Olives, and Lemon Vinaigrette.

Spinach Salad - Spinach, Strawberries, Almonds, Feta, and Strawberry Vinaigrette

Bleu Cheese and Bacon Salad - Baby Iceberg Lettuce with Bleu Cheese, Bacon, and Vinaigrette Dressing

Other Salad Ideas

Summer Shrimp Plate - Baby Bibb Lettuce, Baby Vegetables, and Spicy Rubbed, Grilled Shrimp

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Basil, Capers and Balsamic Vinaigrette

Tomato Bisque and Grilled Cheese - Heirloom Tomato Soup with a Cheddar, Swiss and Goat Cheese Panini

Entrées

Meat

Carved Tenderloin of Beef - Yukon Mashed Potatoes, Sautéed Haricot Verts, and Red Wine Sauce

Herb Grilled Tenderloin of Beef - Scalloped Potatoes, Sautéed Spinach and Bordelaise Sauce

Seared Individual Filet Mignon - Spinach Artichoke Potato Croquettes, Smashed Cauliflower, and Red Wine Reduction

Individual Beef Wellington - Au Gratin Potatoes, Stuffed Tomato, and Wild Mushroom Bordelaise Sauce

Bourbon Glazed Short Ribs - Mashed Honey Sweet Potatoes, Roasted Brussel Sprouts, and Crispy Onions

Lynn's Sweet and Sour Brisket- With Roasted Fingerling Potatoes, Roasted Baby Carrots, and Beet Horseradish

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Entrées

Meat

Pepper Crusted New York Strip - Au Gratin Potatoes, Honey Mint Carrots, and Demi-glace
Roasted Rib Eye - Hasselback Potatoes, Garlic Roasted Spinach, Horseradish, and Beef au Jus
Spicy Cilantro Marinated Flank Steak - Sweet Potato Risotto, Sautéed Spinach, and Plantains
Mojo Pork Tenderloin - Yellow Rice, Black Beans, and Mango Salsa
Rack of Lamb - Roasted Fingerling Potatoes, Ratatouille, and Thyme Jus

Poultry

Asian Chicken - Sesame Noodle, Stir-fried Baby Bok Choy, and Sweet Soy Dressing
Chicken Marsala – Sundried Tomato Risotto, Stuffed Artichokes, and Mushroom Marsala Sauce
Chicken Marbella - Lemon Mint Couscous, Asparagus and Tomato Concasse
Sun Dried Tomato and Spinach Crusted Chicken Breast - Goat Cheese, Spanish Rice, Roasted Green Beans, and Sherry Jus
Apple and Goat Cheese Stuffed Airline Chicken Breast - Yukon Mashed Potatoes, Grilled Zucchini, Sherry Wine Sauce
Cilantro Lime Grilled Chicken Breast - Herbed Basmati Rice, Spiral Vegetables, and Mango Chutney

Seafood

Parmesan Crusted Salmon
Mediterranean Sea Bass – Pan-seared with Tomato Concasse, Artichokes, Spinach, Saffron Rice, Stuffed Zucchini, and White Wine
Sea Bass Provencal - Roasted Red Skin Potatoes, Grilled Marinated Eggplant, and Lemon Caper Sauce
Grilled Salmon Wasabi - Seasoned Rub, Asian Rice, Asparagus, and Wasabi Drizzle
Coulubiatic of Salmon - Spinach, Creamy Goat Cheese Spread, and Dill - Wrapped in a puff pastry, With Confetti Vegetable Rice and Lemon Butter Sauce
Asian Salmon - Sesame Noodles, Stir-fried Vegetables, and Sesame Glaze
Quinoa Crusted Salmon - Grilled Vegetables, Lentil Vinaigrette and Petite Herb Salad
Grilled Mahi-mahi - Mango Salsa, Mashed Plantains, Black Beans, and Tortillas Crisps
Caribbean Cod - Island Rice, Spiral Vegetable Medley, and Plantain Chips
Shrimp and Grits - Stone Grits, Creole Okra, and Char Grilled Tomato Sauce
Herb Sautéed Tilapia- Asparagus, Crab, Lemon Basil Risotto, and Sundried Tomato Cream Sauce
Lemon Caper Grouper - Wild Rice Sauté, Stuffed Zucchini, and Lemon and Caper Sauce

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Vegetarian Entrées

Fancy Eggplant Fans - *Tomato, Fresh Mozzarella, Broccoli Risotto, Spinach, and Marinara Sauce*

Vegetable Wellingtons - *Puff Pastry, Sautéed Vegetables, Garlic Filling, Light Cream Sauce, and Roasted Brussel Sprouts*

Grilled Vegetable Stack - *Eggplant, Zucchini, Yellow Squash, Heirloom Tomato, Spinach, and Ricotta Filling, and Balsamic Vinegar Reduction*

Butternut Squash Ravioli - *Roasted Root Vegetables and Sage Walnut Cream*

Vegan Entrees

Stuffed Zucchini - *Hummus, Heirloom Tomato Bruschetta and Basil*

Stuffed Spaghetti Squash - *Roasted Mushroom Vinaigrette*

Butternut Squash Boat - *Tri-color Quinoa and Roasted Root Vegetables - Vegan*

Cauliflower Steak - *Tri-color Cauliflower, Roasted Garlic and Fresh Herbs*

Stuffed Portabella Mushrooms - *Quinoa, Fresh Herbs, Grilled Vegetables, and Balsamic Glaze*

Duo Plates

Surf n' Turf - *Petite Filet, Crab Cakes, Yukon Mashed Potatoes, Haricot Verts Almandine, Red Wine Sauce, and Remoulade*

Filet and Salmon - *Carved Tenderloin, Panko Crusted Salmon, Yukon Gold Mashed Potatoes, And Asparagus*

Seared Chicken and Seabass Marbella - *Mashed Potatoes, Asparagus, Herbal Garnish*

Carved Tenderloin and Chicken Marsala - *Mushroom Risotto, Stuffed Artichoke, and Red Wine Sauce*

Desserts

Reese's Raspberry Cheesecake Cream

Decadent Chocolate Cake - *Raspberries and Chantilly*

Caramelized Bourbon Bread Pudding – *With Ice Cream*

Tiramisu - *Mascarpone, Dutch Cocoa and Tia Maria*

Chocolate Toffee Mousse Cake - *Raspberry Coulis*

Lemon Chiffon Mousse Parfait Martini

Seasonal Pumpkin Mousse Martini

Crème Caramel - *Berries and Chantilly Cream*

Seasonal Fruit Tart - *Crème Anglaise*

Individual Key Lime Pie - *Whipped Cream*