

# Corporate Packages



## Plated Dinner

*Plated Dinner Menu based on a guest list of 50 or more and a 3-hour reception.*

*Price quotes for smaller groups are available upon request. The Plated Dinner Reception Package is a popular approach for brides who prefer a more formal atmosphere. Plated Dinner Service is the perfect solution for traditional reception spaces.*

*If more than one Entree or Duet are chosen, a price adjustment may apply based on menu selection.*

### Starters

*Tomato Bruschetta on table.*

### First Course

*Please choose one: Either a Pasta, or Salad*

### Entree

*Please choose dinner selections from the accompanying plated entree list.*

*All menus also include Hearth Baked Rolls with Sweet Butter.*

### Vegetable / Starch

*Please choose one starch and one vegetable*

### Dessert & Coffee

*Delectable fresh filled cannoli's, and Italian cookies*

*Freshly Brewed Colombian Blended Caffeinated Coffee*

*And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas*

# Plated Dinner

## First Course

Choose a Pasta, Soup or Salad

### Pasta's

- *Homemade Fusilli ala Vodka*
- *Creamy Pasta Primavera*
- *Parapadelle with a Lemon Garlic Sauce*
- *Homemade Rigatoni with Warm Basil Marinara*
- *Fresh Pasta and Fresh Garden Vegetables in Garlic and Oil*
- *Tortellini with Prosciutto and Sweet Peas in a Panna Romano Sauce*
- *Bow Tie Pasta with Basil and Roasted Red Pepper Sauce garnished with Pine Nuts*
- *Campanelle with a Wild Mushroom Melange & Caramelized Onions in a Bourbon Cream*

### Salads

- *Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions and Balsamic Vinaigrette*
- *Caesar Salad with Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing*
- *Frisee, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette*
- *Watercress Caesar Salad with Pumpernickel Croutons and Manchego Cheese Crisps*
- *A Salad of Mixed Greens with Cherry Tomato, Cucumber, Kalamata Olives and a Lemon Vinaigrette*
- *Spring Greens with Pistachios, Pomegranate Seeds and Feta Cheese, In a Red Currant Vinaigrette*
- *Endive & Watercress Salad with Pears & Bleu Cheese, In Walnut Oil Vinaigrette*
- *Mixed Wild Greens, Gorgonzola Cheese, Pine Nuts and Cracked Pepper with Raspberry Vinaigrette*
- *Radicchio and Baby Romaine Salad with Kalamata Olives, Red Onion and Asiago Dressing*
- *Baby Spinach Salad with Citrus Wedges, Toasted Pine Nuts and Blood Orange Vinaigrette*

# Plated Dinner

## Seated Entrées

### Poultry

- Pecan Chicken with Dijonaise Sauce
- Black & White Sesame Crusted Chicken With a Mandarin Ginger Sauce
- Indian Spice Chicken with Eggplant & Toasted Almonds
- Seven Herb Pesto Stuffed Chicken With Fire Roasted Tomato Coulis
- Turkey Paupiette (Meatball) – Spinach, Prosciutto & Gruyere Cheese with Lemon Butter
- Moroccan Chicken with Olives, Tomato & Saffron
- Chicken Marsala with Shallots, Oyster Mushrooms & Fried Sage
- Autumn Breast of Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary
- Grilled Mediterranean Chicken With Tomato Caper Fennel Relish
- Chicken Olivada with Roasted Red Peppers
- Grilled Boneless Thigh in a Tequila, Brown Sugar, Lime & Cilantro Sauce
- Breast of Chicken Stuffed w/ Spinach, Sundried Tomato & Prosciutto w/ a Cassis Demi Glace
- Boneless Breast of Chicken with Asparagus & Boursin Cheese in a Wild Mushroom Sauce
- Pan-Seared Chicken Breast with Herbs and Mushroom Ragout

### Beef and Veal

- Skirt Steak with Chimichurri
- Roast Prime Rib of Beef Served Au Jus
- New York Strip Steak with Caramelized Onion & Crumbled Bleu Cheese
- Grilled Sirloin Steak with Stilton Cream (10 oz)
- Medallions of Beef with a Wild Mushroom Demi
- Grilled Rib Eye Steak Seasoned with Cracked Black Pepper, Garlic & Red Pepper Flakes
- Veal ala Picata - Milanese or Marsala

# Plated Dinner

## Beef and Veal

- Grilled Veal Chop with Roasted Baby Peppers
- Prosciutto and Mozzarella Stuffed Veal Chop with Shitake Mushroom Sherry Sauce
- Grilled Tenderloin of Beef (Filet Mignon)  
Your Choice of Topped with Blue Cheese - Marinated Tri-color Peppercorn, or Ancho Chile Crusted with Demi-Glace

## Pork

- Roast Pork Tenderloin with a White Bean Tomato Ragout
- Grilled Orange Chipotle Glazed Pork
- Prosciutto and Mozzarella Stuffed Pork Chop with Shitake Mushroom Sherry Sauce

## Lamb

- Rack of Lamb with a Parma Crust
- Honey & Lavender Roasted Rack of Lamb
- Lemon Rosemary Rack of Lamb
- Butterflied Leg of Lamb Provencal

## Fish & Seafood

- Grilled Tuna Steak with Avocado Butter
- Five Spice Tuna with a Sweet Chile Glaze
- Maryland Jumbo Lump Crabcakes (2) with Remoulade Sauce
- Blue Cornmeal Crusted Mahi Mahi with Roasted Tomato and Red Pepper Salsa
- Mahi Mahi with Saffron Tomato Fennel Relish
- Herb Potato Crusted Mahi Mahi, Served with a Lemon Beurre Blanc
- Flounder Filet with Crab and Spinach Mousse and a Champagne Sauce
- Tea Smoked Salmon Filet with Apple Red Onion Marmalade
- Kasha Crusted Salmon
- Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa
- Thai Spiced Salmon with a Spicy Almond Sauce

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## Premium Fish

- Pan Roasted Halibut with Lemon Oregano Jam
- Plantain Crusted Chilean Sea Bass with Mango Glaze
- Chilean Sea Bass with Porcini Mushroom and a Tarragon Cream Sauce

## Vegetarian

- Portabella Mushroom with Artichokes and Asiago Cheese in a Roast Red Pepper Sauce
- Baked Herb Polenta (Vegan) with Wild Mushroom and Tomato Ragout
- Vegetable Lasagna Roulade with Basil Marinara
- Zucchini Boat (Vegan) Stuffed with a Bulgar Lentil Pilaf
- Eggplant Parmigiana

## D&E Double Entrée Suggestions

- Tenderloin of Beef Medallions with a Rosemary Demi Glaze and an Herb Crusted Chicken Breast
- Beef Tenderloin Medallions with Wild Mushroom Demi Glace and Herb Crusted Chilean Sea Bass in Champagne Sauce
- Pasilla Honey Glazed Beef Tenderloin and Crab Cake with Red Pepper & Corn Relish
- Porcini Crusted Petit Filet Mignon with a Wild Mushroom & Chili Demi Glace and Baked Flounder Filet with Basil Butter
- Spice Rubbed Petit Filet Mignon and Roasted Mahi Mahi with Pineapple Sambal
- Double Thick Honey Dijon Crusted Lamb Chop with a Refreshing Mint Chutney and Blackened Salmon Filet in a Jade Sauce
- Breast of Chicken Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and Mediterranean Roasted Salmon with Tomato Coulis

Please Note: Many of our Entrees may be modified to accommodate dietary restrictions



# Plated Dinner

## Dinner Sides

### Vegetables

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| <ul style="list-style-type: none"><li>• Fire Roasted Vegetables</li><li>• Julienne Zucchini, Carrots &amp; Summer Squash</li><li>• Wilted Baby Spinach with Garlic &amp; Olive Oil</li><li>• Cider Glazed Roasted Root Vegetables</li><li>• Baby Broccolini in Shallot Butter</li><li>• French Ratatouille</li><li>• Grilled or Roasted Asparagus</li><li>• Broccoli Rabe with Olive Oil</li></ul> | <ul style="list-style-type: none"><li>• Creamed Spinach</li><li>• Baby Carrots with Cardamom Butter</li><li>• Plantanos Maduros</li><li>• Brussel Sprouts w/ Bacon &amp; Shallot Butter</li><li>• Steamed Broccoli w/ Herbs</li><li>• Green Beans w/ Red &amp; Yellow Pepper Confetti</li><li>• Green Beans Almondine</li><li>• Sauteed Green Beans with Bacon, Caramelized Shallots</li></ul> |
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### Starches

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| <ul style="list-style-type: none"><li>• Oven Roast Baby Potatoes with Rosemary</li><li>• Roasted Fingerling Potato</li><li>• Creamy Garlic Mashed Potato</li><li>• Special Mashed Potato (Cheddar, Sour Cream, Onion, Bacon)</li><li>• Mashed Yukon Gold Potatoes with Truffle Oil</li><li>• Parmesan &amp; Basil Mashed Potatoes</li><li>• Pommes Anna</li><li>• Potato Lyonnaise</li><li>• Crushed Potato &amp; Artichoke with Garlic Butter</li></ul> | <ul style="list-style-type: none"><li>• Wild &amp; Long Grain Rice with Slivered Almonds</li><li>• Rice and Beans</li><li>• Brown Rice &amp; Lentil Pilaf</li><li>• Rice Pilaf</li><li>• Fried Rice</li><li>• Saffron Rice</li><li>• Wild Rice Pilaf</li><li>• Spanish Rice</li><li>• White Rice</li></ul> |
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## **Corporate Plated Dinner Average Cost with:**

Dinner without Beverage	\$145. per person
California Bar	\$155. per person
Wine and Beer	\$170. per person
Standard Open Bar	\$190. per person
Midway Open Bar	\$200.. per person
Top Shelf Open Bar	\$229. per person