

Plated Entree Selections

Select ONE Entree, ONE Salad and ONE Dessert

- Stuffed Acorn Squash & Roasted Red Red Pepper ChickPea & Quinoa Succotash with Feta, Stuffed Acorn Squash with Roasted Pepper Coulis
 - Cauliflower Steak & Eggplant Frittata
- Turmeric Dusted Cauliflower, Quinoa Tabbouleh, Roasted Tomatoes & Walnut-Caper Salsa
 - Blackened Salmon & Mediterranean Stuffed Chicken Breast Cannellini Mash. Roasted Carrots & Greens Beans, Citrus Cream Sauce
 - Roasted Chicken & Short Rib
- Six Hour Braised Short Rib with Braising Jus, Roasted Chicken Breast with a Tomato & Olive Tapenade, Whipped Potatoes Carolina Farm Vegetables
 - Petite Filet Combination
- A 4-ounce Center Cut Filet of Beef served with Madeira Wine Sauce: Chef's Choice of Vegetable and Starch & paired with one of the Following:
 - Jumbo Stuffed Shrimp
- Butterflied Gulf Shrimp stuffed with Crabmeat Dressing, served with Nantua sauce
 - Norwegian Salmon
- Filet of fresh Norwegian Salmon, topped with Lemon Dill Butter Sauce
 - Breast of Chicken
- Marinated Boneless Chicken Breast prepared with your choice of Lemon & Herb Chasseur, Tarragon Veloute of Tomato Basil

Salad Option

Select One

- Grilled Peach Salad
- Baby Spinach with Bacon, Pistachios and gorgonzola vinaigrette
- Apple Fennel and Blue Cheese Salad
- A Light and Tangy Apple Fennel Salad with thinly sliced Apples, Celery and Fennel topped with Walnuts and Feta
- Factory Berry Salad
- Baby Green Lettuce & Fresh Berries, Gorgonzola, Candied Pecans, Shaved Red Onion with a Charred Lemon Vinaigrette
- Classic Caesar Salad
- Romaine Lettuce with mixed Greens, Shaved Asiago Cheese & Garlic Butter Croutons

Dessert Option

- Southern Pecan Pie with Mascarpone Whipped Creme & Bourbon Macerated Berries
- Sea Salt Caramel Cheesecake

New York Style Cheesecake with Raspberry Coulis