



plated
formal. elevated. coursed.

packages

selecting the experience that's right for your event.

tier 1

a simple solutions for a simple occasion

included:

- 1 entree option
- 1 salad option
- 1 standard side option
- 1 veg

25-49 guests - \$75 pp

50-100 guests - \$65 pp

100+ guests - \$50 pp

tier 2

for accomodating varying tastes

included:

- 2 entree options
- 2 salad options
- 1 standard side option
- 1 veg

25-49 guests - \$85 pp

50-100 guests - \$75 pp

100+ guests - \$60 pp

tier 3

moving towards an elevated experience

included:

- 3 entree options
- 2 salad options
- 1 premium side option
- 1 veg

25-49 guests - \$95 pp

50-100 guests - \$85 pp

100+ guests - \$70 pp

tier 4

our top tier.

included:

- 3 entree options
- 3 salad options
- 1 premium side option
- 1 veg

25-49 guests - \$100 pp

50-100 guests - \$90 pp

100+ guests - \$75 pp

salads

... begin your table experience

style

select which style you prefer

romaine wedge	iceberg wedge	mixed greens	baby spinach
baby arugula	grilled veg	chopped romaine	en crouton

dressings

select the dressing of your choice

white vinaigrette	balsamic vinaigrette	herbed vinaigrette	citrus gastrique
green apple caesar	creamy cracked pepper	pureed parmesan	sweet creole

ingredients

tell us what you like

shaved red onion	shaved shallot	sliced tomato	grape tomato
olives	sweet peppers	cucumber	carrots

premium ingredients

upgrades

bacon	crisp prosciutto	parmesan	goat cheese
grilled corn	artichoke	mushrooms	zucchini
sliced fruit	red cabbage	nuts	goat cheese
roasted cauliflower	roasted broccoli	asparagus	roasted peppers

entrees

... begin your table experience

meat

for the serious carnivore

burgundy beef shortrib
8 hour slow braise.

brined pork tenderloin
cider brined. herb crusted..

merlot tritip
2 day marinade. sliced.

pepper crusted lamb
rib chops. marinated.

beef bourguignon
mirepoix. mushrooms.

filet mignon
8 or 6 oz. dry rubbed.

bird

poultry offerings

herb roasted chicken
airline breast or boneless thigh

provence duck
herbed. wine demiglace.

garlic roasted chicken
airline breast or boneless thigh

brined game hen
half bird. roasted. sauced.

sherry marsala chicken
airline breast or boneless thigh

chicken roulade
pounded thigh. pan sauce.

fish

fish. seafood.

crusted salmon
marinated. herb-crusted.

parmesan cod
lemon marinated. parm & herbs.

citrus salmon
quick-roasted. citrus finished.

garlic ghee shrimp
drawn butter. chopped garlic.

brown butter halibut
seared. sauced.

crab cake
claw meat. panko. remoulade.

veg

for the plant lover.

crusted cauliflower
cauli steak. evoo. herbed.

chickpea curry
chiles. coconut cream.

quinoa portobello
stuffed. parmesan. spinach.

mushroom wellington
puff pastry. nuts. herbs.

smothered eggplant
marinara. cheese. herbs.

veg fritters
zucchini. veg. cheese.

accoutrement

... sides to accompany your selections

veg

on the side...

burned butter carrots
white pepper. sea salt.

charred broccolini
garlic. evoo.

brussels balsamica
balsamic glaze. roasted.

parsley herb carrots
black pepper. evoo.

fried garlic green beans
sauteed. light garlic.

italian zucchini
herbed. evoo.

beef bourguignon
mirepoix. mushrooms.

balsamic green beans
light balsamic. shallots.

spiced butternut
fragrant spices. roasted..

sides

to round out the plate

white skin mash
whipped potatoes.

rosemary mash
chopped herbs. evoo.

roast fingerlings
sea salt. evoo.

herbed potatoes
roasted. baby medley.

red skin yam mash
lightly spiced. slight sweetness.

garlic pepper potatoes
very garlicky. cracked pepper.

premium sides

upgrade your plate

gold potato puree
smooth. creamy. buttery.

alfredo gratin
lightly herbed. cheesy. creamy.

fettucine alfredo
rich cheesy sauce.

classic stuffing
cornbread. herbs. veg.

yam puree
smooth. spiced. butter & cream.

macaroni pie
custard baked mac-n-cheese.

rotini pesto
basil sauce. shallots.

candied yams
roasted. brown sugar. spiced.

truffled potato puree
light truffle. white pepper.

truffled mac
classic mac w a touch of truffle.

baked ziti
marinara. parmesan.

cauliflower casserole
plant-based creamy sauce.