

# “CRAFT” Plated Dinner Ideas

Choose an Entrée (or Two), Salad, Starch, and Seasonal Vegetable, for a traditional plated dinner. Other add on's can include a Soup, and or Pasta course. Plated Dinners include Rustic Bread & Butter, Coffee/Tea Station, and a Cheese/Cracker, & Fruit Station, Two additional Appetizers/Horsd'oeuvres, (Stationary or Passed).

## Entrees

**Chicken Picatta Francaise**  
Lemon, Caper, White Wine Sauce

### Stuffed Chicken Breast

Choice:

- Saltimbocca, Prosciutto, Sage, Fontina, Madiera
- Sausage, Spinach, & Sage Bread Crumb Stuffing
- Roast Pepper, Spinach, Basil, & Mascarpone
- Apple & Cranberry Harvest Stuffing

### Roast Statler Chicken

Orange & Rosemary Grand Marnier Glaze

### Local Haddock Filet

Almond Crust or Ritz Cracker Crust

### 10 oz Grilled NY Sirloin

Smoked Papricka Rub, Gorgonzola Herbed Butter

### Grilled Filet Mignon

Red Wine or Thyme Bearnaise Sauce

### Roast Prime Rib

Natural Au Jus

### Roast Herb Crusted Prime Sirloin

Horseradish Cream

### Pan Roasted Salmon

Honey Balsamic Glaze

## Salads

Mixed Greens, Baby Tomatoes, Cucumbers, Shaved Carrots, Honey Balsamic Vinaigrette  
Caesar, Crisp Romaine, Shaved Parmesan, House Croutons, Creamy Caesar Dressing  
Chopped Italian, Veggies, Chick Peas, Olives, Mozzarella, Italian Vinaigrette  
Spinach, Seasonal Fruit, Pecans, Crumbled Feta

## Vegetables

Green Beans with Toasted Almonds  
Roasted Buttered Rainbow Carrots  
Seasonal Vegetable Succotash  
Roasted Parmesan Crusted Asparagus

## Starch

Red Skin Garlic Mashed  
Baby Roasted Rosemary Potatoes  
Russet Buttery Smashed  
Mushroom Asiago Risotto

## Additional Choices

### Soups

Harvest Bisque  
Roast Tomato Basil  
Italian Wedding

### Pasta

Penne Pomodoro  
Cavattappi Carbonara  
Cheese Ravioli Basil Pesto