



# DINNER

**15 GUEST MINIMUM / PRICED PER PERSON  
ON-SITE STAFFING REQUIRED**

**Farm to Table \$32**

**Radicchio & Kale Salad** – GF  
raspberries | radishes | prosciutto | raspberry champagne  
vinaigrette

**Balsamic Grilled Squash** – GF  
parmesan

**Goat Cheese Polenta** – V,GF  
roasted tomatoes | wilted spinach

**Blackened Salmon** – GF  
pickled okra & charred corn succotash

**Grilled Lemon Chicken** – GF  
truffle rosemary butter sauce

**Strawberry Shortcake** – V  
homemade biscuit cake | white chocolate icing | macerated  
strawberries | French vanilla espresso whipped cream

**V – VEGETARIAN**

**V+ – VEGAN**

**GF - GLUTEN FRIENDLY**

SUBSTITUTE VEGETARIAN  
OPTION FOR ONE PROTEIN  
OR ADD FOR AN  
ADDITIONAL \$4/PERSON

Vegetarian Substitute

**Grilled Portobello Steaks** – V+, GF  
spicy avocado chimichurri sauce



# DINNER

## **Italian Trattoria \$32**

### **Artichoke Tomato Salad – V, GF**

mozzarella | chickpea | artichoke | capers | pepperoncini | fresh basil

### **Parmesan Charred Asparagus – V, GF**

charred asparagus | roasted grape tomatoes | balsamic glaze

### **Crispy Gnocchi & Ricotta – V**

pomodoro sauce

### **Pan Seared Chicken – GF**

sage mushroom marsala

### **House Made Beef Meatballs**

marinara | shaved parmesan

### **Zeppole di San Giuseppe – V**

traditional Italian cream filled pastries



# DINNER

## **Latin Flair \$32**

### **Fried Plantains** – V+, GF

cilantro garlic sauce | sweet corn & bean salsa

### **Avocado & Corn Chopped Salad** – V+, GF

romaine lettuce | tomatoes | peppers | red onion | avocado | cilantro lime dressing

### **Arroz Rojo** – GF

### **Braised black beans** – V+, GF

onions | peppers | oregano

### **Chili Lime-Rubbed Chicken Thighs** – GF

### **Marinated Flank Steak** – GF

rojo chimichurri

### **White Bean & Green Chile Enchiladas** – V,GF

mole sauce

### **Tres Leches Trifle** – V

salted caramel | whipped cream



# DINNER

## **Southern Comfort \$32**

**Pimento Cheese Dip** – V, GF\*

\*crispy pork skins | crisp veggies  
crackers

**Arugula & Radicchio Salad** – V+, GF

apple | onion | candied pecan | citrus vinaigrette

**Four Cheese Macaroni** – V

herbed breadcrumbs

**Charred Cauliflower & Shishito Peppers** – V+, GF

picada sauce

**BBQ Brisket** – GF

bourbon bbq sauce

**Shrimp & Grits** – GF

sweet peppers & onions | bacon gravy | aged cheddar grits

**Peach Cobbler** – V

tart & tangy raspberry sauce

Vegetarian Substitute

**Fried Green Tomatoes** – V+, GF

red pepper coulis | charred corn & okra salsa



# DINNER

## **Coastal Mediterranean \$32**

### **Harissa Carrot Dip – V+, GF**

roasted carrots | lentils | grilled pita | baby carrots | zucchini

### **Israeli Couscous & Beet Salad – V**

roasted red beets | cherry tomatoes | English cucumbers | feta | walnuts | mint | lemon dill dressing

### **Baked Spinach & Artichoke Pasta – V**

feta | gruyere | herbed breadcrumbs

### **Cauliflower Couscous Stuffed Eggplant Rolls – V**

### **Grilled Chicken Souvlaki – GF**

oregano | roasted garlic

### **Moroccan Lamb Meatballs**

sweet tomato raisin sauce

### **Orange Olive Oil Almond Cake – V**

Vegetarian Substitute

**House-made Falafel – V+, GF**



# DINNER

## **The Steakhouse \$45**

**Chopped Steakhouse Salad** – V\*, GF  
\*cherry tomatoes | onion | blue cheese  
bacon

**Chili & Honey Roasted Sweet Potatoes** – V+, GF

**Sautéed Baby Beets & Pickled Mustard Seeds** – V+, GF

**Grilled Salmon** – GF  
corn & zucchini salsa

**Garlic Rosemary Ribeye** – GF  
horseradish cream

**Butterscotch Pie**  
butterscotch custard | whipped cream

Substitution Protein Options – \$38

**Grilled Portobello Steaks** – V+, GF  
spicy avocado chimichurri sauce

**Mesquite BBQ Smoked Chicken** – GF  
alabama white BBQ sauce