## PLATED LUNCH & DINNER $26

Choose One From Each Section

### SALAD

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Kale Salad</td>
<td>cucumbers, beets, feta, roasted shallots vinaigrette - V, GF</td>
</tr>
<tr>
<td>Toasted Quinoa Salad</td>
<td>arugula, seasonal roasted vegetables, herb vinaigrette - V+, GF</td>
</tr>
<tr>
<td>Strawberry Salad</td>
<td>artisan greens, toasted pecans, blue cheese, buttermilk dressing - V, GF</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>shaved mushrooms, braised leeks, parmesan crisp, hazelnut vinaigrette - V, GF</td>
</tr>
</tbody>
</table>

### ENTREE

<table>
<thead>
<tr>
<th>Entree</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Seared Salmon</td>
<td>lentils, broccolini, red pepper romesco sauce, micro greens - GF</td>
</tr>
<tr>
<td>Brined &amp; Grilled Pork Loin</td>
<td>white bean puree, collard greens, apple, herb honey mustard sauce - GF</td>
</tr>
<tr>
<td>Grilled Sirloin</td>
<td>grilled chard stems, heirloom tomatoes, aged balsamic reduction - GF</td>
</tr>
<tr>
<td>Brined &amp; Seared Chicken Breast</td>
<td>confit potatoes, wilted swiss chard, chicken demi, gremolata - GF</td>
</tr>
</tbody>
</table>

### DESSERT

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Panna Cotta</td>
<td>V</td>
</tr>
<tr>
<td>Peach Cake</td>
<td>V</td>
</tr>
<tr>
<td>Lemon Tart</td>
<td>V</td>
</tr>
</tbody>
</table>

15-guest minimum
Menu includes dinner rolls & butter
V – Vegetarian, V+ – Vegan, GF - Gluten Friendly
Celiac/vegetarian/vegan selections available upon request
Choose One From Each Section

**SALAD**

- **Baby Beet Salad - V, GF**
  quinoa, arugula, goat cheese, almonds, white balsamic vinaigrette
- **Little Gem & Endive Salad - V**
  pea shoots, shaved watermelon radish, green goddess dressing
- **Artisan Greens - V, GF**
  bourbon macerated fruit, cucumbers, goat cheese, honey lemon vinaigrette
- **Shaved Vegetable Salad - V+, GF**
  artisan greens, heirloom carrots, radishes, herb vinaigrette

**ENTREE**

- **Pan Seared Fresh Catch of The Day**
  italian farro, peas, asparagus, pea brodo
- **Beef Braised Short Ribs**
  creamy mascarpone polenta, sauteed broccolini, demi - GF
- **Compressed Pork Belly**
  corn grits, wild mushrooms, pickled celery, mustard apricot glaze - GF
- **Brined & Grilled Pork Chop**
  braised red cabbage, toasted peanuts, garlic chips, pork jus - GF
- **Brined & Roasted Airline Chicken**
  bacon-onion-potato hash, wilted greens, chicken demi - GF

**DESSERT**

- **Seasonal Panna Cotta**
- **Pear Almond Cake**
- **Chocolate Tart**

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**SALAD**

- **Baby Kale & Date Salad - V, GF**
  - toasted almonds, shaved parmesan
  - lemon vinaigrette

- **Heirloom Tomato - GF**
  - prosciutto, arugula, burrata, balsamic reduction, herb vinaigrette

- **Beet Carpaccio Salad - V, GF**
  - arugula, orange, pistachios, goat cheese, vanilla balsalmic vinaigrette

- **Bibb & Endive Salad - V+, GF**
  - apple, pomegranate aerials, danish blue cheese, apple cider vinaigrette

**ENTREE**

- **Pan Seared Trout**
  - creamed corn, spicy green beans, romesco sauce, herb oil - GF

- **Brined and Grilled Porkchop**
  - olive oil crushed potatoes, sauteed broccolini, agrodolce sauce - GF

- **Pan Seared Cobia**
  - potato puree, wilted greens, cranberry beans, shaved fennel, smoked tomato broth - GF

- **Brined and Roasted Airline Chicken**
  - sweet potato puree, sauteed kale, cipollini onions, chicken demi - GF

- **Pan Seared Filet of Beef**
  - potato-parnsip puree, lacinato kale, heirloom carrots, truffle demi - GF

**DESSERT**

- **Fig and Almond Tart**

- **Pear Almond Cake**

- **Chocolate Molten Cake**

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