plated lunch|dinner

15-guest minimum

menu includes freshly baked dinner rolls and butter

*vegetarian-vegan friendly selections available upon request*

$26.00 per person

**starter**

choose one

- baby kale | cucumber | beets | feta | roasted shallot vinaigrette – V, GF
- toasted quinoa | arugula | seasonal roasted vegetables | herb vinaigrette – V+, GF
- strawberry salad | artisan greens | toasted pecans | blue cheese | buttermilk dressing – V, GF
- spinach salad | shaved mushrooms | braised leeks | parmesan crisp | hazelnut vinaigrette – V, GF

**entrée**

choose one

- pan seared salmon | lentils | broccolini | red pepper romesco sauce | micro greens - GF
- grilled sirloin | grilled chard stems | heirloom tomatoes | aged balsamic reduction - GF
- brined and grilled pork loin | white bean puree | collard greens | apple | herb honey mustard sauce - GF
- brined and seared airline chicken breast | confit potatoes | wilted swiss chard | chicken demi | gremolata - GF

**dessert**

choose one

- lemon tart | toasted coconut | candied lemon - V
- seasonal panna cotta | berry coulis | pistachio brittle - V
- peach cake | peach puree | peach compote | chantilly crème | micro mint - V
$30.00 per person

15-guest minimum

menu includes freshly baked dinner rolls and butter

*vegetarian-vegan friendly selections available upon request*

**starter**
choose one

baby beet salad | quinoa | arugula | whipped goat cheese | marcona almonds | white balsamic vinaigrette – V, GF

little gem salad and endive salad | pea shoots | shaved watermelon radish | green goddess dressing – V, GF

artisan greens | bourbon macerated stone fruit | cucumbers | goat cheese | honey lemon vinaigrette – V, GF

shaved vegetable salad | artisan greens | heirloom carrots | radishes | herb vinaigrette – V+, GF

**entrée**
choose one

pan-seared fresh catch of the day | italian farro | peas | asparagus | pea brodo

beef braised short ribs | creamy mascarpone polenta | sautéed broccolini | demi - GF

compressed pork belly | corn grits | wild mushrooms | pickled celery | mustard apricot glaze - GF

brined and grilled pork chop | braised red cabbage | toasted peanuts | garlic chips | pork jus - GF

brined and roasted airline chicken | bacon-onion-potato hash | wilted greens | chicken demi – GF

**dessert**
choose one

pear almond cake | pear compote | bourbon caramel - V

seasonal panna cotta | strawberry puree | pistachio brittle - V

chocolate tart | berry coulis | chocolate shavings | micro mint - V
$34.00 per person

15-guest minimum

menu includes freshly baked dinner rolls and butter

*vegetarian-vegan friendly selections available upon request*

**starter**

choose one

- baby kale and date salad | toasted almonds | shaved parmesan | lemon vinaigrette – V, GF
- heirloom tomato | prosciutto | arugula | burrata | balsamic reduction | herb vinaigrette - GF
- beet carpaccio salad | arugula | orange | pistachios | goat cheese | vanilla balsamic vinaigrette – V, GF
- bibb and endive salad | apple | pomegranate aerials | danish blue cheese | apple cider vinaigrette – V, GF

**entrée**

choose one

- pan-seared trout | creamed corn | spicy green beans | romesco sauce | herb oil - GF
- pan-seared cobia | potato puree | wilted greens | cranberry beans | shaved fennel | smoked tomato broth - GF
- pan-seared filet of beef | potato-parsnip puree | lacinato kale | heirloom carrots | truffle demi - GF
- brined and grilled pork chop | olive oil crushed potatoes | sautéed broccolini | agrodolce sauce - GF
- brined and pan-seared airline chicken | sweet potato puree | sautéed kale | cipollini onions | chicken demi - GF

**dessert**

choose one

- fig and almond tart | mascarpone whipped crème - V
- seasonal panna cotta | berry coulis | pistachio brittle - V
- chocolate molten cake | crème anglaise | chocolate sauce | chantilly crème – V