

SEATED DINNER PACKAGE 2019

2019 Package inclusive of

Three course dinner
Choice of Soup ~or~ Salad
House made herbed focaccia with artisan butters
Entrée selection
Choice of starch/Chef's choice of fresh vegetable
House made dessert
Freshly Brewed Estate Grown Coffee

Room Set-up-chairs/66" round guest tables/cocktail tables
Double-clothed white table linen/white or black napkins
Flatware/china/glassware
Copper trivet/candle centerpieces
Complimentary self-parking/coat check
Background music hook-up/microphone

APPETIZERS

Garden 🌿

Bruschetta: Choice of One

~Fresh mozzarella, basil pesto, roasted tomato

~Ricotta, roasted wild mushroom, balsamic reduction

Risotto Arancini

Peas, fontina, sweet tomato jam

Goat Cheese Tartlet

Rosemary, balsamic caramelized onion

Grilled Flat Bread

Pear, blue cheese, walnuts

Vegan 🌿

Five Spice Match Meat Eggroll

With soy ginger dipping sauce

Quinoa Stuffed Mushrooms

With herb infused olive oil

Golden Beet & Apple

With pistachios on potato chip

Roasted Ratatouille

In a zucchini cup

Chicken

Empanada

Grilled chicken, brie, cranberries

Grilled Flat Bread

Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

Chicken Taco

Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

Honey Sriracha Chicken Meatball

Sweet & spicy glaze, sesame seed garnish

Pork

Thai Seared Pork

Mission fig jam, sesame cracker

Baked Stuffed New Potato ✕

Bacon, cheddar, chives, sour cream

Mini Pork Tostada

Pulled pork, Tequila-Lime crema, house made chip

Beef

Grilled Flat Bread

~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

Ground Sirloin Mini-burger

Cheddar, chipotle aioli, house baked bun

Bourbon Glazed Short Rib ✕

Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter

Roasted red pepper sauce

Mini New England Lobster Roll

Tarragon, light mayo, house baked roll

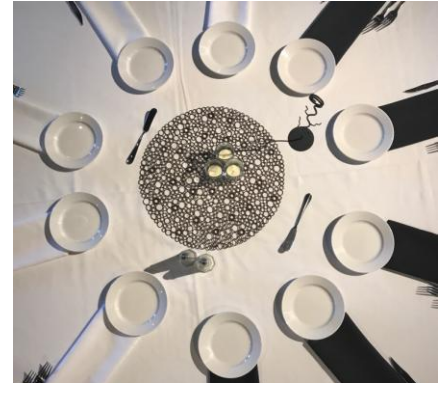
Bacon Wrapped BBQ Shrimp ✕

Smoked Missouri Trout Salad

Fresh tarragon, endive boat

🌿 Denotes Vegetarian

✕ Denotes Gluten Free



Host chooses up to two entrée selections
Guarantee menu split due 7 days prior
Entrée place card indicators provided by host

Soup Or Salad

Choose one

Soups

SEASONAL SOUP

WILD MUSHROOM MINESTRONE

ROASTED RED PEPPER WITH QUINOA

TOMATO BASIL WITH FETA

ASPARAGUS CREAM

Salads

ARUGULA

oranges/feta/pine nuts/orange blossom dressing

SPINACH

poached figs/toasted pecans/Heartland Creamery goat cheese /cherry vinaigrette

MIXED GREEN

baby heirloom tomato/blue cheese/pickled walnuts/sherry vinaigrette

HAMILTON FARMS SEASONAL SALAD

Side Selections

Choose one

LYONNAISE NEW POTATOES

BROWNE BUTTER WHIPPED POTATOES

LOCAL BASMATI RICE BLEND

MOLASSES SWEET POTATOES

ROASTED TOMATO CAKE

GORGONAZOLA GRATIN POTATOES

Dessert Selection

Choose one

DOUBLE ESPRESSO TIRAMISU

PEAR AND ROSEMARY TARTIN A LA MODE

NEW ORLEANS BREAD PUDDING WITH CRÈME ANGLAIS

SOUTHERN STRAWBERRY SHORTCAKE WITH WHIPPED CREAM

AND HOUSE MADE BISCUIT

TRIPLE CHOCOLATE CHEESECAKE

SEASONAL CRÈME BRULEE

** Chef's Choice of Seasonal Vegetable

Entrée Selections

BEEF FILET MIGNON

6OZ

8OZ

mushroom au jus

FOUR OUNCE BEEF MEDALIAN WITH CRAB CAKE

béarnaise sauce

PAN SEARED HALIBUT

lemongrass beurre blanc

CHICKEN SALTIMBOCCA

french cut chicken/sage/prosciutto/gruyere/lemon buerre blanc

GRILLED SALMON

citrus pistachio Sauce

TWIN Tournedos of BEEF

wild mushroom jus

STUFFED PORTOBELLA

spinach/sundried tomato/cauliflower risotto

GRILLED FLATIRON STEAK

caramelized onions/garlic butter

BOURBON BRINE PORK CHOP

peach mostarda

HERBES DE PROVENCE ROASTED CHICKEN

french cut breast/chardonnay pan sauce

VEGETARIAN PASTA (Can be Gluten Free upon Request)

roasted heirloom tomato & squash ragu/sautéed vegetables/white wine/grated Parmesan

Executive Chef: Ryan Luke

Sous Chef: Darin Since

Vendor & Children's meals and
Our Culinary team is happy to discuss customized menu
selections

