

SEATED DINNER PACKAGE 2020

2020 Package inclusive of

- | | |
|---------------------------------------------------|-----------------------------------------------------------|
| Three course dinner | Room Set-up-chairs/66" round guest tables/cocktail tables |
| Choice of Soup ~or~ Salad | Double-clothed white table linen/white or black napkins |
| House made herbed focaccia with artisan butters | Flatware/china/glassware |
| Entrée selection | Copper trivet/candle centerpieces |
| Choice of starch/Chef's choice of fresh vegetable | Complimentary self-parking/coat check |
| House made dessert | Background music hook-up/microphone |
| Freshly Brewed Estate Grown Coffee | |

TRAY PASSED APPETIZERS

Additional Price per Guest for 1 Hr of Service/ Pick Three

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

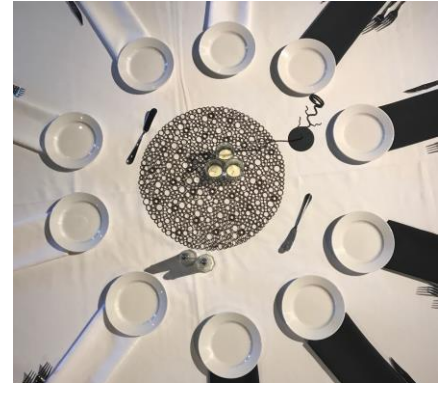
Bacon Wrapped BBQ Shrimp ✕

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
 *Place card service- spreadsheet required
 two weeks in advance

Soup Or Salad

Choose one

Soups

- SEASONAL SOUP
- WILD MUSHROOM MINISTRONE
- 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**
Grape tomatoes/Tillamook white cheddar /pickled walnuts/sherry vinaigrette
- HAMILTON FARMS SEASONAL SALAD**

Side Selections

Choose one

- LYONNAISE NEW POTATOES
- BROWNE BUTTER WHIPPED POTATOES
- LOCAL BASMATI RICE BLEND
- BOURBON MAPLE SWEET POTATOES
- ROASTED TOMATO RISOTTO CAKE
- GORGONZOLA 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

Vendor & Children's meals 14.95 per guest
 Our Culinary team is happy to discuss customized menu selections

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

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: Jack MacMurray

