

Plated Dinners

A choice of 2 entrée is limited to a maximum of 150 guests and color coded cards must be provided for each choice of entrée.

Entrée price includes salad, side dishes, rolls, butter, iced tea and coffee

Fish

Pan Roasted Texas Striped Bass OR Branzino Filet (both \$34.50)

with Beluga lentils, French curry sauce, nectarines, spiced pecans, charred onion, jicama

Seared Scottish Salmon (\$33) OR **Olive oil Poached Atlantic Cod** (\$38)

with creamy potatoes au gratin, basil pistou, fried Brussels sprouts, green olives, pickled chili

Grilled Half Maine Lobster (\$40.25) OR **Cornmeal-Crusted Softshell Crab** (seasonal, \$41.25)

with Forbidden black rice, steamed haricots verts, pickled shallot, and saffron rouille

Halibut En Papillote (\$29)

with carrot, fennel, shallot, lemon, and chili oil, served with crispy fried fingerlings and aioli

Poultry

Crispy Lacquered Half Chicken (\$29) OR **Pan Roasted Poussin** (young chicken, \$38)

Blistered poblano pommes puree, roasted radishes, au jus

Seared Duck Breast (\$38) or **Grilled Texas Quails** (2 per plate, \$33)

with spicy Moroccan carrot salad, charmoula sauce, and roasted haricots verts

Grilled Mojo Airline Chicken Breast (\$28)

with Forbidden black rice, roasted fennel, and saffron-coconut broth

Beef

Grilled New York Strip, 10 oz (\$44) OR **Pan Seared Cote de Boeuf Ribeye** (sliced, 8 oz per portion, \$44)

with truffle-fried fingerling potatoes, demi-glace, baby beet salad, lemon aioli, and chive oil

Red Wine Braised Short Rib (\$40) OR **Grilled Filet of Tenderloin**, 6 oz (\$45)

with roasted garlic pommes puree, demi-glace, and roasted asparagus

Pork

Braised Pork Shoulder Braciola (\$33) OR Braised Pork Belly (\$38)

with pan fried maitake mushrooms, buttery white beans, bacon jam, and chimichurri

Grilled or Oven Roasted Pork Chop (both \$35)

with andouille and crab fried rice, spicy cream sauce, seared okra, and oven-dried tomatoes

Vegetable

Heirloom Carrots En Croute (\$34)

with rice pilaf, mushroom cream sauce, and braised Tuscan kale

Vegetables En Papillote (\$29)

with carrot, fennel, mushroom, bok choy, shallot, lemon, and chili oil, crispy fingerlings and aioli

Salads

Mixed Field Greens

pickled shallots, shaved fennel, watermelon radish, scallion, and sesame-yuzu citronette

-vegan

Baby Iceberg Wedge

bleu cheese, smoked bacon, cherry tomato, tobacco onions

-contains dairy, gluten

Classic Caesar

romaine, parmesan, herbed croutons, house-made dressing

-contains dairy, gluten

Traditional Greek Salad

Roma tomato, salted cucumber, purple onion, with Kalamata olives and feta

-contains dairy

Desserts

New York Style Cheese Cake

Coconut Cream Cake

Carrot Cake

Vanilla Bean Crème Brulee

Pistachio Cannoli's

Pot de Crème

Triple Chocolate Cake

Key Lime Pie

Please add \$6.00 for desserts

Glossary

Braciola - An Italian delicacy that involves rolling a flattened piece of meat with herbs and cheese, tying with twine, and then braising

Branzino – a Mediterranean sea bass varietal with a flaky, delicate, mild white flesh

Castelvetrano Olive – an Italian medium size, round, green olive varietal similar in buttery, meaty flavor to Picholine olives

Cote de Boeuf – a thick, ribeye steak. Our preparation involves roasting the steak bone-in, and then slicing to provide 8 oz of meat per portion

En Croute – in French, ‘in crust’, where something (usually a protein, in our case, heirloom carrots) is wrapped with puff pastry dough and often layered with cheese and herbs

Papillote – a classic French cooking technique of steaming a fish and vegetables in parchment, beautifully marrying the flavors and aromas together.

Pommes Puree – a fancy way of saying ‘mashed potatoes’

Poussin – a young chicken. Our presentation involves ‘spatchcocking’ the bird by removing its backbone, then pan frying flattened and whole to achieve a crispy skin and juicy flesh

Rouille – a classic, garlicky, French aioli that includes saffron, which provides the bright yellow color

Sofrito – a base for braises, soups, and sauces popular in worldwide Latin cooking (Spain, Italy, The Americas) that usually includes carrots, onions, garlic, and peppers, minced and pan-fried until incorporated

The guaranteed number of guests is required 5 business days prior to the event (except for wedding receptions). After the deadline, numbers are subject to increase only, with Chef’s approval.

These menus are only suggestions

We will be pleased to customize a special menu for your event

Please add sales tax of 8.25% and service charge of 22% to the price of each entrée.