



816.916.0169

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### Dinner Menu # 1:

Option 1- \$20.00 per person- 1 salad, 1 entrée, 2 sides  
Option 2- \$23.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with  
House Made Herbed Compound Butter

Additional Sides \$4.50 per person

Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

### Salads:

Choose 1:

**Local Green Caesar Salad**-Romaine Hearts, Shaved Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Torn Bread Croutons

**Garden Salad**- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Torn Croutons, House Made Buttermilk Green Goddess Dressing

### Entrées:

**Pesto Grilled Chicken**- Red Pepper Coulis

**Rosemary and Lemon Chicken Breast**- Brined and Marinated- Lemon Rosemary and Garlic Butter

**Peppered Beef Roast**- Cracked Pepper Sauce

**Pork Loin Chops**- Apple Cider Redux

### Sides:

**Buttermilk Scallion Mashed Potatoes**

**Cavatappi Pasta** with Vodka Sauce

**Parmesan Dauphine Potatoes**

**Lemon Scallion Wild and Basmati Rice**- Herbs, Butter, Shallots

**Mac and Cheese**- Aged Cheddar, Herbed Bread Crumbs

**Roasted Baby Potatoes** with Fresh Herbs

**Green Beans** with Caramelized Maui Onion

**Baby Carrots** Sambal Oelek Infused Local Honey, Herbs

**Sautéed Seasonal Vegetable**- Farmers Finds with Fresh Herbs

**Sweet Corn**- Sundried Tomato, Lots of Fresh Herbs, Lime Zest

**Grilled Vegetable Display** with Herbs and Balsamic Drizzle



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## Dinner Menu # 2:

Option 1- \$25.00 per person- 1 salad, 1 entrée, 2 sides  
Option 2- \$30.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with  
House Made Herbed Compound Butter  
Additional Sides \$4.50 per person  
Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

### Salads:

**Local Green Caesar Salad**- Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons

**Garden Salad**- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing

**Berry Salad**- Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing

**Spinach Salad**- Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Candied Almonds

**Seasonal Salad Available**

### Entrées:

**Pesto Grilled Chicken**- Fresh Mozzarella and Red Pepper Relish- Herb Vinaigrette- Balsamic Drizzle

**Rosemary and Lemon Chicken Breast**- Brined and Marinated- Lemon Rosemary and Shallot Cream

**Beef Petite Tender**- Red Wine Demi Glace

**Coffee Rubbed Beef Petite Tender**- Herbed Chimichurri Sauce

**Beef Tenderloin Tips Bourguignon**- Mushroom Medley, Roasted Shallots

**Cedar Plank Roasted Salmon- Brown Sugar and Herb Rub**- Served Temperate- Burnt Citrus Crème Fraiche, Pea Shoots

**Grilled Shrimp**- White Wine Scampi Butter, Garlic Confit

**Pork Loin**- Crispy Prosciutto, Arugula, Charred Red Onion, Balsamic Syrup

### Carving Station:

Sub Carving Station: \$8.00 per person

Add Carving Station: \$16.00 per person

**Carved Strip Loin**- Horseradish, Herbs and Dijon Rub- Red Wine Au Jus

### Sides:

**Herb and Roasted Garlic Mashed Potatoes**

**Twice Baked Potatoes** with Scallion and Aged Cheddar

**Cavatappi Pasta** with Vodka Sauce

**Parmesan Dauphine Potatoes**

**Lemon Scallion Wild and Basmati Rice**- Herbs, Butter, Shallots

**Gnocchi**- Chive Cream- Roasted Mushrooms

**White Cheddar Mac and Cheese**- Herbed Bread Crumbs

**Roasted Baby Potatoes** with Fresh Herbs and Shallots

**French Green Beans** with Balsamic Bacon Onion Jam

**Baby Carrots with Tops**- Candied Walnuts, Sambal Oelek Infused Local Honey, Herbs

**Sautéed Zucchini**- Slow Roasted Tomato, Confit Garlic

**Sweet Corn**- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs

**Grilled Vegetable Display** with Herbs and Balsamic Drizzle

**Roasted Cauliflower Salad**- Za'atar Spiced, Roasted Chick Peas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates



### Dinner Menu # 3:

Option 1- \$36.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$45.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with House Made Herbed Compound Butter

Additional Sides \$4.50 per person-

Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

### Salads:

**Local Green Caesar Salad-**Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons

**Garden Salad-** Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing

**Quinoa Salad-** Cherry Tomato, Dates, Kale, Peppers, Roasted Chickpeas, Feta, Lemon Vinaigrette, Herbs

**Berry Salad-** Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing

**Spinach Salad-** Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Candied Almonds

### Entrées:

**Pesto Grilled Chicken-** Fresh Mozzarella and Roasted Grape Tomato- Herb Vinaigrette- Balsamic Drizzle

**Rosemary and Lemon Chicken Breast-** Brined and Marinated Airline Chicken Breast- Lemon Rosemary and Shallot Cream-Roasted Tomato and Crispy Pancetta

**Café Au Lait Chicken-** Seared Airline Chicken with Café Au Lait Sauce, Cremini Mushrooms, Wilted Pea Shoots

**Smoked Chicken Thighs-** Pineapple, Jalapeno and Coriander Salsa, Burnt Lemon Vinaigrette

**Sliced Beef Tenderloin-** served temperate- Red Wine Demi Glace

**Coffee Rubbed Beef Tenderloin Filet-** Herbed Chimichurri Sauce

**Herb Roasted Salmon Medallions-** Citrus White Wine Butter

**Cod-** Ocean wise Ling Cod- Tomato and Caper Sauce Vierge

**Grilled Shrimp-** White Wine Scampi Butter, Garlic Confit

**Pork Tenderloin-** Crispy Prosciutto, Arugula, Shaved Radicchio, Toasted Pine Nuts and Balsamic Syrup

### Carving Station:

Sub Carving Station: \$8.00 per person

Add Carving Station: \$16.00 per person

**Angus Ribeye-** Horseradish, Herbs and Dijon Rub- Red Wine Au Jus

**Choice Beef Tenderloin-** Cracked Pepper Rub- Horseradish Sauce and Chimichurri

### Sides:

**Herb and Roasted Garlic Mashed Potatoes**

**Twice Baked Potatoes** with Scallion and Aged Cheddar

**Cavatappi Pasta** with Vodka Sauce

**Parmesan Dauphine Potatoes**

**Lemon Scallion Wild and Basmati Rice-** Herbs, Butter, Shallots

**Gnocchi-** Truffle Cream- Roasted Mushrooms

**White Cheddar Mac and Cheese-** Herbed Bread Crumbs

**Roasted Baby Potatoes** with Fresh Herbs and Shallots

**French Green Beans** with Balsamic Bacon Onion Jam

**Baby Carrots with Tops-** Candied Walnuts, Sambal Oelek Infused Local Honey, Herbs

**Sautéed Zucchini-** Slow Roasted Tomato, Confit Garlic

**Sweet Corn-** Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs

**Grilled Asparagus** with Charred Red Onion

**Grilled Vegetable Display** with Herbs and Balsamic Drizzle

**Cool Haricot Vert and Asparagus Salad-** Toasted Almonds, Radish, Ladolemono Dressing

**Wild Mushroom Ravioli-** Basil Pesto Cream- Asiago, Pine Nuts

**Broccolini and Confit Cherry Tomato-** Basil Pesto and Crushed Hazelnuts

**Roasted Cauliflower Salad-** Za'atar Spiced, Roasted Chickpeas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates