

*Minimum Order: 25 people, price is based on entrée choice.*

### STEP 1: CHOICE OF ONE SALAD

Mixed Green Salad  
 Garden Green Salad with Candied Nuts and Seasonal Oranges  
 Spinach Salad  
 Israeli Couscous with Cranberries and Pecans  
 Garden Pasta Salad  
 Tuscan White Bean Salad  
 Black Bean and Roasted Corn Salad  
 Seasonal Melon and Feta Salad with Balsamic Glaze  
 Classic Caesar Salad  
 Marinated Beet Salad

### STEP 2: CHOICE OF ONE ENTREE

#### SEAFOOD SELECTIONS

Pan-Seared, Roasted Peppered Salmon  
 Pan-Seared, Roasted Honey-Miso Glazed Salmon  
 Pan-Seared, Roasted Parmesan Tilapia  
 Pan-Seared, Roasted Lemon Caper Tilapia  
 Cajun Fried Catfish

#### PREMIUM SEAFOOD SELECTIONS

Steamed Shrimp Stuffed Sole with Brandy Cream Sauce  
 Sesame Crusted Seared Ahi Tuna  
 Pan-Seared Halibut with Fennel and Orange  
 Baked Tuscan Snapper  
 Seared Bay Scallops (market price)

#### MEAT AND POULTRY SELECTIONS

Apple Cider Braised Pork  
 Beef Bourguignon  
 Pomegranate Chicken  
 Chicken Piccata  
 Coq Au Vin

#### PREMIUM MEAT AND POULTRY SELECTIONS

\*Ribeye with Gorgonzola Red Wine Sauce I  
 \*New York Steak Au Jus and Horseradish  
 \*Sage Roasted Turkey Breast  
 Stuffed Double-Cut Pork Chop  
 Roasted Whole Guinea Hen  
*\*Carving station for the following entrees available. Please inquire with Catering Sales Manager*

#### VEGETARIAN OPTIONS

Pumpkin Ravioli with Fried Sage and Brown Butter (Vegan)  
 Pan-Seared/Grilled Polenta Squares with Roasted Tomato and Mushroom Sauce  
 Pesto Vegetable Lasagna (Contains Nuts)  
 Vegetable Strudel with Roasted Red Pepper Basil Sauce (Vegan)  
 Baked Stuffed Portobellos (Vegan)  
 Tofu and Tempeh Stir Fry (Vegan, Contains Soy)

### STEP 3: CHOICE OF TWO SIDES

#### POTATOES

Garlic Mashed (Vegan)  
 Rosemary Roasted (Vegan)  
 Potato Skins with Sour Cream (and Bacon)

#### GRAINS

Wild and Brown Rice Pilaf (Vegan)  
 Rice Pilaf (Vegan)  
 Cous Cous (Vegan, Contains Nuts)

#### VEGETABLES

Chef's Seasonal Locavore Vegetable Choice (changes monthly)  
 Roasted Zucchini and Squash (Vegan)  
 Steamed Broccoli with Lemon (Vegan)  
 Sautéed Haricot Verts  
 Cinnamon Glazed Carrots