



*Plated Dinner*  
*First Course Options*  
(Choose One)

Farmer's Market Salad with Poached Pears, Blue Cheese Crumbles &  
Candied Pecans tossed in a Port Wine Vinaigrette *gf*

Bistro Salad  
Romaine, Belgian Endive, Green Apple, Walnuts & Gorgonzola tossed in  
Apple Cider Vinaigrette

Heirloom Tomato & Watermelon Stack with  
Feta, Pickled Red Onions & Fresh Basil (seasonal) *gf*

Baby Spinach Salad with Strawberries, Candied Pecans,  
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette *gf*

Wedge Salad with Crispy Bacon, Tomatoes  
& Shaved Red Onion with a Blue Cheese Dressing *gf*

Classic Caesar Salad with Shaved Parmesan,  
Herbed Croutons & Tear Drop Tomatoes

Mediterranean Salad with Grilled Persian Cucumbers, Cherry Tomatoes, Crispy Quinoa,  
Garbanzo Beans & Feta tossed in a Lemon Basil Vinaigrette *gf*

Mixed Field Greens Salad with Toasted Pepitas, Jicama, Tear Drop Tomatoes &  
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips *gf*

Tomato Bisque with Burrata & Basil Crostini

Butternut Squash Bisque with Crème Fraiche *gf*

Potato Leek Soup with Crispy Shallots & Prosciutto *gf*

Heirloom Tomato & Watermelon Gazpacho Soup with Chili Oil (seasonal) *gf*



## *Plated Dinner Entrees Selections*

(Select 2) - Guests must RSVP their Entrée Choice

You will mark your place cards in a way so that our wait staff can distinguish what the guest pre-ordered

Braised Short Rib with Roasted Vegetables,  
Garlic Mashed Potatoes & Bordeaux Reduction

Dry Rub Braised Short Rib with Coconut Rice & Almond Haricot Verts  
topped with an Asian Miso Glaze

Manhattan Steak with Black Cherry Sauce,  
Blue Cheese Au Gratin Potatoes & Haricot Verts

Manhattan Steak with Garlic Mashed Potatoes,  
Sautéed Mushrooms & Spinach with Red Wine Reduction

Manhattan Steak with Porcini Gorgonzola Sauce  
over Wild Rice & Broccolini

Black Peppered Manhattan Steak with Homemade Worcestershire Sauce,  
Grilled Asparagus & Roasted Fingerling Potato Medley *gf*

Statler Chicken with Fresh Herbs over Garlic Mashed Potatoes  
& Haricot Verts with a Chicken Gravy *gf*

Statler Chicken with Heirloom Tomato Sauce  
over Tri-Color Quinoa & Broccolini *gf*

Statler Chicken Breast with a Ratatouille  
over Rice Pilaf & Grilled Asparagus

Pan Seared Salmon with Tomato Herb Buerre Blanc over  
White Truffle Risotto with Blistered Tomatoes & Wilted Spinach *gf*

Blackened Salmon with South Carolina Cheesy Grits  
& Grilled Asparagus with a Blackberry, Lemon Gastrique *gf*

Pan Seared Sea Bass with Herbed Quinoa,  
Roasted Vegetables & Balsamic Reduction *gf*

Pan Seared Sea Bass with Citrus Beurre Blanc  
over Rice Pilaf & Haricot Verts *gf*



## *Vegetarian & Vegan*

### *Entrées Selections for Plated/Duo Plated Dinner*

(Select 1) Guests must RSVP their Entrée Choice

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Spinach Mushroom Ravioli with Heirloom Tomato Sauce & Shaved Parmesan

(Can be made **vegan** without Parmesan)

Farmer's Market Risotto with Parmesan Reggiano & Sweet Basil **gf**

Wild Mushroom Ravioli with Marsala Cream Sauce

Vegetable & Quinoa Stack with Balsamic Glaze **gf vegan**

Meyer Lemon & Arugula Ravioli with Brown Butter & Sage

Spicy Green Curry with Seasonal Vegetables & Forbidden Rice **gf vegan**

## *Plated Dinner Package*

\$ 28.00\*

Sub Proteins to

Filet Mignon

Chilean Sea Bass

Wild Salmon

California Swordfish

or Halibut

Add \$ 5.00 per Entrée substitution

## *The Plated Dinner Package Includes\**

Two Course Plated Dinner

Assorted Breads with Butter

Chef & Kitchen Labor

This price is based on a Minimum Guarantee of 80 guests.

The unit price per person will increase for counts lower than 80.

This price does not include sales tax, service labor or any rentals.



## *Duo Plate Entrees Selections*

(Select 1) - In this case, everyone would get the same dish except for Vegetarians or Vegans.

Duo Entrées have 2 Proteins, 1 Starch & 1 Vegetable

### *Proteins*

(Select 2)

#### **Braised Short Rib**

*With Sauce Selection (Pick 1)*

Beef Jus

Burgundy Reduction

Dry Rub with Asian Miso Glaze

#### **Manhattan Steak**

*With Sauce Selection (Pick 1)*

Bordeaux Reduction

Black Cherry Sauce

Homemade Worcestershire *gf*

Porcini Gorgonzola *gf*

Herb Garlic Gremolada *gf*

#### **Statler Chicken**

*With Sauce Selection (Pick 1)*

Chicken Gravy

Marsala Cream Sauce *gf*

Ratatouille *gf*

Tomato Herb Beurre Blanc *gf*

Heirloom Tomato Sauce *gf*

Mango Salsa *gf*

Grape Salsa with Tarragon *gf*

#### **Salmon or Sea Bass**

*With Sauce Selection (Pick 1)*

Tomato Herb Beurre Blanc *gf*

Citrus Beurre Blanc *gf*

Heirloom Tomato Sauce *gf*

Ratatouille *gf*



## *Starches*

(Select 1)

Gruyere Au Gratin Potatoes *gf*

Blue Cheese Au Gratin Potatoes *gf*

Macaroni & Cheese

White Truffle Risotto *gf*

Garlic Mashed Potatoes *gf*

Butter Whipped Yams *gf*

Rice Pilaf *gf*

Wild Rice *gf*

Lemon, Herbed Quinoa *gf*

Cheesy Grits *gf*

Roasted Fingerling Potatoes *gf*

## *Vegetables* *gf*

(Select 1)

Roasted Seasonal Vegetables

Haricot Verts

Bacon Braised Collard Greens

Sautéed Spinach with Lemon Butter

Golden Corn with Cajun Butter

Maple Butter Braised Baby Carrots

Button Mushrooms with Garlic Butter

Grilled Asparagus

Brussels Sprouts with Bacon & Shallots

Sautéed Broccolini



## *Duo Plated Dinner Package*

\$ 32.00\*

Sub Proteins to  
Filet Mignon  
Chilean Sea Bass  
Wild Salmon  
California Swordfish  
or Halibut

Add \$ 5.00 for 1 protein substitution or \$ 7.00 for both

### *The Duo Plated Dinner Package Includes\**

Two Course Plated Dinner  
Assorted Breads with Butter  
Chef & Kitchen Labor

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The unit price per person will increase for counts lower than 80.  
This price does not include sales tax, service labor or any rentals.