

Dinner



Pesto Glazed Chicken Breast

roasted artichoke, tomato and caper relish

Blistered Lemon & Wine Glazed Chicken

onions, tomatoes and peppers in a white wine sauce

Horseradish Mustard Crusted Salmon

roasted corn and cucumber relish

Cashew Crusted Grouper

cranberry Gastrique

Herb Crusted Beef Tenderloin Medallions

with blackberry fennel compote

Sliced Beef Tenderloin

served with fig jam and creamy horseradish

Cracked Herb Crusted Beef Tenderloin

red wine glaze with mushrooms and onions

Grilled Lamb Chops

pomegranate balsamic glaze

Panzanella Salad

mixed greens, cornbread croutons, cucumbers, cherry tomatoes, and red onion. Served with sherry honey vinaigrette.

Bibb Lettuce, Citrus Supremes, Sun Dried Cranberries, Toasted Pistachios

served with a pomegranate-champagne vinaigrette

Hot Orzo Pasta

grilled seasonal vegetables and tossed in a garlic cream sauce

Wild Rice

pecans and dried fruit

Grilled Seasonal Vegetables

drizzled with pesto vinaigrette

Roasted Vegetable Medley

tossed in rosemary garlic oil

Sweet Potato Pecan & Sage Hash

Wild Mushroom & Potato Gratin

Parmesan Crusted Asparagus

Roasted Maple Balsamic Heirloom Carrots

The listed signature items can all be tailored to meet your needs and flavor profiles. Our Executive Chef is able to bring your vision alive and our Event Designers will create custom menus to fit your budget, theme and style.