

PLATED DINNER

maximum of 120 people

• Breads •

choice of 1

french baguette, whole wheat roll, tuscan bacci rolls, or asiago roll

• Salads •

choice of 1

MIXED FIELD GREENS

tomato, pea shoots, blue cheese crumbles & balsamic vinaigrette

CAESAR SALAD

house made croutons, shaved parmesan cheese & Caesar dressing

PROSCIUTTO & FIG SALAD

arugula, buttermilk blue cheese, almonds & sherry vinaigrette (sauce on the side)

ASPARAGUS CAPRESE SALAD

fresh mozzarella, heirloom tomatoes, basil, balsamic & lemon herb vinaigrette

TUSCAN KALE SALAD

toasted pine nuts, croutons & anchovy vinaigrette

ROASTED SHITAKE SALAD

grilled napa cabbage, radish, edamame & citrus-basil vinaigrette

Entrées

choice of 2

• Vegetarian •

EGGPLANT LASAGNA

marinara, parmesan, basil, cannellini & fresh mozzarella

MANICOTTA

lemon-herb ricotta, garlic wilted greens & tomato-eggplant sauce

— • Fish • —

PAN SEARED UTAH TROUT

fingerling potatoes, tomato, leeks & fresh herbs

GRILLED KING SALMON

sautéed spinach, pistachio wild rice, citrus butter sauce

• Chicken •

SEARED CHICKEN BREAST

garlic-herb confit potatoes, haricot vert & lemon caper butter sauce

SEARED FRENCH CUT CHICKEN BREAST

sautéed spinach, asiago polenta & mushroom bourguignonne

PROSCIUTTO-GRUYERE STUFFED FRENCH CUT CHICKEN BREAST

braised greens, wild mushrooms, mediterranean faro salad & madeira jus

— • Red Meat • —

ROASTED BISON LOIN

broccolini, cheddar-bacon smashed Yukon & cabernet demi-glace

RUSTLER FILET

asparagus, twice baked potato, bordelaise & béarnaise

RACK OF LAMB

green bean almandine, potato au gratin & rosemary demi-glace

PRIME RIB OF HEREFORD BEEF

poached carrots, savory bread pudding, horseradish cream & roasted garlic au jus

NEW YORK STEAK

sautéed spinach, baked potato, crispy shallots, hotel butter & bordelaise