

Plated Dinners

All plated dinners include a Caesar, Garden or Wedge Salad with choice of two dressings (Ranch, Italian, French, Raspberry Vinaigrette, Bleu Cheese, Maple Apple Cider Vinaigrette), and dinner rolls with traditional & flavored butters. You may upgrade to one of our gourmet salads* for additional \$1.00 per guest. *Gourmet salad selections are listed below.

Choose your Dinner Style: Single Entrée, Duet Plate or Choice Plated Dinner. Dinners include Chef-selected vegetable, china place settings, linen napkins and tablecloths for guest dining tables.

PLATED DINNER STYLES

All styles include choice of salad, rolls with traditional & flavored butters and Chef-selected vegetable.

SINGLE ENTRÉE

Dinner plate includes 1 entrée, all guests have the same dinner.

DUET PLATE

This is our most popular option for plated dinners! Dinner plate includes 2 entrées, all guests have the same dinner. Pricing for duet plates is based on the two entrees you've selected—price will be \$1.00 more than the higher priced entrée.

CHOICE PLATED DINNER

Dinner plate includes 1 entrée. Up to 3 different entrée selections will be served to guests, with guests choosing their entrée PRIOR to the event. The breakdown numbers for each entrée is due with your final guest count (10 days prior to your event). We also require that guests' entrée choices are clearly marked at their place settings, to serve all guests in a timely and professional manner. Pricing for choice plated dinners is based on the entrées selected plus an additional \$3.00 per person.

GOURMET SALAD SELECTIONS (\$1 Upcharge)

Spinach Salad— Fresh Spinach tossed with strawberries, red onion, candied pecans and poppy seed dressing

Caprese Salad—Sliced Tomatoes, Fresh Mozzarella and Basil on a bed of Greens with a Balsamic Vinaigrette

Green Bean and Tomato with Balsamic

Lemon Orzo with Asparagus, Spinach and Feta

Barley Rice, Sweet Potato with Kale and Cranberry in a Citrus Vinaigrette