\$70 PER PERSON

Available in all event spaces except The Backyard





APPETIZERS



Farmers Market Salad (G)

Field Greens, Golden Raisins, Danish Blue Cheese, Candied Pepitas, White Balsamic Vinaigrette

Arugula, Vine Ripened Tomato, Sweet Basil,

Fresh Mozzarella, Olive Oil, Aged Balsamic (G)

Caesar Salad

Parmesan Croutons, Reggiano Cheese

Vine Ripened Tomato & Fresh

Mozzarella Bruschetta Crostini

Sesame Franks en Croute
with Dijon Mustard

Chick Pea Hummus, Feta, Kalamata Olive, Pita Chip

Assorted Cheese and Crudités (G)

Chilled Shrimp with Cocktail Sauce (G) (+\$5/pp)

Crispy Crab Cake Bites

with Chipotle Lemon Remoulade (+\$5/pp)

(G) indicates Gluten Free

PASTA



Penne a la Vodka Creamy San Marzano Tomato Sauce

Baked Rigatoni Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Rigatoni, Broccoli, & Sweet Sausage Olive Oil, Roasted Garlic and Grape Tomatoes

ENTRÉE



Tuscan Lemon Chicken (G)

Marinated Grilled Chicken finished Lemon Butter, Shallot, Italian Parsley, Roasted Peppers and Artichoke

Garlic and Herb Marinated Flank Steak (G)

Grilled, Sliced and Served with Red Wine Jus

Grilled Mahi-Mahi Filet (G)

Lemon-Caper Butter, Garnished with Scallion, Grape Tomato, and Kalamata Olive

Citrus Crusted Salmon Filet

Lightly Crusted with Herb and Citrus Scented Bread Crumbs, Creamy Lemon Dijon Mustard Sauce, Baby Spinach

Beef Tenderloin (+\$15/pp)

(G) indicates Gluten Free

SIDES



Roasted Red Bliss Potatoes (G)
with Butter & Herbs

Roasted Garlic Whipped Potato (G)

Creamy & Buttery, Chive & Sour Cream

Sautéed Seasonal Vegetables (G)

Grilled Asparagus (G)

Olive Oil, Garlic and Sea Salt Rubbed Asparagus, Lightly Grilled and Finished with Lemon Zest

Country Salad

Field Greens, Sliced Pears, Spiced Walnuts, Haricot Vert, Maytag Blue Cheese, Dijon Vinaigrette

Rice Pilaf Confetti

Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive

DESSERT

Fresh Fruit

Chef's Seasonal Assortment

(G) indicates Gluten Free