

# MENU SELECTION | TIER 3

WE RECOMMEND THIS MENU BE SERVED DUET-PLATED FOR SEATED SERVICE RATHER THAN AS A BUFFET

\* A SEATED SERVICE FEE WILL APPLY

## ENTREES | Select Two

**Hand-Carved Rack of Lamb (GF)**

All natural rack of lamb served with fresh pistachio mint relish

**Hand-Carved Filet Mignon Tenderloin (GF)**

Hand-carved from the center of the tenderloin and served with a decadent truffle reduction

**Roasted Maine Lobster Tail (GF)**

Served with a Meyer lemon butter sauce

**Shrimp and Crab Ravioli**

A savory blend of shrimp, crab, ricotta cheese with select spices

## SALAD | Select One

**Boston Bibb Lettuce (V), (GF)**

Served with Gorgonzola cheese, candied walnuts and a sherry walnut vinaigrette

**Wedges of Limestone Lettuce (GF)**

Served with bacon, dried cherries, chives and raspberry vinaigrette

**Tango of Baby Mixed Greens (V), (GF)**

Assortment of baby greens and shaved vegetables, feta cheese and lemon honey dressing

## SIDE DISHES | Select Two

**French Beans and Julienne Carrots (V), (VG), (GF)**

Tossed with olive oil and seasoned to perfection

**Oven Roasted Root Vegetables (V), (VG), (GF)**

Celery root, beets, carrots and parsnip tossed with salt, pepper and olive oil

**Chanterelle Risotto (V), (GF)**

Savory and cheesy mushroom risotto

**Celery Root and True Gratin Potatoes (V), (GF)**

Celery root and Yukon potatoes layered with creamy gruyere and parmesan cheese

Includes Rolls & Butter

\*(V)-Vegetarian, \*(VG)-Vegan, \*(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU