

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