

## TIER 3 | MENU SELECTION

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

*(A seated service fee will apply)*

### ENTRÉES | 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

**Chilean Sea Bass** - Marinated and baked sea bass topped with fresh shaved fennel, grape tomatoes and a caper chimichurri

**Braised Short Rib** - Seared and braised short ribs with mirepoix topped with a red wine reduction

**Eggplant Parmesan (V)** - Layers of eggplant, fresh mozzarella, tomato sauce, chiffonade basil, red pepper flakes, and panko bread crumbs

**Shrimp and Crab Ravioli** - A savory blend of shrimp, crab, and ricotta cheese with select spices

### SALAD | Select One

**Roasted Beet and Arugula Salad (V)** - Accompanied with frisée, goat cheese, candied walnuts, Cara Cara oranges and citrus vinaigrette dressing

**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 gruyère and parmesan cheese

**Includes Rolls & Butter**

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU