

Savor the moment and leave the details to us. Our plated meals offer an unforgettable dining experience, where each guest receives a perfectly crafted dish delivered right to their table.

With a focus on fresh ingredients and innovative culinary techniques, our chefs create exquisite menus that are sure to impress.

How it Works

Choose from our tiered entrees to help craft the menu of your dreams.
Select your starch, vegetable & salad pairings.
We'll custom price your menu based on your selections & event needs.

Plated Meal-Styles

Single Entree (same meal served to all guests with one entree per plate).

Duet Entree (same meal served to all guests with two entrees per plate).

Guest Choice Entree (guests choose their entree prior to event from
2-3 options selected by client, single entree meals are
served based on guest choice).

Escort cards required for guest choice featuring
guest name, table number & meal selection.

entree selections:

 indicates gluten-free

classic

-  Herb Roasted Chicken
Lemon Verjus
-  Smoked Pork Loin
Choice of: Cherry Bourbon Glaze **OR** Grilled Peach Glaze
-  Champagne Airline Chicken
Champagne Cream Sauce
-  Grilled Flank Steak
Sliced with Brandy Peppercorn Sauce
-  Grilled Berkshire Pork Chop
Savory Roasted Apples
-  Stuffed Chicken Breast
Herb Goat Cheese stuffed & topped with Apricot & Sage Chutney
-  Grilled Mahi Mahi
Choice of: Lemon Caper Butter **OR** Mango Salsa

luxury

-  Roasted Beef Tenderloin
Brandy Peppercorn & Horseradish Cream
-  Pork Tenderloin Medallions
Grilled Peach Glaze
-  Roasted Salmon
Brown Sugar Bourbon
-  Pan-Seared Prawns
Herb-Infused Sauce
-  Braised Beef Short Rib
Rosemary-infused Demi Glace
-  Smoked Carved Prime Rib
Horseradish Cream & Au Jus

starch selections (choose one):

Homestyle Mashed Potatoes

Choice of: Traditional, Garlic, Parmesan, Cheddar, **OR** Horseradish

Wild Rice Pilaf

Cranberries & Pecans

Roasted Potatoes

Sea Salt & Butter

Parmesan Orzo

Spinach & Sun-dried Tomatoes

Five-Cheese Cavatappi

Cheesy Scalloped Potatoes

salad selections (choose one):

Market Salad

Cucumber, Grape Tomato, Carrot, Red Onion with House-made Ranch Dressing & Italian Vinaigrette

Spinach Salad

Baby Spinach, Strawberry, Bacon, Red Onion, Feta, Candied Nuts with Sweet Vinaigrette

Spring Salad

Mixed Greens, Strawberry, Feta, Candied Walnuts with Champagne Vinaigrette

Classic Caesar Salad

Romaine, Seasoned Croutons, Shaved Parmesan with Classic Caesar Dressing

Fall Salad

Mixed Greens, Dried Cranberry, Feta, Candied Walnuts with Champagne Vinaigrette

vegetable selections (choose one):

Grilled Asparagus

Charred Corn

Grilled Red Pepper & Onion

Roasted Carrots

Caramelized Honey

Roasted Seasonal Vegetables

Green Beans

Sweet Garlic Glaze & Bacon

Roasted Broccoli

Garlic Butter

bread selections (choose one):

Dinner Rolls

Butter

Cheddar Bay Biscuits

Butter

Garlic Breadsticks

don't see the menu item you'd like?

Feel free to pull from our other options or send ideas to your sales representative for custom menus!

Pricing & menu availability subject to current market.

plated dinner service:

- Plated China Service package required, see Service Levels page for details.
- Equipment rental & delivery will apply.
- Kid's meals available by request.