

# SIMPLE ELEGANCE PLATED DINNER

## To Start

### FROM THE GARDEN SALAD

Spring Mix, Campari Tomatoes, Cucumbers, Shaved Carrots, Onions  
Housemade Balsamic Dressing

All Salads Garnished with a Custom Herbed Bread Spear



## To Fill

### GRILLED LEMON CHICKEN

Made from Scratch Crispy Capers, Lemon and Thyme Bouquets  
Roasted Garlic and Sour Cream Mashed Potatoes  
Sautéed Green Beans, Served with a Seasonal Citrus Butter Sauce  
Topped with a Campari Tomato and Rosemary Garnish



*Vegetarian Option Available on Request*



## UPSCALE PLATED EXPERIENCE

### Hand Pass Hors D'oeuvres

#### CLASSIC CAPRESE BRUSCHETTA

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Sea Salt and Cracked Pepper  
Served on Olive Oil Dusted Crostini

#### LEMON PARMESAN CHICKEN SKEWER

with Roasted Garlic Dip

#### ROSEMARY INFUSED SHRIMP

with Seasonal Citrus Salsa



## PLATED DINNER RECEPTION

### To Start

#### FARM-TO-TABLE

Cider Roasted Apples, Radish, Seasonal Squash, Brussels Sprouts, Campari Tomatoes  
Drizzled with Apple Sage Dressing, Dusted with Pecorino Romano  
on a Bed of Purple & White Kale  
All Salads Garnished with a Custom Herbed Bread Spear

### To Fill

#### LOCAL BEER BRAISED SHORT RIB STEAKS

Garlic Whipped Potatoes  
Beautiful Array of Seasonal Roasted Farm Vegetables  
Local Four Peaks Brew Reduction

