

# Plated Menu

**Choice of up to two entrees and two sides.**

## **Chicken**

Parmesan Crusted Chicken topped with Roma Tomato Basil Bruschetta  
Bourbon Baked Chicken Breast topped with Diced Pineapple and Peppers  
Crusted Lemon Baked Chicken with Garlic Butter Drizzle  
Herb Rubbed Grilled Chicken topped with Olive and Roasted Pepper Tapenade

## **Beef**

USDA Choice Certified Tenderloin Medallions with Peppercorn Demi Glaze  
USDA Choice Certified Beef Tenderloin Medallions with Chimichurri Sauce  
Certified Angus Beef Tenderloin Tips Sautéed with a Garlic Herb Butter

## **Pork**

Roasted Pork Loin with a Honey Garlic Stinging Sauce  
Roasted Pork Loin with a Mustard Cream Sauce

## **Seafood | \$24.95**

Baked Salmon with Sriracha Bourbon Glaze  
Baked Mahi Mahi with Jamaican Jerk Glaze topped with Roasted Corn and Peppers

## **Vegetarian**

Four Cheese Pasta Tortelli with Marinara Sauce and Shaved Parmesan  
Butternut Squash Ravioli with White Wine Sage Cream Sauce  
Fresh Roasted Vegetable with Ancient Grains and Kale

## **Side Options | Choose Two**

Green Bean Almondine, Vibrant Vegetable Blend, Roasted White Corn and Peppers,  
Asparagus with Lemon Butter, Roasted Tri-Color Carrots, Red Skin Garlic Mashed Potatoes,  
Maple Roasted Sweet Potatoes, Seasoned Wild Rice, Yellow Rice, Mini Bakers Roasted in  
Butter and Herbs

## **Add Salad and Rolls**

Mixed Greens Salad with Sliced Cucumbers and Cherry Tomatoes with Balsamic Dressing  
Baby Kale Mixed Greens with Caribbean Mango Vinaigrette and Shaved Parmesan Cheese

*All prices subject to a 20% service charge and applicable taxes.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**

