

PRIVATE EVENT DINNERS

PLATED DINNERS

All plated dinners are served with a vegetable du jour and Chef's choice of starch where appropriate.

SALADS

House Salad

Mixed baby lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing

Classic Caesar Salad | 2

Crisp romaine hearts, garlic croutons, parmesan cheese, creamy Caesar dressing

Arcadia Salad | 2

Arcadia blend, strawberry, candied pecans, Manchego cheese, apple-balsamic dressing

The Garden Party | 2

Spring greens, watermelon radish, roasted beets, cucumber, tomato, red onion, goat cheese, white balsamic vinaigrette

SOUPS | 4 per cup

Mama's Italian Wedding

Roasted Wild Mushroom Bisque

Truffle cream

Creamy Tomato and Sherry Bisque

Gorgonzola croutons

Seasonal Soup

Please inquire

All private events are subject to a 20% service charge as well as applicable sales tax.

*Revised
May 2017*

PLATED DINNERS CONTINUED

All plated dinners, except vegetarian selections, are served with a vegetable du jour and Chef's choice of starch.

ENTRÉES

CHICKEN, LAMB AND PORK

Stuffed Chicken Roulade | 26

Prosciutto, Fontina, spinach, mushroom cream sauce

Roasted Free-Range Chicken Breast | 27

Honey herb glaze

Grilled Pork Chop | 28

Brandy apricot gastrique

Feta-Crusted Lamb Chops | 40

Tzatziki, spicy chili sauce

BEEF

Beef Osso Bucco | 36

Braised beef short rib, horseradish, pickled red onion

Beef Worthington | 42

Twin filet, blue cheese, mushrooms, cabernet demi

Grilled 12oz. New York Strip | 42

Roasted garlic butter, tobacco onions

SEAFOOD

Cornmeal-Crusted Lake Erie Walleye | 29

Horseradish butter

Grilled Scottish Salmon | 31

Orange fennel sauce

Herb-Crusted Cod | 30

Provençal sauce

Shrimp Brochette | 28

Marinated USA wild-caught shrimp, Chimichurri sauce, red pepper coulis

VEGETARIAN

Composed Garden Plate | 21

Seasonal offerings of individually prepared vegetables

House-Made Ravioli | 26

Seasonally changing. Please inquire

Vegetable Turnover | 22

Puff pastry, Mornay sauce

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PLATED DINNERS CONTINUED

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DUETS

Surf and Turf | Market

Filet of beef tenderloin, cold-water lobster tail, Béarnaise

Filet and Chicken | 36

Tomato Béarnaise

Filet and Salmon | 38

Garlic herb butter

Filet and Crab Cake | 38

Creole beurre blanc

Mixed Grill | 48

4oz filet, 4oz chicken, two wild USA shrimp, roasted chili-lime sauce

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Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced

Tea Service | 4 per guest

Add Unlimited Non-Alcoholic

Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

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FAMILY-STYLE ITALIAN DINNER

For events under 20 guests, an upcharge will apply.

THE ITALIAN | 30 per person

The Italian is served family-style with bowls and platters at each table.

Olives and Italian breads

Classic Caesar salad

Penne with Sausage

Fresh mozzarella, zesty tomato sauce

Chicken Milanese

Parmesan breaded chicken cutlet, lemon caper sauce

Baked Zucchini with Tomatoes

Parmesan, mozzarella

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Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced

Tea Service | 4 per guest

Add Unlimited Non-Alcoholic

Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

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ELEGANT BUFFETS | 34 per person

All buffets include a plated House Salad, two Entrée selections, two Side selections and bread & butter.

ENTRÉES | Choice of Two

Additional entrée selections may be added for an additional \$5 per person

Canadian Salmon

Mediterranean tomatoes, artichokes, olives, mushrooms, roasted garlic wine sauce

Pecan-Crusted Pork Loin

Apricot brandy gastrique

Pan-Fried Lump Meat Crab Cakes

Horseradish butter sauce

Pasta Primavera

Sautéed market vegetables, light pesto cream

Tenderloin Tips

Slow-braised beef, sweet peppers, caramelized onions, red wine jus

Grilled Mahi-Mahi

Chili-lime sauce, green onion, crisp wontons

Chicken Marsala

Grilled chicken breast with wild mushroom marsala reduction

SIDES | Choice of Two

Chef's Seasonal Vegetable Medley

Asparagus with Lemon Butter

Mama's Buttermilk Whipped Potatoes

Herb and Garlic Roasted Redskin Potatoes

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Green Beans with Sweet Peppers

Wild Rice Pilaf

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CHEF'S CARVING STATION ADDITION

Pricing includes mini rolls and pickles. Please note there is a \$50 carving fee and a 20 guest minimum required for all Carving Station options.

Prime Rib | 12 per person

Dijon & herb-crust, horseradish sauce

Tenderloin of Beef | 15 per person

Sweet onion marmalade, horseradish sauce

Pork Roulade | 11 per person

Apple-walnut stuffing, maple demi glaze

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Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced Tea Service | 4 per guest

Add Unlimited Non-Alcoholic Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

Please note there is a 20 guest minimum required for buffets. For events under 20 guests dining from buffet, an upcharge will apply.

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May 2017