

## **Plated Meal Options**

**Plated appetizer option 1** – Butternut Squash Soup with sour cream drizzle and crispy pancetta. - \$12/person (GF, can be made vegan)

**Plated appetizer option 2** – Arugula Salad with roasted beet and squash, topped with goat cheese, candied walnut and Dijon vinaigrette. - \$13/person (GF, vegetarian, can be made vegan)

**Plated appetizer option 3** – Parmesan Arancini in a roasted tomato sauce. - \$ 15/person (vegetarian)

**Plate main option 1** - Cajun chicken breast, herb roasted potatoes, mixed green salad, and a roll.  
\$30.00/person

**Plate main option 2** – Mediterranean Salmon, quinoa salad with fresh vegetables, lemon pepper asparagus. - \$32.00/person

**Plate main option 3** – Roast Beef with Au Jus, garlic mashed potatoes, fresh corn salad and roasted carrots. - \$34.00/person

**Plate main option 4** – Chicken Roulade stuffed with sautéed greens and cheeses, garlic fingerling potatoes, roasted carrot, and white wine demi glaze. \$38.00/person

**Plate main Option 5** – Braised beef, garlic mashed potatoes, roasted broccolini, pearl onions with a red wine and cherry Jus. – \$40.00/person

**Plated dessert option 1** – Chocolate Lava Cake - \$11.00/person

**Plated dessert option 2** – Tiramisu - \$13.00/person

**Plated dessert option 3** – Wild Berry Frutta Di Bosco Torte - \$13.50/person