



PLATED SELECTIONS

GOLD

PLATINUM

HORS D'OEUVRES

Choose two hors d'oeuvres to be served to your guests upon arrival, paired with passed red & white wines. If you are considering a cocktail hour, we recommend four hors d'oeuvres.

Creamy Saffron Arancini
Mini Crab Cake
Spicy Cucumber Bouchee
Gnocchi & Prosciutto Skewer

Shrimp Cocktail
Beef Tenderloin Lollipop
Meze Cucumber Bite
Pork Teriyaki Skewer

SALAD

Salad is plated and served to each guest with our warm house-made bread and butter.

Spinach
baby spinach, butternut squash,
crispy bacon, shredded carrot, golden
tomato, and balsamic vinaigrette

Chopped Romaine
romaine, pickled red onion, tomato,
roasted red pepper, fresh herbs,
crouton, and truffle parmesan dressing

ENTRÉE DUET

Each guest receives both proteins, thoughtfully paired and served on a single plate — no pre-selection required.

Braised Beef Short Rib
with rosemary demi-glace

Filet Mignon
with borderlaise

Pork Loin Medallion
with cherry sauce

Bone-In Pork Chop
with red wine fig sauce

Black Cod Casino
with lemon butter

Baked Red Snapper
with tarragon romesco cream

Quartered Roasted Chicken
with demi-glace

Rosemary Chicken Kiev
with lemon champagne sauce

SIDE DISHES

Choose two sides to complement your duet proteins.

Roasted Cauliflower
Roasted Brussels Sprout
Duchess Potato
Wild Rice Pilaf
Vodka Campanelle

Roasted Baby Carrot
Charred Broccolini
Fondant Potato
Risotto Milanese
Butternut Squash

Menus are fully customizable — mix and match options across menus to create the experience that is for you. You'll have the opportunity to sample many of these selections firsthand at your tasting event.

Vegetarian, vegan, and gluten-free options available for every guest. Children's menus available upon request.