PLATED ENTREES

All plated meals come with a house salad, dressing, rolls, butter, iced tea and water. Please let us know about any dietary restrictions your guests may have in advance. Priced per person. Minimum 20 guests.

TUSCAN CHICKEN | 17.95
Pan-seared chicken breast with confit garlic, artichokes, and tomatoes. Served with creamy polenta and green beans.

HONEY APRICOT CHICKEN | 16.25
Served with sweet mashed potatoes and steamed broccoli.

SOY LIME CHICKEN | 16.25 🍋
Served with skewered vegetables and brown rice pilaf.

SMOKED PORK LOIN | 17.95
Served with herb-glazed sweet potatoes, applewood-smoked bacon succotash and apple gastrique.

MOROCCAN STYLE ATLANTIC SALMON | 23.95
Served with seasonal vegetables, risotto and roasted cherry beurre noir.

TRUFFLE BUTTER POACHED CHICKEN | 25.95
Served with forest mushrooms, potato gratin, port wine reduction and citrus jus.

FILET OF BEEF | 28.95
Served with hunter sauce, Lyonnaise potatoes and seasonal vegetables.