

Plated Dinner Selections

As an Accompaniment to Your Choice of Entrée, please select a Salad or Soup and one Dessert. Appetizers, Specialty Soups and Specialty Salads available at an additional charge

Appetizers

Grilled Polenta Topped with Shrimp in a Creamy Tomato Sauce,
Asparagus and Oyster Mushrooms

Roasted Portabella Mushroom with Walnuts and
Treasure Cave Blue Cheese; Balsamic Syrup

Crab and Lobster Cake; English Pea Puree with Roasted Pepper
Sauce and Parsley oil

Blue Crab Martini- Lump Crabmeat with Celeriac Salad
and Tomato Remoulade

Poached Salmon with Arugula Crème; Tiny Green Beans,
Roasted Golden Beets and Caper Berries

Chicken "Pot Pie"; Pastry Filled with Zinfandel Braised Chicken Thigh Meat,
Shallots, Forest Mushrooms, Garlic and Topped with Gruyere Cheese Bread Crumbs,
Herbs and a Zinfandel Drizzle

Soups

Chicken with Fennel and Tomato
Golden Mushroom Soup (Vegetarian)
Roasted Onion Soup

Seafood Bisque with Brandy Cream

Cream of Asparagus with Chèvre and Herb Quenelle

Salads

Classic Caesar Salad with Herb Croutons and Parmesan Cheese

Emory Salad with Mixed Greens, English Cucumber, Teardrop Tomatoes and Herb
Croutons with choice of two Specialty Dressings, below.

Spinach Salad with Candied Pecans, Dried Cranberries, Sliced Mushrooms and Blue Cheese Crumbles with choice of two Specialty Dressings, below.

Bibb, Cress and Red Oak Salad with Crumbled Chèvre, Toasted Almonds, Polenta Croutons and, Balsamic Glazed Figs served with Port Wine and Pomegranate Vinaigrette

Steakhouse Wedge Salad with Chopped Bacon, Roasted Mushrooms, Green Onions, Blue Cheese Crumbles and Apple Vinaigrette

Chopped Vegetable and Shrimp Salad; Romaine lettuce Topped with Diced Vegetables in a Vinaigrette Topped with three Grilled Shrimp

Specialty Dressings:

Balsamic Vinaigrette, Merlot Bleu Cheese, Pesto Ranch, Home-style Ranch, Dijon Honey Mustard, Parmesan Peppercrème, Raspberry-Red Wine Vinaigrette, Peach Riesling Vinaigrette and Asian Ginger-Carrot Dressing.

Entrees

Poultry

Supreme of Chicken Pipérade- Sautéed Chicken with Bell Peppers, Grape Tomatoes, Watercress and Canadian Bacon on Creamy Polenta

Pan Seared Sage and Garlic Infused Chicken Breast – served with Red Onion Marmalade and Pan Sauce on Creamy Polenta

Peri-Peri Grilled Breast of Chicken served with Deviled Corn and Tomato Salsa on Creamy Polenta

Seafood

Sautéed Halibut with White bean and Tomato Ragout, Chive Cream Sauce Served with Aromatic Rice and Seasonal Vegetables

Herb Crusted Salmon with Horseradish Bread Sauce- Orange and Sherry Vinegar
Drizzle with Aromatic Rice

Seared Ahi Tuna Steak served with Edamame, Carrot and Baby Bok Choy; Ginger-
Lime Ponzu Glaze

Pork and Lamb

Grilled Bourbon Glazed Boneless Pork Loin with Mustard Braised Greens and
Smoked Cheddar Mashed Potatoes

Grilled Smoked Pork Chop with Dried Cherry Relish and Madeira Sauce; served with
Creamy Polenta

Crusted Rack of Lamb with Sweet Potato Puree, Cranberry Mint Jus
and Pan Reduction

Beef

Grilled Guinness® Marinated Sirloin with Reduction Sauce
and Oven Roasted Potatoes

Pan Seared Filet Mignon with Five Mushroom and Merlot Reduction, Grilled
Tomato, Asparagus and Oven Roasted Potatoes

Roasted Striploin of Beef with Rosemary and Roasted Garlic Sauce,
Emory Steak Butter, Smoked Cheddar Mashed Potatoes

Vegetarian

Roasted Portabella Mushroom Stack with Barley Pilaf,
Pecorino Cheese, Roasted Eggplant and Arrabiatta Sauce

Pumpkin Ravioli (Vegan) Served on Sautéed Chard
Tossed with Almonds, Raisins and Parsley Infused
Extra Virgin Olive Oil with Julienne Vegetables

Gnocchi with Pesto Cream, Olive Oil Poached Tomatoes,
Grilled Zucchini and Shiitake Mushrooms

All Entrees are served with Chef's Selection of Fresh Seasonal Vegetables, Starch as
Noted, Bakery Bread with Butter, Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea and a Selection of Hot Teas

Combination Dinners

Pan Seared New York Strip and Grilled Breast of Chicken Paired with Roasted
Shallot Reduction and Chive Butter Sauce; Smoked Cheddar Mashed Potatoes

Grilled New York Strip and Seared Salmon Paired with Emory Steak Butter and Tarragon-Orange Veloute; Oven Roasted Potatoes

Grilled Breast of Chicken and Seared Salmon Paired with Roasted Tomato Sauce and Mustard Dill Cream Sauce; Oven Roasted Potatoes

Roasted Chicken Breast with Scampi Shrimp; Accompanied by Three Olive Orzo Pilaf

You may choose to substitute any protein item with Grilled Filet Mignon for an additional \$7.00 per person

All Entrees are served with Chef's Selection of Fresh Seasonal Vegetables, Bakery Bread with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Dessert Selection

Red Velvet Raspberry Cake with Cream Cheese Icing and Almonds

Cappuccino Mousse Cake with Dark Chocolate Sauce

Carrot Spice Cake with Cream Cheese Icing

Peach Crumb Tarte with Cinnamon Anglaise

Chocolate Callebaut® Cake

Seasonal Berry and Sponge Cake Trifle

Alsatian Apple Crumb Tarte- Fresh Apples with Whipped Cream

Oreo Cheesecake with Raspberry Sauce

Key Lime Cheesecake with Mango Coulis

*Friandise- an Assortment of Petit Fours, Confections and Macaroons presented on platters at each guest table for sharing. Includes Assorted Truffles, Pate de Fruit, Swiss Style Pralines, Chocolate and White Chocolate Petit Fours, Tartlettes and more.

*Chocolate Ganache Tarte- Baked in a Pecan Crumb Crust, Dark Belgian Chocolate accompanied by Macerated Strawberries with Grand Marnier® and Cognac-Caramel Sauce

Tartufo- Frozen Gelato Confection served in a Chocolate Tea Cup with Fresh Berries, Vanilla Sauce and Chocolate Sauce. Choose either:

Ciocolata: Zabaione Cream Center, Surrounded by Chocolate Gelato and Caramelized Hazelnuts, Topped with Cocoa Powder

or

Limone: Lemon Gelato with a Heart of Limoncello®, Covered in Meringue Sprinkles.

Applicable Service Charge and sales tax will be added to all catered food and
beverage.
(Rates are subject to change)