

PLATED MEALS

upgrades applied to full count

\$55 PER GUEST
+\$10/ADDITIONAL PROTEIN
+\$5/ADDITIONAL SIDE



FIRST *(choose 1 for all guests)*

- +\$3 CLAM CHOWDER
HOUSE SALAD
greens. Vegetables. Dressing.,
- +\$4 CAESAR SALAD
romaine lettuce, Caesar dressing, Parmesan cheese, croutons
- +\$6 SEASONAL SALAD
seasonal greens, fruit, cheese, crunch, dressing
- +\$2 BREAD & BUTTER

SECOND COURSE *(choose 2 for guests to select from)*

WATERWORKS STEAK (BOSTON SIRLOIN)
red wine reduction

CHICKEN STATLER
smoked maple aioli

ROASTED ATLANTIC SALMON
lemon dill aioli

GRILLED AHI
soy ginger

PORK RIBS (min. 20 guests)

CHEESE RAVIOLI
pomodoro red sauce

RAINBOW RICE BOWL
*vegetables. Pineapple peanut rice.
Mango curry.*

+\$10 FILET MIGNON
red wine reduction

+\$10 SHORT RIB
Rosemary jus

+\$6 CRAB CAKES
lemon aioli

SIDES *(choose 2 for all guests)*

GARLIC WHIPPED POTATOES

THAI CHILI RICE

+\$3 PARMESAN RISOTTO CAKE

HERB ROASTED POTATOES

GRILLED ASPARAGUS

ROASTED BRUSSEL'S SPROUTS

GARLIC GREEN BEANS

ROASTED BABY CARROTS

ROASTED MUSHROOMS

THIRD COURSE *(choose 1 for all guests)*

FLOURLESS CHOCOLATE TORTE

NEW YORK-STYLE CHEESECAKE
Seasonal toppings.,

CUPCAKE ASSORTMENT
*Chocolate, vanilla, chocolate peanut butter,
red velvet, raspberry jelly*

MEAL COUNTS DUE 3 WEEKS IN ADVANCE

**VEGAN DISH IS AVAILABLE AS THIRD
OPTION AT NO ADDITIONAL COST
IF LESS THAN 10% OF GUEST COUNT**