

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)
served with?
- CHEESE RAVIOLI
pomodoro red sauce
- RAINBOW RICE BOWL
description
- +\$10 FILET MIGNON
red wine reduction
- +\$10 SHORT RIB
jus
- +\$6 CRAB CAKES
lemon aioli

SIDES *(choose 2 for all guests)*

- GARLIC WHIPPED POTATOES
- THAI 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**