

# **Gold Plated Dinner**

#### Choose Two Hors d'oeuvres:

Goetta Bites
Four Cheese Tartlets
Beef & Pesto Crostini
Quinoa Bites
Pot Stickers
Seasonal Fruit Display
Domestic Cheese Display

Mini Crab Cakes
Brie & Bacon Crostini
Bacon Wrapped Pork Loin Bites
Wonton Cheese Sticks
Mini Grilled Cheese Bites
Artisanal Cheese Display
Caprese Crisp

## Two Salads served Family Style or One Salad Plated:

**Romaine Salad** - Chopped Romaine with Almonds, Dried Cranberries & Mandarin Oranges with Choice of Dressing

**Spinach Salad** - Baby Spinach with Onions & Mushrooms with Choice of Dressing

**House Salad** - Mixed Greens with Tomato, Cucumber & Carrots with Choice of Dressing

Caesar Salad - Chopped Romaine with Parmesan, Croutons & House-Made Caesar Dressing

Dressing Choices Include:

Ranch, Balsamic, Mango Chardonnay Vinaigrette, Italian, Raspberry Vinaigrette, Creamy Bacon Vinaigrette or Greek

## **Choose Two for Duet:**

Atlantic Salmon - Baked or Blackened & served with Lemon Butter

**Petite Filet Mignon** - Cooked to medium & served with choice of Horseradish Cream or Bernaise

**Chicken Breast** - Sautéed or Grilled Chicken Breast, served with choice of Sauce: Parmesan Peppercorn Cream, Piccata, Cacciatore or Port Wine & Wild Mushroom

Pork Loin Medallions - Roasted & served with choice of Cranberry Chutney or Blueberry BBQ

### **Choose Two Side Items:**

Garlic Mashed Potatoes
Green Beans
Seasonal Mixed Vegetables
Oven Roasted Potatoes
Bourbon Baked Apples
Wild Mushroom Penne
Roasted Red Pepper Farfalle

Loaded Mashed Potatoes
Grilled Asparagus
California Vegetable Medley
Oven Roasted Sweet Potatoes
Au Gratin Potatoes
Caramelized Brussel Sprouts
Bourbon Glazed Carrots
Pasta Carbonara

