



Luxury Plated Dinner Menu

First Course & Salad Choices

Squash & Fig

Caramelized Ring of Acorn Squash, Filled with Watercress & Pea Tendrils
Pumpkin Seed Pesto and Whipped Honey Ricotta
Fig & Balsamic Vinaigrette

The Grecian

Farm Fresh Greens, Roasted Beets & Sliced Ripe Peaches
Crispy Feta Cheese Fritter
Pistachio Vinaigrette

Strawberry Fields

Tender Butter Lettuce, Strawberries, Crumbled Pistachio
Herbed Goat Cheese, Honey Balsamic Glaze & Edible Flowers
Poppy Seed Vinaigrette
Presented in elegant circle design

Roman Caesar

Fresh Wedge of Romain, Crispy Capers, Sliced Heirloom Tomatoes
Shaved Pecorino Cheese, Focaccia Crostini
House made Caesar Dressing

The Capri

Handmade Burrata, Ugly Tomatoes, Crispy Caper Berries, Baby Arugula
Parmesan Toile, Roasted Pancetta, Micro Basil
Pignoli Nut Emulsion

Scallops, Bubbles & Pearls

Colossal Diver Scallops, Champagne Sabayon & Osetra Karat Caviar
Served in beautiful smoking scallop shell on bed of dry ice

Petit Lobster Bake

Individual Pot, Filled with Fingerling Potatoes, Rib of Corn
Maine Lobster, Colossal Prawn
Served with Lemon Tarragon Clarified Butter

Palm Collection

Bluefin Ahi Tuna Poke Stack

Pickled Cucumber & Scallion Avocado, Crisp Wonton Points
Sweet Chili Tamari Vinaigrette

New England Lobster Croquette

Served with Corn Confetti and Caraf of Cream of Leek Bisque

Tomato Bisque & Pesto Goat Cheese Crostini

Ginger Carrot & Coconut Soup

Garnished with Lotus Root & Poached Carrot

Entrées

5oz Bistro Fillet of Beef

Pink Peppercorn Demi & Roasted Bone Marrow Butter
Garnished with Tied Herb Bouquet

Pan Seared Duck Breast

Port Wine Cherry Chutney

Broiled Scottish Salmon Steak

Lemon Dill Beurre Blanc & Crisp Capers

Jumbo Lump Crab Stuffed Petite Lobster

Tender Butter Poached Leeks

Bell & Evans

Seared Truffle Chicken Breast

Pistachio & Herb Crusted Lamb Chop

Caramelized Onion & Olive Compote

Browned Butter Black Cod

Citrus Hogfish Snapper

Meyer Lemon Beurre Blanc

Vegan Options are Available upon Request

Side Dishes

Pommes Lyonnaise Yukon Gold Potatoes & Caramelized Onions

Buttermilk & Chive -or- Horseradish Whipped Potatoes

Spring Baby Vegetable Bundle tied with Chive Ribbon

Caramelized Brussels Sprouts

Sautéed Asparagus & Shallot Glaze

Roasted Patty Pan Squash

Yukon Gold & Sweet Potato Tart

Cauliflower Puree'

Lemon Zested Spaghetti Squash

Sauteed Rainbow Swiss Chard

Grilled Baby Zucchini

Continued..