

# BANQUETS - PLATED

Up to 50 people



**2 - Course | \$35 pp**

*Pre-set with Dessert on Table*

## **ENTREE CHOICES:**

Individual Quiche - *roasted chicken, Gruyere cheese quiche, small herb salad*

Nicoise Steak Salad - *sliced steak, potato, asparagus, tomatoes, olives, herb vinaigrette*

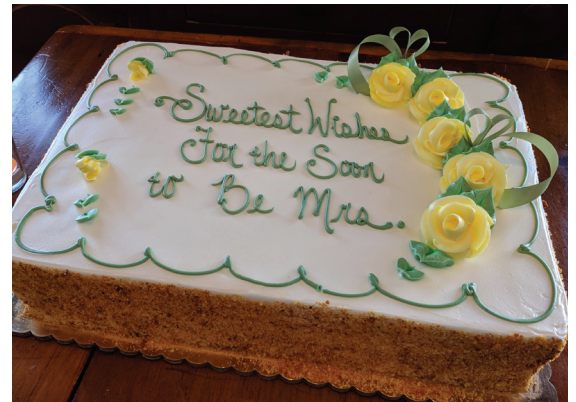
Steakhouse Steak Salad - *sliced steak, tomato, beans, blue cheese crumbles, honey balsamic vinaigrette*

Lobster Pot Pie - *tomato and cucumber salad*

Roasted Salmon - *bitter greens and vegetables, vinaigrette*

Crab & Lobster Cake - *bitter greens*

Seafood Salad, Chicken Salad on Croissant, Fresh Fruit



**Traditional 3 - Course |**

**\$45 pp (choose 1)  
\$48 pp (choose 2)**

*Includes Seasonal Salad & Family-style Dessert Pres-set on Table*

## **ENTREE CHOICES: Includes Chef Accompaniments**

Short Rib - *root vegetables, potatoes*

Chicken Caprese - *grilled chicken cutlet, fresh mozzarella, sliced tomato, pomodoro sauce*

Chicken Charmoula - *chicken cutlet, fresh herbs, lemon confit*

Roasted Salmon - *sweet wine suace*

Chicken Pasta Nest - *pasta, chicken, proscuitto*

Shrimp Pasta Nest - *pasta, shrimp, blistered tomato*