

Plated Meals

Plated meals include soup or salad, dinner rolls & butter, side, vegetable, beverages (hot & iced tea, coffee, and water), and dessert. Below are a sampling of our offerings.

CLASSIC ROASTED TURKEY BREAST

Topped with creamy mushroom sauce and served with thin green beans and smashed sweet potatoes.

CALABRIAN CHILE ROASTED CHICKEN

Served with charred broccoli rabe and creamy polenta.

APPLE CIDER GLAZED PORK TENDERLOIN

Served with charred brussels sprouts and smashed sweet potatoes.

BAKED HERB PORK CHOP

Served with horseradish Yukon gold mashed potatoes and grilled asparagus.

LIME MARINATED FLANK STEAK

Served with coconut jasmine rice and grilled corn succotash.

CRACKED PEPPER BEEF TENDERLOIN

Served with parsnip whipped potatoes and grilled broccolini.

CITRUS AND HERB CRUSTED WILD SALMON

Salmon marinated in orange and lemon juice, roasted in a crust of citrus, fresh oregano, rosemary, and thyme served with grilled fresh asparagus and parsnip whipped potatoes.

PARMESAN PANKO CRUSTED TILAPIA

Served with sauteed kale and oven roasted Greek fries.

BUTTERNUT SQUASH QUINOA CAKES WITH MORNAY

Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour and sage served with mornay sauce and grilled fresh asparagus.