



# *Plated Menu*

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# Classic Plated Menu

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## ***Stationed Per Table***

Iced Citrus Water

Fresh Rolls with Creamery Butter

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## ***Plated Per Guest***

Mixed Salad Greens with English Cucumber, Radish and  
Carrot Waffle with Balsamic Dressing

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## ***Guest Choice Of***

Carved Top Sirloin of Beef with Pan Gravy and  
Yorkshire Pudding

or

Oven Roasted Supreme of Chicken with White  
Wine Mushroom Sauce

*-Accompanied By-*

Piped Butter Whipped Yukon Potato

Honey Buttered Vegetable Medley

New York Style Cheesecake with Raspberry and Caramel Laces

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Brewed Coffee, Herbal Tea





# Menu

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*Looking to make it your own?  
Compliment or substitute our Classic Plated with any of the items listed below*

## **SALADS & SOUPS**

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Chef's Salad Plate with Greens, Tomato, Cucumber, Julienne Cheddar and Smoked Ham

Classic Caesar Salad with Crouton and Bacon

Spinach with Mandarin and Almond Tossed in Honey Ginger Vinaigrette

Greek Style Mixed Greens with Feta and Olive

Romaine Heart and Balsamic Seared Sweet Pepper, Feta, and Crouton

Cream of Butternut Squash with Maple-Cream

Cheddar and Ale with Crumbled Bacon and Garlic Bread Stick

## **BREADS**

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Baked Sunflower Loaf

Herbed Focaccia Bread

Fresh Baguette

Sour Dough Loaf

## **VEGETABLES**

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Herb Grilled Vegetable

Buttered Green Beans Almandine with Sweet Pepper

Maple Glazed Carrot Waffle with Zucchini

Roasted Root Vegetable Mash

## **SIDES**

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Herb Roasted Mini Red and White Skinned Potato

Mushroom and Sundried Tomato Risotto

Roasted Garlic and Pancetta Mashed Yukon Potato





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## ENTREES

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Apple-Walnut Stuffed Loin of Pork with Pan Gravy

Roast Striploin of Beef with Red Wine Demi Glaze

Baked Filet of Salmon with Lemon and Fresh Herb Glaze

Smoked Ham and Provolone Stuffed Breast of Chicken with Tomato Basil Jus

Apple Butter Stuffed Tenderloin of Pork with Thyme and Courtland Compote

Prime Rib au Jus with Yorkshire Pudding

Seared Mahi Mahi with Mango-Cilantro Salsa

Sundried Tomato, Goat Cheese and Pancetta Stuffed Supreme of Chicken

Herb Seared Filet of Beef with Port Reduction

Red Snapper with Bacon Wrapped Bay Scallop

## PASTA

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Farfalle Alfredo with Roasted Mushroom, Grape Tomato, and Shredded Parmesan

Penne Bolognese with Mozzarella and Fresh Herb

Fusilli with Balsamic Roasted Vegetable and Sweet Tomato Basil Sauce

## DESSERTS

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Apple and Pear Crisp with Sweet Cream

Pecan Flan garnished with Caramel and Raspberry Laces

Fresh Lemon Tart with Seasonal Berries and Raspberry Coulis

White Chocolate Brownie Wedge with Strawberry Crown

*Custom Catering is always happy to accommodate any dietary restrictions or preferences for guests. Please contact us for more information regarding our specialized menu options.*

