



Plated Dinner Menu

Salads

Garden Salad | Blend of Greens, Olives, Tomatoes, Cucumbers, Carrots, & Garlic Crouton, Garden Ranch & Italian Dressings

Caesar Salad | Chopped Romaine, Garlic Croutons, & Parmesan Shavings, homemade Caesar Dressing

Harvest Salad | Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts, Sweet Vidalia Onion Dressing

Spinach Salad | Fresh Baby Spinach topped with Strawberries, crumbled Feta Cheese, & slivered Almonds, Raspberry or Balsamic Vinaigrette

Pomaceous Salad | Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans, Balsamic Vinaigrette

Grove Salad | Chopped Kale, Romaine, & Mixed Greens with Cherry Tomatoes, Applewood Bacon, Scallion, Grapes, toasted Walnuts & Bleu Cheese, Balsamic Vinaigrette

Beefsteak Caprese | Blend of Greens, Fresh Mozzarella, Beefsteak Tomatoes, Balsamic, & Herb infused Olive Oil

Sides

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Potatoes Au Gratin

Wild Herb Risotto

Broccolini

Lemon and Garlic Jumbo Asparagus

Grilled and Roasted Vegetable Stack

Bacon or Carrot Wrapped Green Beans

Balsamic Glazed Brussel Sprouts

Entrees

Paneed Chicken ala Pesto | Breaded with a Creamy Pesto Sauce

Stuffed Chicken Breast | Baby Spinach and Baby Swiss, Topped with an Herb Beurre Blanc

Chicken Chablis | White Wine, Fresh Cream, Mushroom, Shallots, & Tarragon

Grilled Herbed Chicken | With fresh garden Herbs, splashed with Wine infused sauce

Grilled Tuscan Chicken | Sun-Dried Tomatoes, Basil, & Roasted Red Peppers in Beurre Blanc Sauce

Pork Tournedos | Cherry Port demi-glace or Orange Maple Glaze

Roasted Pork Loin | Brown Sugar Rub accompanied by reduced Apples and Amaretto Glaze

Filet of Beef | Black Cherry Demi-Glace

Peppercorn Sirloin | With a Tri-color Peppercorn Cream Sauce

Fennel Dusted Salmon | Fresh Filet off the grill with Lemon & Thyme

Grilled Salmon | Marinated in Fresh Herbs with a Fresh Lemon Dill Sauce

Seasonal White Fish | Paired with Peach Gastrique