

*The Elliot*





## PASSED APPETIZERS (Choice of 2)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini\* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraiche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

## SALAD COURSE (Choice of 1)

*Salad course includes herbed focaccia with whipped butter*

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden *romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- Caesar *romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing*

## ENTREE COURSE (Choice of 2 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Braised Beef *beef jus gf, df*

Each served with your choice of one starch and one vegetable:

**Starch:** *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

**Vegetable:** *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*



## VEGAN ENTREES(Choice of 1)

**Vegan Crab Cake**

*roasted red pepper aioli, arugula salad gf*

**Polenta Ratatouille**

*creamy polenta cake, ratatouille, basil oil gf*



# Wildflower

115 PER GUEST



## APPETIZERS

### PASSED APPETIZERS (Choice of 3)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini\* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

### STATIONARY APPETIZERS (Choice of 1)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*

## SALAD COURSE (Choice of 1)

*Salad course includes herbed focaccia with whipped butter*

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden *romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- Caesar *romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing*

## ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Braised Beef *beef jus gf, df*
- Filet of Sirloin *bourbon cream sauce gf*
- Airline Chicken Breast *lemon thyme marinated, chicken demi gf, df*

**Each served with your choice of one starch and one vegetable:**

**Starch:** *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

**Vegetable:** *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*

## VEGAN ENTREES(Choice of 1)

### Vegan Crab Cake

*roasted red pepper aioli, arugula salad gf*

### Polenta Ratatouille

*creamy polenta cake, ratatouille, basil oil gf*

# Marigold

125 PER GUEST



## APPETIZERS (Choice of 4)

### PASSED APPETIZERS (Choice of 4)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini\* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

### STATIONARY APPETIZERS (Choice of 2)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*
- Seasonal Vegetable Display *fresh and grilled or roasted seasonal vegetable*

## SALAD COURSE (Choice of 1)

*Salad course includes herbed focaccia with whipped butter*

- Marigold mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette
- Garden romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch
- Caesar romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing

## ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- |   |  |
|---|--|
| • Chicken Piccata <i>creamy piccata, fried caper gf</i>                     | • Filet of Sirloin <i>bourbon cream sauce gf</i>                           |
| • Mushroom Asiago Chicken <i>asiago cream sauce, wild mushroom gf</i>       | • Airline Chicken Breast <i>lemon thyme marinated, chicken demi gf, df</i> |
| • Grilled Pork Tenderloin <i>garlic and herb marinated, pork jus gf, df</i> | • Seared Filet 6oz <i>filet, rosemary demi gf, df</i>                      |
| • Seared Salmon <i>lemon beurre blanc gf</i>                                | • Seared Halibut <i>chive beurre blanc gf</i>                              |
| • House Braised Short Rib <i>US Choice beef, beef jus gf, df</i>            |  |

Each served with your choice of one starch and one vegetable:

*Starch: whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

*Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*

## VEGAN ENTREES(Choice of 1)

### Vegan Crab Cake

*roasted red pepper aioli, arugula salad gf*

### Polenta Ratatouille

*creamy polenta cake, ratatouille, basil oil gf*



# Orchid

105 PER GUEST

## PASSED APPETIZERS (Choice of 3)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini\* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

## SALAD COURSE (Choice of 1)

*Salad course includes herbed focaccia with whipped butter*

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch
- Caesar romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing

## BUFFET(Choice of 2 + 1 plated Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Boursin Stuffed Chicken *rosemary chicken jus gf*
- Beef Bourguignon *traditional red wine braised beef stew gf, df*
- Classic Braised Beef *demi-glace gf, df*
- Marinated Pork Loin *garlic + herb, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Grilled Mahi *fresh pineapple salsa gf, df*
- Chicken Milanese *light lemon sauce, arugula salad gf, df*
- Goat Cheese Ravioli *lemon cream sauce veg*

Served with your choice of one starch and one vegetable:

### Starch:

Whipped potato  
Herb roasted fingerling potato  
Chive whipped potato  
Creamy grit cake  
Smashed redskin potato  
Wild rice pilaf  
Truffled potato au gratin

### Vegetable:

Heirloom baby carrot  
Grilled asparagus- lemon zest  
Haricot verts- caramelized shallot  
Broccolini  
Curry roasted cauliflower  
Roast brussels sprouts  
Ratatouille

## VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

*roasted red pepper aioli, arugula salad gf*

Polenta Ratatouille

*creamy polenta cake, ratatouille, basil oil gf*







## *All packages include:*

- *The meal experience of your choice: lotus / wildflower / marigold / orchid*
- *China, flatware, and linens*
- *Coffee and tea service following dinner*
- *Service staff, cooks, manager and chef*
- *Service charge and tax*
- *Glassware can be rented for an additional fee*
- *Pricing does not include after hours fees*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
GF-gluten free, veg-vegetarian, DF-dairy free*