

Executive Plated Package: - Service over 100 only - (prices for exclusive protein may vary seasonally) **All exclusive menu items should be served plated
\$28.00-35.00/person - tax and gratuity additional
Vegetarian options will have separate costs as individual meals by request.

Choose:

2 Premium proteins or 1 Exclusive protein
2 Premium starches
4 Salads
2 Hot Vegetables
Rolls & Selection of Fancy Compound Butters
3 Mini dessert plates
Coffee & Specialty Teas
Infused Fruit Water
non-alcoholic punch

Proteins

Chateaubriand
Maple Dijon Glazed Pecan Salmon

Starches

Garlic Mashed Potatoes
Potato Lyonnaise (onions & butter)
Classic Rice Pilaf
Braised Red baby potatoes & Chives
Spanish rice (tomatoes, bell peppers & herbs)
Pureed Maple Butternut Squash

Salads

Deconstructed Watercress Walnut Caesar (bacon)
Terrace Chicken & Stilton Blue
Pickled Beet & Fresh Peach with Goat Cheese

Hot Vegetable

Ratatouille
Steamed Beans Almandine

Vegetarian

Aged Cheddar Ravioli & Tomato Rose

Dessert

Double chocolate brownies with prairie berry reduction
Mini cheesecake trio: Strawberry, caramel, chocolate
Vanilla & chocolate cupcakes with standard American buttercream
Raspberry & chocolate ganache mini tarts