



We recommend that this menu be served as a plated service rather than as a buffet
(a plated service fee will apply)

ENTREES

(select two)

Hand-Carved Colorado Rack of Lamb

All natural rack of lamb served with fresh apple mint relish

Hand-Carved Veal Loin

Delicate, domestic, milk-fed veal stuffed with chanterelle mushrooms and herbs

Hand-Carved Organic Pork Loin

Niman Ranch pork stuffed with apples, panko, herbs and chicken apple sausages

Hand-Carved Kobe Beef Filet Tenderloin

Hand-carved from the center of the tenderloin and served with a decadent truffle reduction

Roasted Maine Lobster Tail

Served with a Meyer lemon butter sauce

PLATED SALADS

(select one)

Boston Bibb Lettuce

Served with Gorgonzola cheese, candied walnuts and a sherry walnut vinaigrette

Wedges of Limestone Lettuce

Served with bacon, dried cherries, chives and a creamy herb dressing

SIDE DISHES

(select two)

French Beans and Julienne Carrots

Cooked to perfection, healthy and fresh

Rainbow Swiss Chard

Served with warm lemon garlic butter

Chanterelle Risotto

Savory and cheesy mushroom risotto

Celery Root and Truffle Gratin Potatoes

Creamy combination of potato and celery root

Creamy Polenta

With mascarpone cheese

DESSERTS

(Tiers are priced separately)

Please contact your Event Manager to customize your menu.