

*all packages can be served as coursed plated menu, family style or buffet, presentation style is determined by guest count & event budget*

## ***Fall/Winter Menu***

### ***Package 1***

*starter*

#### **House Salad**

*with mixed greens, seasonal vegetables & house sherry vinaigrette*

*entrée*

#### **Grilled Flank Steak**

*basted with herbs, butter & garlic*

#### **Harissa Chicken**

*served in a bed of wilted chicory & au jus*

#### **Eggplant Gratin**

*(vegetarian option)*

*in a house made tomato sauce with fresh mozzarella, parmesan cheese & herbs*

*sides*

#### **Rosemary Scented Mashed Potatoes**

*with confit garlic oil*

#### **Harvest Roasted Vegetables**

*with pomegranate reduction*

### ***Package 2***

*starter*

#### **Power Greens Salad**

*baby kale, chard & spinach with heirloom carrots, red flame grapes, crumbled feta & citrus vinaigrette*

*entrée*

#### **Braised Short Ribs**

*finished with a bordelaise sauce & citrus herb gremolata*

#### **Pan Seared Sea Bass**

*with artichokes & lemon caper sauce*

### Stuffed Winter Squash

*(vegetarian option)*

*with tri colored quinoa, seasonal roasted vegetables, chopped pecans & sprinkled with herbed brown butter breadcrumbs*

*sides*

### Mediterranean Orzo Salad

*with cucumber, tomato, olives & feta*

### Tri Colored Potato Medley

*Peruvian purple, red fingerling & Yukon gold potatoes served with herbs & truffle butter*

### Roasted Fall Vegetables

*with balsamic glaze & brown buttered breadcrumbs*