

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

## *Spring/Summer Menu*

### *Package 1*

*starter*

#### **House Salad**

*with mixed greens, seasonal vegetables & sherry vinaigrette*

*entrée*

#### **Grilled Flank Steak**

*basted with herbs, butter & garlic*

#### **Grilled Citrus Chicken**

*with house made rub & roasted lemon*

#### **Stuffed Bell Peppers**

*(vegetarian option)*

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

*sides*

#### **House-made Ratatouille**

*with eggplant, zucchini, red bell peppers, tomatoes & garlic*

#### **Roasted Smashed Potatoes**

*with confit garlic oil*

### *Package 2*

*starter*

#### **Strawberry & Goat Cheese Salad**

*with mixed greens, lara chanel goat cheese, shallots, candied pecans & finished with balsamic vinaigrette*

*entrée*

*Grilled New York Strip Steak*  
*basted with herbs, butter & garlic*

*Pan Seared Salmon*  
*with a tomato vinaigrette, shallots, champagne vinegar, capers, olive oil & parsley*

**Zucchini & Summer Squash Gratin**  
*(vegetarian option)*  
*in a béchamel sauce fresh mozzarella, parmesan cheese & herbs*

*sides*

*Grilled Polenta Triangles*  
*with truffled mascarpone & whipped herbed butter*

**Summer Succotash**  
*with red bell peppers, sweet corn, seasonal vegetables & legumes*

