



Plated Dinners

Plated Dinners

The Gathering

Chef's Choice Passed Canapé
Garden Salad with Vinaigrette Dressing
Choice of Dinner Entrée with One Side
Ciabatta Bread and Butter

An Elegant Affair

Chef's Choice Passed Canapé
Garden Salad with Vinaigrette Dressing
Choice of Dinner Entrée with Two Sides
Ciabatta Bread and Butter

The Sunset Dinner

Chef's Choice Passed Canapé
Choice of One Gourmet Platter Upon Arrival
Garden Salad with Vinaigrette Dressing
Choice of Dinner Entrée with Two Sides
Ciabatta Bread and Butter

The Dream Occasion

Your Choice Passed Canapé
Choice Two Elegant Platters upon Arrival
Hot Hors d'oeuvres - Choice of One Before or After Dinner
Garden Salad with Vinaigrette Dressing
Choice of Dinner Entrée with Two Sides
Ciabatta Bread and Butter

A Grand Event

Your Choice of Two Passed Canapés
Choice of Two of Our Elegant Platters upon Arrival
Hot hors d'oeuvres - Choice of Two Before or After Dinner
Garden Salads with Vinaigrette Dressing or One of Our Specialty Salads
Choice of Dinner Entrée with Two Sides
Ciabatta Bread and Butter

The Duet

Your Choice of Two Passed Canapés
Choices of Two of Our Elegant Platters upon Arrival
Hot hors d'oeuvres - Choice of Two Before or After Dinner
Garden Salads with Vinaigrette Dressing or One of Our Specialty Salads
Choice of Two Petite Dinner Entrées with Two Sides
Ciabatta Bread and Butter



Entrée Choices

- Garlic Rubbed Chicken Breast with Creamy Chive Chèvre Sauce
- Brie Stuffed Chicken Breast with Cream Sauce
- Grilled Breast of Chicken with Balsamic Glace Topped with Fresh Tomato Brochette
- Herb Seared Chicken with Lemon Garlic Glace
- Slow Roasted Pork Loin Topped with Pear Demi Glace
- Sliced Pork Loin Topped with Apple Sage Panzine
- 5oz Beef Filet with Port Demi Glace
- 6oz Seared Salmon Topped with Fresh Fruit Chutney
- Parsley Butter Poached 6oz Salmon with Lemon Cream and Citrus Salad
- Three Cream Stuffed Shrimp Glazed with Herb Butter and Sweet Chili Gastrique
- Petit Carved 8oz Prime Rib with Horseradish Cream and Beef Demi Glace
- Vegetarian Lasagna with Fresh Vegetables, Cheese & Spinach Cream Layered and Roasted
- Grilled Portabella with Garden Tomato and Basil
- Two Crab Cakes with Roasted Red Pepper Coulis
- Zucchini Cakes with Lemon Remoulade

Add a Regular or King Cut for an Additional Cost



Vegetables

- Oven Roasted Asparagus with Balsamic Vinaigrette
- Broccoli with Toasted Pine Nuts and Lemon Butter
- Fire Grilled Vegetables Glazed with Balsamic Vinaigrette
- Sugar Snaps with Red Onion and Oven Roasted Roma Tomatoes
- Iowa Rustic Ratatouille
- Alumet Vegetables
- Oven Roasted Corn On or Off the Cob with Parsley Butter
- Carrots Vichy Sugar Soda and Chives Rolled in Butter
- Grilled Eggplant with Mixed Peppers
- Charred Brussels Sprouts with Bacon and Onion
- Cauliflower and Pepper Jack Gratin
- Roasted Broccoli with Butter

Starch

- Pommés Dauphin
- Garlic Whipped Potatoes
- Twice Baked Potatoes
- Oven Roasted Red Bliss Potatoes
- Fingerling Potatoes with Mixed Herbs
- Garlic Parsley Yukon Potatoes
- Oven Roasted Barley Risotto
- Iowa Harvest Rice Pilaf
- Lemon Thyme Basmati Rice
- Hot Parsley and Parmesan Penne Pasta
- Garden Risotto with Mixed Herbs
- Grilled Sweet Potatoes
- Couscous with Tomatoes and Parsley
- Angel Hair Pasta with Chili, Garlic and Chives
- Maytag White Cheddar Potatoes



Salads

- The House Salad – Red Onion, Cucumber, Roma Tomato, and Carrots Tossed with House Made Balsamic Dressing and Garlic Croutons
- The Wedge with Dressing on the Side
- Butter and Red Leaf Lettuce with Roasted Roma Tomatoes, Sugared Red Onions & Cucumbers
- Hot Spinach Salad - Fresh Spinach, Mushrooms & Red Onion Tossed in Hot Bacon Dressing
- Strawberries and Spinach - Sliced Strawberries, Cucumbers & Chèvre Cheese with White Balsamic Vinaigrette
- Romaine Salad with Sundried Tomatoes, Pine Nuts & Asiago Cheese
- Pear and Pecan Salad - Chopped Pears, Toasted Pecans & Chives Rolled in Honey Lemon Vinaigrette

