

Formal Plated Dinners | Sample Menu 1

Hors
D'Oeuvres

Whitefish Pate and Cucumber
Wild Mushroom Crostini
Tuna Tar Tar
with a wasabi vinaigrette



Salad

Arugula Spinach Salad
with a citrus vinaigrette



Entrees

Pan Seared Lake Perch
with a lemon caper sauce
Grilled Lamb Chops
with herb gremolata
Butternut Squash Ravioli
in a plum tomato basil sauce



Sides

Quinoa
with feta and sundried tomatoes
Yellow Wax Beans
with shredded carrots



Dessert

Chambord Creme Brule
with fresh berries



Formal Plated Dinners | Sample Menu 2

Hors
D'Oeuvres

Jumbo Lump Crab Cakes
with tangy aioli



Salad

Pear Pecan Gorgonzola Salad
with an apple cider vinaigrette



Entrees

Pan Seared Walleye
with a brown Sage Butter
Beef Tenderloin Medallions
with a Morel Mushroom reduction
Portabella & Roasted Tomato Stacks
with fresh Mozzarella and Julienne Basil



Sides

Rosemary Fingerling Potatoes
Grilled Asparagus



Dessert

Buttermilk Lemon Pudding Cake
with fresh Blackberry Sauce



Formal Plated Dinners | Sample Menu 3

Hors
D'Oeuvres

Smoked Salmon Canapé
served on buckwheat pancakes and topped
with crème fraich
Goat Cheese & Tomato Tarts
Spanakopita



Salad

Harvest Salad
Romaine hearts & mesclun greens tossed
with red onion, teardrop tomatoes, dried
cranberries with a lemon sherry vinaigrette.



Entrees

Grilled Flank Steak
with a rosemary chimichurri sauce
Baked Salmon with Shallots
& Tomatoes
Drizzled with a balsamic glaze
Vegetable Cassoulet
with asparagus, zucchini, & tomatoes



Sides

Potato Leek Cake

Grilled Asparagus



Dessert

Chocolate Croissant Bread Pudding
with cinnamon crème anglaise

