

# PLATED SERVICE INSPIRATION

## Menu One

### *Passed Hors d' Oeuvres*

#### **SUGAR DONUT PORK BELLY BITE**

Maple Braised Snake River Farms Pork Belly and Green Apples on Cinnamon Sugar Donut Holes

#### **SMOKED JERK CHICKEN SKEWERS**

Grilled Jerk Chicken, Mozzarella Stuffed Smoked Peppadew Pepper, and Bruleed Pineapple on a Skewer with Jalapeño Pineapple Sauce (GF)

#### **MINI CRAB CAKES**

Served with Remoulade

#### **ASPARAGUS & LEMON RICOTTA TARTINE**

Housemade Lemon Ricotta, Asparagus, Radish, Garlic Tomatoes and Pistachio on a Toasted Baguette

### *Pre-Set Salad Course*

#### **WEDGE SALAD**

Iceberg Wedge with Roasted Tomato, Candied Bacon, Red Onion, and Bleu Cheese Crumbles Buttermilk Dill Ranch Dressing on the Side (GF)

#### **CHALLAH KNOT ROLLS**

Served with Whipped Butter

### *Dual Entree Main Course*

#### **BRAISED BONELESS BEEF SHORT RIBS**

Slow Cooked with Red Wine Demi (GF)

#### **GRILLED STEELHEAD TROUT**

Topped with Shaved Fennel and Onion (GF)

#### **ROASTED GARLIC MASHED POTATOES**

Whipped Gold Potatoes with Roasted Garlic (GF)

#### **CHARGRILLED BROCCOLINI**

Crispy Broccolini with Olive Oil and Garlic (GF)

### *Vegetarian Alternative Entree*

#### **ROASTED VEGETABLE GALETTE**

Roasted Seasonal Vegetables in Flaky Pastry Topped with Colorado Goat Cheese Finished with Pomegranate Balsamic Reduction

## Menu Two

### *Passed Hors d' Oeuvres*

#### **BEEF & LEMON TARRAGON GOAT CHEESE BITE**

Lemon Tarragon Infused Haystack Mountain Goat Cheese Served on Pickled Baby Beets with Candied Carrots on a Pick (GF)

#### **GINGER MARINATED BEEF SATAY**

Grilled Flank Steak Marinated with Ginger and Soy, Garnished with Sesame Seed and Cilantro (GF)

#### **PECAN CRUSTED CHICKEN SKEWERS**

Crunchy Pecan Crusted Chicken Served with Creamy Sweet Dijon Dipping Sauce (GF)

#### **CURRIED LAMB MEATBALLS**

Served with Tzatziki Sauce on a Pick Made with Local Superior Farms Ground Lamb

### *Served Salad Course*

#### **WHITE WINE PEAR SALAD**

Fresh Arugula and Romaine, White Wine Poached Pears, Crispy Prosciutto, Parmesan and Toasted Walnuts with White Balsamic Vinaigrette (GF)

#### **HERB FOCACCIA**

Served with Whipped Butter

### *Choice Entree Main Course*

#### **PEPPERCORN CRUSTED FILET MIGNON**

Grilled Medium-Rare Beef Tenderloin Filet with Red Wine Demi-Glaze (GF)

#### **CEDAR WOOD GRILLED SALMON**

Served with Cucumber Dill Sauce (GF)

#### **BALSAMIC MUSHROOM "SCALLOPS"**

Served Over Pesto Quinoa with Fire Roasted Cherry Tomatoes (GF)

### *Accompanied By*

**PUMPKIN & BUTTERNUT SQUASH RISOTTO (GF)**

**ASPARAGUS WITH LIGHT LEMON BUTTER (GF)**