

# PLATED - SUMMER

**PLATED LUNCHEON PRICE:** forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

**PLATED DINNER PRICE:** sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

**HOW IT WORKS:** Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)  
•Duo plates available •Additional courses may be added

## FIRST COURSE

### CHILLED TOMATO AND CUCUMBER GAZPACHO

olive oil | almonds

### ROYAL RED SHRIMP CEVICHE

plantain | cilantro

### LOBSTER & CORN CAKE

shellfish emulsion | herb salad  
hbc crouton | torn basil | cucumber

### WATERMELON & FETA SALAD

shaved fennel | arugula

### LIUZZI BROTHERS BURRATA CHEESE

peaches | sour cherries | saba

### FARMERS MARKET SALAD

local greens & vegetables | tarragon vinaigrette

## ENTREE COURSE

### ROASTED ALL NATURAL CHICKEN

warm summer bean salad | pan jus

### PORK MILANESE

pickled peach & cherry relish | watercress

### NORTH ATLANTIC SWORDFISH

soft corn polenta | eggplant caponata

### SCOTTISH SALMON

zucchini noodles | fennel pollen

### MISO GLAZED SEA BASS

corn | bacon | black garlic

### ROASTED TENDERLOIN OF BEEF

summer vegetables en croute

### RICOTTA RAVIOLI

ratatouille | basil

