

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

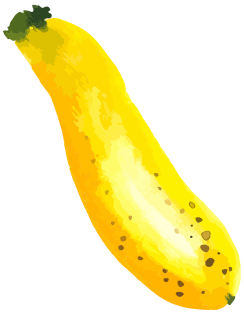
corn | bacon | black garlic

ROASTED TENDERLOIN OF BEEF

summer vegetables en croute

RICOTTA RAVIOLI

ratatouille | basil



All food station pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.