



PLATED MENU

3 COURSE MEAL

APPETIZERS

Citrus Arugula Salad (V, GF) – fresh arugula, shaved fennel, citrus segments, toasted almonds, with a light citrus vinaigrette

Warm Roasted Garlic & Fire-Roasted Tomato Soup (V, GF) – rich, savory tomato soup with roasted garlic and fresh herbs

Grilled Peach & Burrata Crostini (V) – sweet summer peaches, creamy burrata, and microgreens on toasted baguette

MAINS

Grilled Sirloin with Summer Herb Butter (GF) – tender sirloin, roasted fingerling potatoes, and seasonal grilled vegetables

Pan-Seared Lemon-Herb Chicken Breast (GF) – light lemon pan sauce, roasted new potatoes, and summer squash

Roasted Squash Ravioli (V) – ravioli stuffed with butternut squash and ricotta, tossed in a brown butter sage sauce and topped with Parmesan and fresh herbs

DESSERT

Berry Panna Cotta (GF) – creamy custard topped with fresh summer berries

Key Lime Tart – buttery crust with tart lime filling and whipped cream

Mango Coconut Parfait (GF) – layers of fresh mango, coconut cream, and crunchy granola



2-Course: \$65 | 3-Course: \$75
Available for groups of 25 or more.