



PRIVATE DINING ROOM

SEASONAL CULINARY STATIONS

FRESH INGREDIENTS, INSPIRED FLAVORS. AN UNFORGETTABLE EXPERIENCE.

Upon Guests Arrival (approx. 30 minutes)

Assorted Homemade Crostinis topped with Seasonal Ingredients

From the Garden Choose (1)

Massaged Kale Salad with Cranberries, Walnuts and Feta
Caesar Salad | Tuscan Garden Salad | Greek Salad | Kale Caesar Salad
Field Green Salad with Sliced Strawberries, Pine nuts and Feta Cheese

Cold Specialty Salads Choose (3)

Fresh Mozzarella and Heirloom Tomato | Grilled Seasonal Vegetables | Lentil Salad
Organic Beet Salad | Crunchy Cabbage Salad | Vegan Potato Salad | Mediterranean Farro Salad
Forbidden Rice and Butternut Squash Salad | Quinoa Salad | Corn off the Cobb Salad
Roasted Root Vegetable Salad | Pesto Pasta Primavera Salad | Bowtie Caprese Salad | Lentil Salad

Main Entree Selections Choose (5)

Farm to Table Grass Fed Flank Steak with Chimichuri Sauce
Rustic Lemon Chicken | Chicken Parmigiana | Chicken Francese | Chicken Piccata
Djon Encrusted Salmon | Grilled Wild Caught Salmon with Apple Cider Glaze (gf)
Pasta Primavera with Garlic & Oil | Roasted Seasonal Vegetables | Roasted Tuscan Potatoes

The Bread Basket

Artisanal Focaccia with Organic Herb Infused Olive Oil

Something Sweet

Custom Bakery Ordered Sheetcake or Chef's Selection of Seasonal Sweets

Beverages

Freshly Brewed Organic Coffee and Herbal Teas
Includes Homemade Iced Tea and Flavored Water

Inquire About Customizing Your Menu with Enhancements Such As...
Passed Hors D'oeuvres, Beverage Packages

