

TRIBUTE PORTFOLIO

PLATED DINNERS

Includes the following:
Salad, Starch Selection, Seasonal Vegetable Selection
Fresh Breads with Whipped Butter
Coffee, Decaf, Iced Tea and Water
Pasta entrées do not include a starch or vegetable

SALADS

Select **ONE** of the following:

- ♦ Caesar Heart of Romaine, Red Cow Parmesan, Caesar Dressing, Brioche Crouton
- House English Cucumber, Heirloom Tomato and Choice of One Dressing

Upgrade salad options. Select one of the following salads for an additional \$1.00 per person

- Caprese Baby Arugula, Heirloom Tomato, Fresh Mozzarella Cheese, Basil Balsamic
- Harvest Roasted Beets, Citrus, Goat Cheese, Candied Nuts, Raspberry Vinaigrette
- Summer Grilled Peaches, Heirloom Tomatoes, Candied Bacon, Feta Cheese

STARCHES

Select **ONE** of the following:

- Baked Potato with Whipped Butter and Sour Cream
- ♦ Bourbon Vanilla Sweet Potato Mash
- ♦ Cheddar Scallion Potato Gratin
- Cream Cheese Whipped Potato
- ♦ Garden Vegetable Quinoa

- Horseradish Mashed Russet Potato
- Roasted Red Potatoes with Fine Herbs
- Sharp Cheddar Baked Cavatappi with Peppercorn Crumb Topping
- ♦ Wild Rice Pilaf
- Herb Couscous

VEGETABLES

Select **ONE** of the following:

- Butter Poached Asparagus
- Roasted Brussels Sprouts with Smoked Bacon
- ♦ Roasted Garlic Green Beans
- Petite Baby Carrots with Brown Sugar Honey Syrup
- Seasonal Vegetable Medley
- Steamed Broccoli with Butter and Sea Salt
- ♦ Sweet Corn Succotash
- Sweet Corn Succotash with Chorizo Sausage



PLATED DINNERS

PASTA & VEGETARIAN ENTRÉES

Pasta entrées do not include a starch or vegetable

- ◆ Chef's Seasonal Vegetarian Selection
- ◆ Roasted Vegetable Pasta Heirloom Tomato Olive Oil Sauce, Torn Basil, Market Vegetables
- ◆ Chicken Tortellini Cheese Filled Pasta, House Made Parmesan Cream Sauce, Fresh Herbs, Heirloom Tomato, Garlic Marinated Chicken Breast [side options not included]
- ◆ Orecchiette Bolognese Orecchiette Pasta, Rich & Meaty Tomato Sauce, Red Cow Parmesan, Basil [side options not included]

CHICKEN & SEAFOOD ENTRÉES

- ♦ Italian Herb Chicken Crisp Italian Herb Crust with Parmesan Artichoke Cream
- Atlantic Salmon with Pistachio Pesto Crust with Roasted Pepper Coulis
- Jumbo Shrimp with Chardonnay and Butter Poached
- ♦ Chilean Sea Bass with Citrus Relish, Pomegranate Molasses

PORK ENTRÉES

- ♦ Blackened Pork Loin Chop with Pineapple Salsa
- Pork Osso Bucco with Rich Red Wine Gravy and Fresh Herbs

BEEF ENTRÉES

- Roasted Sirloin of Beef with Horseradish Cream and Herb Jus
- ♦ Braised Short Rib with Local Porter Demi-Glace
- Filet of Beef Tenderloin with Red Wine Braised Mushrooms and Rich Demi-Glace

CHILDREN'S MENU (11 and under)

- ♦ Chicken Strips*
- One-Topping Pizza*
- ♦ Cheeseburger*
- Macaroni and Cheese*
 - *Includes French Fries and Cup of Fresh Fruit