

Plated Event Menu

APPETIZER

Microgreens Salad with Ripe Cherry Tomato & Roasted Sweet Peppers with an Apple Vin Dressing

-or-

Fresh Seasonal Bisque

ENTRÉE

Served with Chef's Choice of Seasonal Vegetable & Starch

Maple Citrus Glazed Atlantic Salmon

-or-

Goat Cheese, Prosciutto & Roasted Red Pepper Stuffed Chicken Breast

-or-

Beef Tenderloin with Cabernet-Veal Reduction

DESSERT

Toblerone Cheesecake

-or-

Lemon Meringue Tart with Seasonal Fruit