

# MENU

## FIRST COURSE

(Plated or Buffet)

Baby Arugula Salad, Shaved Parmesan, Lemon Vinaigrette  
Heirloom Tomato & Burrata, Basil Oil  
Roasted Beet Salad, Goat Cheese, Candied Pistachio  
Lobster Bisque with Crème Fraîche  
Butternut Squash Soup (Vegan Option Available)

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## ENTREE SELECTIONS

(Plated or Buffet)

### PROTEINS

Filet Mignon with Red Wine Reduction  
Herb-Roasted Chicken with Natural Jus  
Pan-Seared Branzino with Citrus Beurre Blanc  
Braised Short Rib with Root Vegetables  
Grilled Atlantic Salmon with Dill Sauce

### VEGETARIAN / VEGAN

Wild Mushroom Risotto  
Stuffed Eggplant with Quinoa & Herbs  
Roasted Cauliflower Steak with Romesco

### ACCOMPANIMENTS

Garlic Whipped Potatoes  
Truffle Mashed Potatoes  
Lemon Orzo  
Roasted Seasonal Vegetables  
Haricots Verts with Almonds