



PLATED SERVICE – LUNCH

PLATED MENU

28.00 PER PERSON
MINIMUM 15 GUESTS

Freshly Baked Scones

APPETIZER ~ Select One

Forest Mushroom Soup

Roasted Red Pepper and Tomato Bisque / Crème Fraiche

Arugula / Strawberries / Candied Pecans / Pink Peppercorn
Vinaigrette

Beet Salad / Candied Fennel / Herbed Goat Cheese / Lemon

Kale Salad / Toasted Sunflower Seeds / Cherry Tomatoes / Honey-
Lime Vinaigrette

Fior di Latte / Oven Roasted Tomatoes / Balsamic Gelée

Wedge Salad / Herbed Blue Cheese Dressing / Egg / Bacon / Cherry
Tomatoes

Whole Leaf Caesar Salad / Garlic Croutons / Bacon Lardons

MAIN COURSE ~ Select One

Spanish Chicken / Paprika / Sautéed Peppers / Olives / Roasted
Garlic / Basmati Rice / Scallions

Sea Bream / Soft Polenta / Tomato / Olives / Salsa Verde

Sirloin Steak / Fingerling Potatoes / Carrot Batons / Button

Mushrooms / Chimichurri

Cappelini / Garlic Prawns / Tomatoes / Pesto / Shiitake / Asiago

Beef Stroganoff / Buttered Fettucine / Mushrooms / Sour Cream

Home Made Meat Loaf / Mushrooms / Garlic Mashed Potatoes /

Mushrooms / Charred Tomato

Spragg's Farms Organic Pork Loin / Oak Mushrooms / Apple /

Calvados / Potato Wedges

DESSERT ~ Placed per table for all to share

Assorted Mini Cheese Cakes and Tarts

An 18% service charge will be applied to your final bill.

MAKE
HISTORY