PLATED DINNERS

$150 per person, maximum of 120 guests

• Breads •

Choice of 1

FRENCH BAGUETTE

WHOLE WHEAT ROLL

TUSCAN BACCI ROLL

ASIAGO ROLL

• Pre-Set Salads•

Choice of 1

MIXED FIELD GREENS

Tomato, pea shoots, blue cheese crumbles & balsamic vinaigrette

CAESAR

House-made croutons, shaved parmesan cheese & Caesar dressing

PROSCIUTTO & FIG

Arugula, buttermilk blue cheese, almonds & sherry vinaigrette (dressing on the side)

ASPARAGUS CAPRESE

Fresh mozzarella, heirloom tomatoes, basil, balsamic & lemon herb vinaigrette

TUSCAN KALE

Toasted pine nuts, croutons & anchovy vinaigrette

(Does not include taxes or 20% service charge)

Prices listed are based on 2027 rates. Pricing subject to change for the 2028 season.

• Plated Entrées •

Choice of 2

• Vegetarian •

EGGPLANT LASAGNA
Marinara, parmesan, basil, cannellini & fresh mozzarella

MANICOTTI
Lemon-herb ricotta, garlic wilted greens & tomato-eggplant sauce

• Fish •

PAN SEARED UTAH TROUT
Fingerling potatoes, tomato, leeks & fresh herbs

GRILLED KING SALMON
Sautéed spinach, pistachio wild rice, citrus butter sauce

• Chicken •

SEARED CHICKEN BREAST
Garlic-herb confit potatoes, haricot vert & lemon caper butter sauce

SEARED FRENCH-CUT CHICKEN BREAST
Sautéed spinach, asiago polenta & mushroom bourguignonne

PROSCIUTTO-GRUYERE STUFFED CHICKEN BREAST
Braised greens, wild mushrooms, Mediterranean farro salad & Madeira jus

• Red Meat •

ROASTED BISON LOIN
Broccolini, cheddar-bacon smashed Yukon potatoes & cabernet demi-glace

RUSTLER FILET
Asparagus, twice-baked potato, bordelaise & béarnaise

RACK OF LAMB
Green bean almandine, potato au gratin & rosemary demi-glace

PRIME RIB
Poached carrots, savory bread pudding, horseradish cream & roasted garlic au jus

NEW YORK STEAK
Sautéed spinach, garlic mashed potato, crispy shallots, hotel butter & bordelaise