

Plated Dinner includes: 1 Entree, 1 Starch, 1 Vegetable, Dinner Roll | Salad add-on available

You may select up to two options for your event. Minimum of 15 orders per entrée.

Vegetable, Starch & Salad selections must be the same for all entrees, unless noted otherwise.

Silver / Gold / Platinum pricing (description of each located on Services page 4)

Chicken Entrée

Chicken Kiev * ♥

Lightly breaded, filled with long-grain wild rice,
Topped with garlic butter cream sauce

Chicken Chipotle ^{gf} ♥

Filled with cilantro lime rice, cheddar cheese, chipotle
peppers, topped with chipotle cream sauce

Chicken Cordon Bleu *

Lightly breaded, filled with thinly sliced ham, Swiss cheese
Topped with Chardonnay wine sauce

Chicken Marsala ^{gf} ♥

Filled with mozzarella & parmesan cheese, sun-dried
tomatoes, in a mushroom wine sauce

Harvest Chicken

Filled with bread stuffing & dried cranberries,
Topped with maple bourbon gravy

Caprese Chicken ^{gf}

Filled with tomatoes, basil, garlic, parmesan cheese,
Topped with a balsamic reduction

Tuscan Chicken ^{gf}

Filled with artichokes, spinach, Italian cheese,
Topped with roasted red pepper cream sauce

Pork Entrée

Cranberry Stuffed Pork Loin

Rosemary bread stuffing, dried cranberries
Served with cran-apple chutney

Spinach & Bleu Cheese Pork Filet ^{gf}

8 oz filled with sun-dried tomatoes, bacon crumbles
Served with spinach-dijon cream sauce

Bread-Stuffed Pork Filet

8 oz with maple bourbon sauce

Beef Entrée

Swedish Meatballs

Five hand-rolled meatballs served in a
Mushroom cream sauce

Beef Sirloin Tips ^{gf} ♥

With mushrooms & onions,
In a demi-glace

NY Strip Loin ^{gf} (prepared medium)

Slow-roasted and served with a
Side of avocado chimichurri

Beef Rouladen ^{gf}

Marinated flank steak rolled with
Bacon, spinach, sundried tomato pesto

Seafood Entrée

Citrus Baked Cod ^{gf}

With citrus cayenne cream sauce

Salmon Scampi ^{gf}

8 oz filet with lemon, garlic butter & capers

Vegetarian Entrée

(includes side of vegetables)

Caprese Portobello Steaks ^{gf, v}

Two caps with tomatoes, mozzarella, quinoa, basil
With avocado chimichurri & balsamic reduction

Thai Red Curry Vegetables ^{gf, v}

Bell peppers, carrots, onions, kale
With brown rice & quinoa

Chipotle Stuffed Sweet Pepper ^{gf, v}

Two bells filled with black beans, corn, chipotle peppers,
Tomatoes, brown rice & chili lime sauce

Formaggio Lasagna Rotoli ♥

With spinach, bell peppers, mushrooms in a
Pesto Alfredo sauce

GF = gluten friendly

V = vegan

* = can be made GF upon request

♥ = fan favorite

Website Plated & Semi-Plated Dinner Menu
All orders subject to 20% service fee and applicable sales tax.

Chef Craig's Catering

Plated Duo Entrées

Plated Dinner includes: 2 Entrees, 1 Starch, 1 Vegetable, Dinner Roll | Salad add-on available
Must choose one entrée from each column. Guests enjoy both entrees selected.
Silver / Gold / Platinum pricing (description of each located on Services page 4)

1st Entrée (pick one from this column)

Chicken Kiev * ♥

Lightly breaded, filled with long-grain wild rice,
Topped with garlic butter cream sauce

Chicken Chipotle ^{gf} ♥

Filled with cilantro lime rice, cheddar cheese, chipotle
peppers, topped with chipotle cream sauce

Chicken Cordon Bleu *

Lightly breaded, filled with thinly sliced ham, Swiss cheese
Topped with Chardonnay wine sauce

Chicken Marsala ^{gf} ♥

Filled with mozzarella & parmesan cheese, sun-dried
tomatoes, in a mushroom wine sauce

Harvest Chicken

Filled with bread stuffing & dried cranberries,
Topped with maple bourbon gravy

Caprese Chicken ^{gf}

Filled with tomatoes, basil, garlic, mozzarella cheese,
Topped with a balsamic reduction

Tuscan Chicken ^{gf}

Filled with artichokes, spinach, Italian cheese,
Topped with roasted red pepper cream sauce

2nd Entrée (pick one from this column)

Pork Loin Roast ^{gf}

In an apple-cider au jus

Baked Ham ^{gf}

Glazed with brown sugar, cola

Pork Tenderloin Medallions ^{gf}

With your choice of cayenne-apricot glaze or
Cran-apple chutney

Swedish Meatballs

Hand-rolled and served in a
Mushroom cream sauce

Beef Sirloin Tips ^{gf} ♥

With mushrooms & onions,
In a demi-glaze

NY Strip Loin ^{gf} (prepared medium)

Slow-roasted and served with a
Side of avocado chimichurri

Caprese Portobello Steaks ^{gf, v}

Grape tomatoes, mozzarella, quinoa, basil
With avocado chimichurri & balsamic reduction

Meal Compliments

Starches

- Homestyle Mashed Potatoes
- Garlic Mashed Potatoes ♥
- Cheddar Mashed Potatoes
- Whipped Sweet Potatoes
- Scalloped Potatoes
- 4-Cheese Rotini Pasta

Vegetables

- Honey-Lavender Julienne Carrots ♥
- Long-Stemmed Green Beans
- Buttery Corn
- Roasted Zucchini, Bell Peppers, Mushrooms

+1.25

Side Salad

all dressings made in-house

Garden Salad w/buttermilk dressing

Salad greens, tomato, cucumber, carrot slivers, croutons

Caesar Salad w/Caesar dressing

Salad greens, parmesan cheese, seasoned croutons

Spinach Pancetta Salad w/sherry vinaigrette dressing

Spinach & arcadian greens, crispy pancetta, candied pecans,
pickles onions

Caramel Apple Salad w/caramel citrus vinaigrette

Romaine & arcadian greens, apples, walnuts, bleu cheese

Paradise Salad w/champagne vinaigrette

Romaine & arcadian greens, pears, pecans, feta cheese

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Website Plated & Semi-Plated Dinner Menu
All orders subject to 20% service fee and applicable sales tax.

All menu items plated. Same item must be ordered for all guests.
Includes same Silver / Gold / Platinum package ordered with dinner entrees.

White Chocolate Raspberry Crème Cake

Chocolate Toffee Tres Leche Cake

Salted Caramel Cheesecake (gf)

Vanilla Cheesecake
w/choice of Praline or Triple Berry Sauce

Rum Brownie w/Raspberry Coulis (gf)

Red Velvet Cream Cheese Bundt Cake

Carrot Cream Cheese Bundt Cake

Triple-Chocolate Bundt Cake

Children's Menu

Ages 10 & under

Choose only one option for event. Starch, vegetable & roll included.

Chicken Tenders *Swedish Meatballs*

Baked Ham *Pig in a Blanket* *Mac'n Cheese*

Select from Single Entrée Menu or Duo Entrée Menu | Salad add-on available

Select from our Silver / Gold / Platinum packages

Silver Package

(disposable dinnerware)

White styrofoam plates
White plastic utensils
White linen-like napkins
Semi-plated service

Gold Package

(disposable dinnerware)

Plastic white/silver plates
Silver plastic utensils
White linen-like napkins
Semi-plated service

Platinum Package

(non-disposable dinnerware)

China plates
Stainless steel utensils
White linen-like napkins
Full-plated service or
\$1.50 discount for
Semi-plated service

Semi-Plated Service: Chef Craig's staff plates the meal, guests to be dismissed to a serving station to pick up meal

Full-Plated Service: Chef Craig's staff plates the meal, guests remain seated at their table and served

Utensils will be rolled in napkin

Table-side water service upcharge \$1

Available with Platinum package only -- includes water goblet & staff for refilling

Please note: this service ends at the conclusion of dinner

Coffee will be made available from the bartender

Salad (if ordered) will be plated and served

Dessert (yours or ours) will be plated and served

Children's menu available

(ages 10 & under)

Chef Craig's staff will clear and wash all dinnerware

Any no-show meals will be packaged and left for you after the event

Please note during COVID, the following is prohibited:

Communal Food Service / Buffet Service

Salt/Pepper Shakers

Shared Condiments

Water Carafes or Self-Serve Beverage Stations

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