



Seated Dinner Options

Dinner

Includes one entrée, one salad, starch, vegetable, dinner rolls & butter

Mango Glazed Chicken Breast, Mango Chili Salsa

Boneless Chicken Breast, Black Pepper Butter Sauce

Blistered Corn, Red Onion and Red Pepper Garnish

Blackberry Balsamic Boneless Breast of Chicken, Blackberry Garnish

Golden Seared Stuffed Chicken Breast, Spinach, Artichoke Hearts, Panko, Parmesan Cream Sauce

Five Spice Boneless Breast of Chicken, Apricot Cranberry Chutney

Chicken Lorraine Stuffed with Bacon and Swiss, Light Bearnaise Sauce

Chipotle Peach Glazed Boneless Breast of Chicken

Pan Seared Boneless Breast of Chicken, Lemon Herb Beurre Blanc

Pan Seared Chicken Breast, Poblano Cream Sauce

**Balsamic Marinated Grilled Chicken Breast, Granny Smith Apple
Gremolata**

Pesto, Goat Cheese Chicken Breast, Brandy & Golden Pear Coulis

**Caramelized Shallot, Spinach & Feta Stuffed Chicken Breast,
Tomato Pepper Jam**

**Stuffed Chicken Breast with Goat Cheese, Spinach, Sundried
Tomatoes, Roasted Garlic Sauce**

**White Fish stuffed with Creamed Spinach and Artichoke, White
Wine Cream Sauce,**

garnished with Golden Bread Crumbs and Basil

Pan Seared Arctic Char

**Mediterranean Pear Tomato-Roasted Pepper & Fresh Herb
“Salsa”**

Spicy Chili Garlic Golden Trout

Whiskey Ginger Grilled Salmon

Grilled Salmon Gremolata

French Onion Pork Loin Roulade, jus

**Flank Steak Roulade stuffed with Smoked Gouda, Prosciutto,
Fresh**

Sage and Arugula, Horseradish Cabernet Demi-Glace

Rhinegeist Beer Braised Short Ribs

Citrus and Chili Braised Short Ribs

Tuscan Marinated Sliced Sirloin, Morel Cream Sauce

Point Reyes Blue Cheese Crusted Filet of Beef

Marinated Grilled Filet, Herbed Compound Butter

Sliced Herb & Garlic Roasted Beef Tenderloin,

Brandy Mustard Cream Sauce OR Bordelaise

Roasted Sweet Potato Risotto with

Caramelized Pineapples and a Mellow Roasted Garlic Sauce

Yellow Pepper Stuffed with Quinoa, Feta and Vegetables

Atop a bed of Creamy Polenta, Herb Purée

Salad

Hearty Garden Salad

**Romaine, Iceberg, Shredded Red Cabbage, Grated Carrots, Sliced
Cucumber, Tomato Wedges, Ranch & Herbed Balsamic
Vinaigrette**

New Age Caesar Salad

**Crisp Romaine, Garlic Toasted Croutons, Roasted Tomatoes,
Freshly Shaved Parmesan, Creamy Caesar Dressing**

Greek Salad

**Romaine Lettuce, Cherry Tomatoes, Cucumber, Red Onion,
Kalamata Olives and Feta Cheese, Oregano Vinaigrette**

Harvest Salad

Artisan Greens, Apples, Walnuts, Sun Dried Cranberries, Sharp White Cheddar, Cider Vinaigrette

Latin Citrus Salad

Romaine, Arugula & Fennel with Orange

Grapefruit and Manchego, Lime Vinaigrette

Strawberry Lemonade Salad

Artisan Greens, Sliced Strawberries, Mandarin Oranges, Toasted Salted Sunflower Seeds, Goat Cheese, Strawberry Lemonade Vinaigrette

Caprese Salad (Seasonal)

Sliced Vine Ripe Tomatoes, Fresh Mozzarella,

**Fresh Basil, Extra Virgin Olive Oil
and Balsamic Reduction**

Hot House Artisan Salad

Field Greens, Grilled Asparagus, Tomatoes Chopped Artichoke Hearts, Shaved Parmesan, Red Wine Vinaigrette

Bundle Salad

Bibb Bundle filled with Bleu Cheese, Candied Pecans, Belgian Endive and Frisee, Mustard Vinaigrette with choice of

White wine Poached Pears OR Fresh Raspberries

Starch Selections

Rosemary Duck Fat Roasted Fingerling Potatoes

Buttery Mashed Potatoes (choice of plain, roasted garlic, parmesan, chive)

Yukon Gold & Sweet Potato Gratin

Smashed Red Skins with Olive Oil, Sea Salt & Scallions

White Cheddar Mac & Cheese

Creamy Jalapeno Spoon Bread

Thyme Butter Roasted Fingerling Potatoes

Garlic and Herb Rubbed Red Skin Potatoes

Creamy au Gratin Potatoes

Toasted Orzo with Roasted Red Pepper & Charred Corn

Confetti Rice, Sweet Bell Pepper, Grape Tomato, Red Onion, Basil

Duchess Potatoes (seated only)

Vegetable Selections

Green Beans Almondine

**Bountiful Roasted Seasonal Vegetables, Sea Salt, Fresh Herbs,
Balsamic Reduction**

Lemon Zested Asparagus, Shaved Parmesan

Garlic Butter Green Beans

Broccoli, Red Pepper, Carrot & Snow Pea Sautee

Roasted Zucchini, Yellow Squash, Blistered Tomatoes, Herbs

Sautéed Green Beans & Carrots with Shallot Butter

Roasted Honey Balsamic Brussel Sprouts

Orange Spiked Carrots

**Pacific Vegetable Medley of Broccoli, Sugar Snap Peas, Orange &
Yellow Carrots**

Visit us at

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