



Where Food Inspires and Events Come to Life

## Formal Plated Dinner Sample Menu

### TRAY PASSED HORS D' OEUVRES

#### Beef Medallion

##### Crostini **V**

Toasted Baguette,  
Grass-Fed Tenderloin,  
Whipped Horseradish  
Crème Fraiche,  
Pickled Shallots,  
Fresh Tarragon

#### Maryland Crab Cake

Backfin Crab, Panko,  
Herbs, Old Bay Aioli,  
Micro Cilantro

#### Chicken N' Blanket

Rosemary Blini,  
Buttermilk Fried  
Chicken Oyster,  
Maple-Honey  
Chipotle Glaze,  
Pickled Mustard Seed

#### Local Peaches &

**Coconut Cream** **GF** **VG**  
Tart Peaches,  
Whipped Coconut Cream,  
Sliced Toasted Almonds,  
Agave, Micro Mint

### FORMAL PLATED 3-COURSE DINNER

#### Artisan Bread **V**

Sweet Cream and Salted Butter

#### Gather Caesar Salad

Baby Romaine, Tuscan Kale, Parmesan Crisp, House Croutons,  
Chili Toasted Pine Nuts, Gremolata, Pancetta,  
Pasilla Roasted Caesar Dressing

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#### Coffee Rubbed Flat Iron Steak **GF**

Savory Onion Bread Pudding Gratine,  
Haricot Vert, Celery Root Puree,  
Cognac Reduction, Chardonnay Fleur De Sel,  
Marinated Bing Cherry

#### Lobster Stuffed Sole

Crab Rosti Cake, Confit Asparagus,  
Sherry-Dijon Cream Sauce

#### Coconut & Turmeric Cauliflower **GF** **VG**

Saffron Basmati Rice, Roasted Cauliflower, Chickpeas, Heirloom Carrots, Coconut  
Milk, Fresh Turmeric

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#### Deconstructed Strawberry Cheesecake **V**

Grilled Strawberries, Balsamic-Mint Simple Syrup, Cheesecake Filling,  
Graham Cracker Crumble, Micro Mint

Inquire if a dish can be made Gluten-Friendly and/or Vegan

**GF** gluten-friendly **VG** vegetarian **V** vegan