



HERITAGE

Platted Banquet Menu

Chicken Entrée

Fig Goat Cheese and Arugula Chicken
Herb Roasted Chicken with Apricots and Pancetta
24 Hour Herb Brined Heritage Rotisserie Chicken
Chicken Picatta with White Wine Butter Sauce

Choice of Main Dish served with:

Bistro Salad, Mixed Greens, Fine Herbs, Whole Grain Mustard Vinaigrette
Rolls and Butter
Chef Selected Seasonal Vegetables and Starch

Fish Entrée

Pan Seared Wild Halibut Citrus Ber Blanc
Chinese 5 Spice Sautéed Salmon
Chilean Sea Bass with Lemon Herb and Honey Glaze
Herb and Citrus Pan Seared Wild Salmon
Miso Glazed Cod

Choice of Main Dish served with:

Bistro Salad, Mixed Greens, Fine Herbs, Whole Grain Mustard Vinaigrette
Rolls and Butter
Chef Selected Seasonal Vegetables and Starch

Beef | Pork | Lamb Entrée

Rosemary and Pepper Roasted Beef Tenderloin

Red Wine Braised Beef Short Ribs

Pan Seared Rosemary and Pepper Crusted Lamb Chop

Prosciutto Wrapped Pork Tenderloin with Caper White Wine Sauce

Apple Cider Braised Pork Shoulder

Choice of Main Dish served with:

Bistro Salad, Mixed Greens, Fine Herbs, Whole Grain Mustard Vinaigrette

Rolls and Butter

Chef Selected Seasonal Vegetables and Starch

*We love to customize menus if you have a dish in mind
or a special request, please let us know*