

PLATED DINNER MENU

Chicken & Duck

All Occasions Catering

Chicken Parmesan | 24

Panko and parmesan encrusted chicken breast, garlic smoked cherry tomatoes, crispy dijon smashed red potatoes, roasted broccoli

Chicken Scallopini | 23

Chicken breast in a light lemon, white wine and mushroom cream sauce with fettuccine and roasted asparagus

Chicken Creole | 22

Spice rubbed chicken breast, creole cream sauce, green chili yukon mashed potatoes, corn maque choux

Glazed Chicken | 27

“Carolina Gold molasses” glazed roasted chicken breast with drumette, roasted sweet potatoes, patty pan squash, crispy leek

Lemon Chicken | 22

Garlic lemon grilled chicken, cucumber dill pico, Cuban rice, red bean puree

Artichoke Chicken | 28

Artichoke stuffed chicken breast with drumette, red pepper cream sauce, garlic spinach orzo, heirloom tomato saute

Door County Duck | 40

Maple Leaf breast of duck, Door County cherry marmalade, three potato hash with seared pork belly and caramelized fennel, grilled asparagus, balsamic reduction

Roast Duck with Apples | 35

Canard de Francais of duck leg quarter, apple braised sweet potatoes, apple heavy cream sauce, lemon herb butter haricots verts

Cherry Smoked Duck | 40

Maple Leaf Smoked duck breast, cherry bourbon sauce, parmesan rosemary smashed potatoes, red pepper chili and garlic haricot verts

**Each dinner option comes with assorted dinner rolls and side salad.*



PLATED DINNER MENU

Beef & Pork

Peppercorn Beef Tenderloin | 47

Peppercorn USDA Choice beef tenderloin, red wine demi, roasted romanesco, duchess potatoes

Seared Strip Steak | 45

USDA Choice strip steak pan-seared, rosemary-garlic butter, parsley red potatoes, balsamic grilled portabella mushroom cap

Roast Sirloin | 37

Roast sirloin of beef, brandy and tarragon crimini mushrooms, brown butter carrots, roasted garlic tri-colored potatoes

Flat Iron Steak | 37

Flame Kissed USDA Choice flat iron steak, smoked tomato butter, tri-colored roasted fingerling potatoes, bacon brussel sprouts

Braised Short Ribs | 39

Stout braised beef short rib, natural pan gravy, horseradish mashed potatoes, rosemary roasted young carrots

Prime Rib | 40

USDA Choice Prime Rib, garlic baby red potatoes, green beans with bacon and caramelized onions

Stuffed Pork Loin | 25

Apricot and prosciutto stuffed pork loin, natural jus, olive oil and thyme roasted sunchoke, Mediterranean grain blend

Herb Crusted Pork | 35

Herb crusted prime rib of pork, sour cream and chive mashed potatoes, green bean bundles, cranberry glaze

Pork Medallions | 26

Garlic pork medallions, sage cream sauce, pancetta-parmesan gnocchi, asparagus and yellow tomato saute

Grilled Pork | 33

Grilled pork porterhouse, cherry whiskey sauce, broccolini, creamy squash risotto

Chipotle Pork Tenderloin | 25

Chipotle rubbed pork tenderloin, sun-dried tomato-cilantro butter, cowboy beans with roasted poblanos, sweet corn fritter

Glazed Pork Chop | 26

Pan roasted, brined pork chop, rosemary demi-glace, fire-roasted apples, maple glazed sweet potatoes

All Occasions Catering



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PLATED DINNER MENU

Fish & Meatless

Pesto Crusted Salmon | 39

Pesto crusted salmon, crisp vegetable slaw, purple potato puree, tri-colored roasted garlic carrots

Mahi Mahi | 38

Seared mahi mahi, basmati rice, chili sugar snap peas, sesame seed-cilantro gremolata

Lemon Halibut | 40

Lemon butter halibut, preserved lemon, balsamic grilled vegetable medley, mint and feta Israeli couscous

Walleye | 39

Brown butter walleye, cranberry wild rice, curry roasted cauliflower

Cauliflower Steak | 23

Charred cauliflower steak, capellini puttanesca, asparagus

Spaghetti Squash | 23

Smoked spaghetti squash, signature succotash, pumpkin seed pesto

Butternut Squash Ravioli | 23

Butternut squash ravioli in brown butter, topped with sage, candied walnuts and parmesan cheese, garlic roasted cauliflower

Wild Mushroom Ragout | 23

Wild mushroom and parsnip ragout, smoked gouda polenta and roasted brussel sprouts

Stuffed Shells | 23

Spinach and artichoke stuffed shells, white wine cream sauce, lemon garlic broccoli

All Occasions Catering



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SIDE SALAD OPTIONS

All Occasions Catering

Mandarin Bok Choy Salad

Seasonal greens, bok choy leaves, green onion, chow mein noodles, mandarin-ginger vinaigrette

Acropolis Salad

Romaine, red leaf and fresh mint, grape tomatoes, feta cheese, cucumber vinaigrette

Southwest Jicama Salad

Seasonal greens, grilled endive, jicama, black beans, tortilla strips, creamy adobo dressing

Cranberry Spinach Salad

Pea greens, spinach, dried cranberries, sunflower seeds, blue cheese, honey-cranberry vinaigrette

House Salad

Traditional iceberg and romaine lettuce, house ranch, Italian and French dressing available

Caesar Salad

Romaine lettuce, sourdough croutons, parmesan cheese

Mini Wedge Salad

Iceberg lettuce, bacon, scallions, blue cheese dressing

