



DEITY  
EVENTS

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DINNER

## SALADS

CITRUS SALAD- GF\* NF\* DF\*  
fennel, frisée, oranges, champagne vinaigrette

BEET SALAD- GF\* NF\*  
mesclun greens, roasted beets, goat cheese, balsamic

MOZARELLA SALAD- GF\* NF\*  
wild arugula, heirloom tomato, mozzarella, basil, balsamic

VEGETARIAN CAESAR SALAD- NF\*  
romaine, parmesan, croutons, anchovy-less vinaigrette

## SIDE DISHES

BRUSSELL SPROUTS- GF\* NF\* DF\*  
sautéed, garlic, salt and pepper

GREEN BEANS- GF\* NF\* DF\*  
white balsamic, citrus, crispy garlic

SAUTEED BROCCOLI - GF\* NF\* DF\*  
roasted red peppers, drizzled balsamic glaze

MUSHROOM SUCCOTASH- GF\* NF\* DF\*  
edamame, corn, mushrooms, white wine velouté

ORZO PILAF- NF\* DF\*  
seasonal garden vegetables

ROASTED FINGERLING POTATOES- GF\* NF\*  
truffled creme fraiche, chives, rosemary

GARLIC MASHED POTATOES- GF\* NF\*  
yukons, chives, vermont butter

MAC & CHEESE- NF\*  
conchiglie pasta, blend of cheeses, bread crumbs

## ENTREES

### FISH

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SEARED YELLOW FIN TUNA- GF\* NF\* DF\*  
"everything" spice, eel sauce

TALAPIA A LA PLANCHA- GF\* NF\* DF\*  
citrus, herbs, white wine sauce

POACHED SALMON- GF\* NF\*  
fine herbs, cream sauce

### RED MEAT

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BEEF SHORTRIBS- GF\* NF\* DF\*  
red wine jus, rosemary, parsley

N.Y. STRIP- GF\* NF\*  
horseradish cream, beef jus, herbs

FILET MIGNON- GF\* NF\* DF\*  
beef jus, herbs

### CHICKEN

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FRESH HERB CHICKEN- GF\* NF\* DF\*  
herb marinated chicken breasts

BBQ CHICKEN- GF\* NF\* DF\*  
tangy smoked sauce, crispy onions

### VEGETARIAN

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VEGETABLE WELLINGTON NF\*  
puff pastry

PAN SEARED TOFU GF\* NF\* DF\*  
seasonal vegetable medley