



Floating Dinner Menu

**HAND CRAFTED HORS D' OEUVRES, EXQUISITELY
DESIGNED PLATTERS, AND FOOD STATIONS**

PASSED APPETIZERS

*See Appetizer Menu for Our Complete Listings
Select Nine*

GRAZING TABLE

*Cold Platters, Presented in Baskets, Mirrors, and Platters
Select Three*

Middle Eastern Platters
International Cheese Platters
Bruschetta Platter
Raw Vegetable Crudité
Tuscan Table

FOOD STATIONS

*Choice of Interactive Chef Manned Stations
Select Three Stations*

Including but not limited to:

Pasta Station, Tuscan Table, Kebab Station, Fiesta Station, Mashed Potato Bar,
Slider Station, Flatbread Pizza Station, Sauté Station, Dim Sum Station,
Raw Bar, Sushi Station, Carving Station, Southern Comfort Station, French Fry Bar

Please Contact Us for a Complete List of Our Options



Seated Dinner Menu

**FEATURING LOCALLY SOURCED VEGETABLES,
SUSTAINABLE SEAFOOD, AND PATH-PROVEN MEATS**

COCKTAIL HOUR

*Selection of Passed & Stationary Appetizers
See Appetizer Menu for Our Complete Listings*

PLATED APPETIZER

Choice of:

INDIVIDUAL CAPRESE PLATE

Homemade Mozzarella, Topped with a Chiffonade of Basil

ROASTED BEET SALAD

Roasted Red and Yellow Beets Served on a Bed of Mixed Greens
Topped with Crumbled Goat Cheese,
Drizzled with an Orange-Balsamic Vinaigrette

ARCADIAN MIXED LEAF SALAD

Hearty Mixed Greens, Roasted Beets, Grape Tomatoes,
Dried Cranberries, and Red Onion
Served with a White Balsamic Vinaigrette

ENTRÉES

Including but not limited to:

- BEEF -

CHATEAUBRIANDE

Succulent Angus Tenderloin of Beef, Served with a Rich Bordelaise Sauce

BEEF SHORT RIBS

Gently Braised in a Red-Wine Reduction

SPICE-CRUSTED PRIME RIB OF BEEF

Certified Angus Rib Roast
Served Au Jus

- SEAFOOD -

CHILEAN SEA BASS

Served in an Herb-Infused Broth

SALMON

Poached in a Wine-Infused Court Bouillon,
Served with a Lemon-Dill Sauce

GRILLED SALMON OR TUNA

Served with a Mango Chutney

PAN-SEARED GROUPEL

With an Orange-Ginger Miso Glaze

GRILLED SWORDFISH

Marinated in Wine, Lemon, Mustard, and Spices

ALASKAN HALIBUT

With Citrus Beurre Blanc

- POULTRY -

CHICKEN FLORENTINE

Sautéed Boneless Breast of Chicken, atop Fresh Spinach Served with a Lemon Velouté Sauce

SAGE-ROASTED BREAST OF CHICKEN

With an Herb-Infused Bordelaise

- VEGGIE -

ROASTED VEGETABLE NAPOLEON

Portobello Mushrooms, Eggplant, Tricolor Peppers, Zucchini, and Yellow Squash

CHOICE OF SIDE DISH

Roasted Fingerling Potatoes
Thrice-Mashed Yukon Gold Potatoes
Roasted Tricolor Potatoes with Fresh Herbs
Scallop Potatoes
Roasted Sweet Potatoes
Wild Mushroom Risotto
+More

CHOICE OF TWO VEGETABLES

Roasted Root Vegetables
Caramelized Sweet Carrots
Braised Brussels Sprouts
Petite Haricot Vert Bundles
Roasted Butternut Squash
+More

Please Contact Us for a Complete List of Our Offerings