



Gluten Free A La Carte Dinner Platters

*Please be sure to specify that you are ordering from the Gluten Free Menu.
Please also be sure to let us know of any celiac allergy.*

Menu options and pricing are subject to change.

SIDE SALADS

Serve approximately 12 people

Simple Field Greens Salad

tossed with balsamic vinaigrette, grilled crimini mushrooms, red onion and cherry tomatoes....\$80

Taste Salad

changes seasonally....\$120

Caesar Salad

chopped romaine, shaved Grana Padano (dressing contains anchovies)....\$100

HOT VEGETABLE SIDES

Serve approximately 12 people

Cost is \$75 per tray

Steamed Broccoli & Roasted Peppers

with garlic-lemon butter sauce

Green Beans with mushrooms

Snowpeas & Butternut Squash

Roasted Root Vegetables

Calabacitas

with melted cheddar

Butternut Squash & Creamed Leeks

Prosciutto Wrapped Asparagus....additional \$10

Truffle Roasted Cauliflower....additional \$10

Roasted Brussels Sprouts

with crispy prosciutto....additional \$10

COLD VEGETABLE SIDES

Serve approximately 12 people

Cost is \$85 per tray

Asparagus, Radish & Roasted Peppers

Orange, Fennel & Avocado

Roasted Beet, Strawberry, Cranberry & Goat Cheese

Caprese

of tomatoes, basil, mozzarella and balsamic reduction

MAIN PROTEIN / ENTRÉE TRAYS

Serve approximately 12 people

Rotisserie Roasted Chicken

herbed poultry jus....\$165 for 10 half chickens

Roasted Dijon Pork Loin

with apple-chipotle chutney....\$215

Slow Cooked Beef Brisket

sherry-onion jus....\$225

Chipotle BBQ Pulled Pork....\$215

Side of Whole Roasted Salmon Filet

with dill tartar sauce or lemon-walnut pesto....\$190 per side for approximately 5lb

Whole Roasted Tenderloin of Beef

with ruby port wine sauce....\$215 each for approximately 4.5lb

Stuffed Poblano Peppers

spinach and quinoa pilaf filling, mushroom cream sauce, tomato coulis....\$185

Quinoa Bowl

with seasonal vegetables....\$120

The following dishes can be prepared gluten free if specified:

Chicken Saltimbocca

layered with Parma prosciutto, fresh sage and fontina cheese in a Marsala wine pan sauce....\$215

Chicken Paillard Picatta

seared, then baked with a lemon-caper pan sauce....\$200

STARCH SIDES

Serve approximately 12 people

Cost is \$75 per tray

Herb Roasted Potatoes

Scalloped Potato Gratin

Wild Rice Almond-Cranberry Pilaf

Roasted Cauliflower Quinoa Pilaf

Sun Dried Tomato Risotto Cakes

Cheddar & Mexican Chorizo Polenta

host's choice of soft or baked

Buttermilk Mashed Potatoes

flavored with host's choice of roasted garlic, blue cheese, green chile & cheddar, wasabi, or caramelized onions....additional \$10

Please visit our Desserts page for your sweet options.