

# menu



## PLATED MEALS

### CENTRE PLATE CLASSICS

**FRIED CHICKEN** Buttermilk Mashed Potatoes, Heirloom Carrot, Spinach, Chicken Gravy

**SEARED HONEY BBQ SALMON** Local Grits, Roasted Asparagus, Charred Pepper Vinaigrette, Arugula (GF)

**BRAISED SHORT RIB** Smoked Cheddar Mac and Cheese, Haricot Vert, Cornbread Gremolata

**PEPPERCORN CRUSTED FILET** Rosemary Poached Potatoes, Creamed Kale, Bordelaise Sauce (GF)

**HERB ROASTED CHICKEN** Parmesan Risotto, Shitake, Charred Broccolini, White Wine Chicken Jus (GF)

**ROASTED PORK LOIN AND BELLY** Roasted Brussels Sprouts, Root Vegetable Puree, Apple Gastrique (GF)

**GRILLED SWORDFISH** Black Eyed Pea Pico, Corn Puree, Charred Radicchio, Green Onion Verde Sauce (GF)

### DUO ENTRÉES

**ROASTED LEMON CHICKEN & BRAISED SHORT RIB** Fava Bean Puree, Yukon Potato, Pomegranate

**SEARED GROUPER & ROASTED FILET** Saffron Risotto, Herbs, Grilled Eggplant, Asparagus (GF)

**PISTACHIO CRUSTED SALMON & GRILLED FILET** Roasted Fingerlings, Smoked Paprika, Sautéed Spinach (GF)

### SEASONAL ENTRÉES

*Our seasonally designed menus utilize local farmers and butchers.*

**SPRING/SUMMER** March through September | Market Pricing

**FALL/WINTER** October through February | Market Pricing

GF=Gluten Free

### SALADS

**KALE CAESAR SALAD** Cornbread Crouton, Parmesan, Buttermilk Caesar Dressing

**LOCAL GOURMET GREENS** Cucumber, Tomato, Radish, House Vinaigrette

**ARUGULA** Chicory, Smoked Goat Cheese, Caramelized Pecans, Pickled Strawberry, White Balsamic

**CORNBREAD PANZANELLA SALAD** Cucumber, Tomato, Smoked Bacon and Sweet Onion Dressing

**BABY SPINACH** Dried Fig, Pickled Red Onion, Almond, Roasted Shallot Dressing

**ROMAINE** Toasted Flat Bread Crouton, Fresh Herbs, Tomato, Preserved Lemon Vinaigrette

**GRILLED VEGETABLE SALAD** Tahini Sauce, Sundried Tomato, Crispy Chickpeas, Yogurt Dressing

### DESSERTS

**LEMON POUND CAKE** Lemon Custard, Pineapple Compote, Vanilla Crème Fraiche

**CARAMEL POPCORN PARFAIT** Smoked Sea Salt, Malted Cream, Caramel

**BLACKBERRY CUSTARD TART** Baked Vanilla Custard, Lemon Cream, Blackberry

**CHOCOLATE TOFFEE CAKE** Mocha Cream, Toffee Sauce, Caramelized Cocoa Nibs

**ORANGE RICOTTA CHEESECAKE** Orange Marmalade, Dried Strawberry

**DARK GERMAN CHOCOLATE CAKE** Cremeux, Chocolate Ganache

**PEANUT BUTTER BAR** Graham Cracker Crust, Dark Chocolate, Fried Peanuts

**CARROT CAKE** Crème Fraiche, Orange Caramel Sauce, White Chocolate, Dried Orange

**PASSION FRUIT PANNA COTTA** White Chocolate, Mango, Coconut Toast (GF)

**CHOCOLATE CARAMEL CRUNCH CHEESECAKE** Salted Pretzel Crust

*All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.*

*Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.*

*Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu*