

# PLATED DINNERS

## HVH PLATED DINNERS

*Includes selection of One Salad, One Entrée or One Entrée Duet and One Dessert with Coffee Service.*

*Multiple Entrees Selections Offered with Client Provided Place Cards. Entrée Counts Due 72 Hours Prior to Event.*

### Salad

*Select One*

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Grilled Asparagus Salad with Marinated Mushrooms and Truffle Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Razz Cherries, Candied Pecans and Maytag Blue Cheese with Balsamic Vinaigrette

### Entrée

*Select One*

Stuffed Chicken Breast with Oven Dried Tomato, Goat Cheese, Oregano and Truffle Essence

**\$55 per guest**

Slow Braised Beef Short Ribs in Natural Jus

**\$72 per guest**

Lemon Herb Crusted Halibut in Basil Butter Sauce

**\$65 per guest**

Grilled Filet of Beef in a Merlot Demi Glace

**\$75 per guest**

Pan Seared Sea Bass with Chardonnay Chive Sauce

**\$65 per guest**

### Vegan Entrée

Cous Cous with Lentils, Roasted Vegetables, Mushrooms and Cilantro on a Yellow and Red Pepper Coulis

**\$50 per guest**

### Entrée Duet

*Select One Duet*

Carved Chicken Breast with Truffle Essence and Sliced New York Strip

**\$78 per guest**

Petite Filet of Beef with Demi Glace and Grilled Seasonal Fish

**\$80 per guest**

Petite Filet of Beef with Demi Glace and Grilled Jumbo Shrimp with Pesto Rub

**\$80 per guest**

Petite Filet of Beef with Demi Glace and Butter Poached Lobster Tail

**\$105 per guest**

*Select One*

Wild Rice Pilaf, Roasted Garlic Mashed Potatoes, Herb Roasted Fingerlings, Parsnip Potato Puree, Twice Baked Potatoes with White Cheddar and Caramelized Onions, Parmesan Herbed Orzo Pasta, or Cous Cous with Brunoise Vegetables

*All Plated Dinners Accompanied by Chef's Selection of Braised and Steamed Vegetables with Rolls and Butter and Coffee and Tea Service*

### Desserts

*Select One*

Crème Brûlée with Berries

Apple Crisp with Vanilla Bean Ice Cream

Huckleberry Bread Pudding with Crème Anglaise

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Chocolate and Passion Fruit Torte

New York Style Cheesecake with Cherry Compote

## HVH PLATED DINNER ENHANCEMENTS

### Starters

Mushroom Ravioli with Spinach and Coriander Butter Sauce | **\$12 per guest**

Crab Cake with Cajun Remoulade | **\$15 per guest**

Antipasti Platter with Dips and Breads

Family Style Platter | **\$50 per table**

Roasted Red Pepper Soup | **\$8 per guest**

Lobster Bisque with Snipped Chives | **\$11 per guest**

### Intermezzo

Pink Grapefruit, Lemoncello or Blood Orange | **\$8 per guest**

### Plated Dinner Service:

*Full table set and service in an outdoor or indoor location. Based on a minimum of 8 guests, \$125 charge applies if under minimum.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

