

PLATED DINNER SERVICE MENU 2015

FIRST COURSE: SALAD

Butter Lettuce, Humato Tomatoes, Hearts of Palm, Spiced Almonds, Chick Peas,
Champagne Vinaigrette

Wine Poached Pears, Baby Kale, Parmesan, Toasted Pine Nuts, Sherry Vinaigrette

Stacked Red and Yellow Beet Salad with Frisée, Goat Cheese, Candied Walnuts,
Crispy Pancetta, Balsamic Vinaigrette

Arugula, Crispy Prosciutto, Pistachio Dust, Camembert, and Apple Vinaigrette

Mozzarella di Buffalo, with Heirloom Tomatoes, Arugula, Balsamic Syrup and Herb
Oil
and Summer Greens

Red Quinoa Salad with Farro, Cucumber, Roasted Cauliflower, Heirloom Baby
Carrots, Olive Vinaigrette

Artisanal Greens with Shaved Fennel, Kohlrabi and Celery Root Slaw, Honeycrisp
Apples, Smoky Blue Dressing

FIRST COURSE: PASTA

Crispy Gnocchi with Short Rib Ragu and Ricotta Salata

Rigatoni Pasta with Wild Mushroom Mélange with Tomato Confit, Black Truffle
Puree and Grana Padano

Spinach Agnolotti, with Roasted Butternut Squash and a Cauliflower Sauce

Cavatelli Pasta with Wild Boar Sausage, Braised Greens, and Fresh Mozzarella

Butternut Squash Ravioli with Brown Butter Sage Sauce

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AMUSE BOUCHE

Charred Corn Fritter with Ezay Salad and Roasted Red Pepper Sauce

Tuscan Artichoke with Roasted Garlic and Sorel Puree

Shrimp Momo with Foie Gras and Caramelized Apples

Crab, Heirloom Tomato, Avocado

Tuna Crudo with Cucumber, Wasabi Miso Crème

Crispy Rabbit Sausage with Parsnip Puree, Charred Shishito Peppers

INTERMEZZO

Wild berry

Citrus

Raspberry

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EVENTCREATIVE

ENTRÉE COURSE: BEEF & LAMB

Grilled Rack of Lamb, Beet Farrotto, Crispy Shallots, Asparagus with Lemon Gremolata and Rosemary Jus

Seared Beef Tenderloin with Caramelized Onion Truffle Whipped Potatoes, Roasted Tri-Color Baby Carrots, Red Wine Sauce

Horseradish Crusted Beef Tenderloin, Yukon Gold Potato Puree, Haricot Vert, Herb Demi

Char Grilled Hanger Steak, Potato Chorizo Hash, Roasted Corn Flan, Grilled Scallion Sauce

Thyme Crusted Short Ribs, Crispy Gnocchi with Sundried Tomato Pesto, Grilled Zucchini, Coffee Barbeque Sauce

Bourbon Braised Short Ribs, Creamy Aged White Cheddar Polenta, Roasted Brussels Sprouts, Roasted Yellow Pepper Sauce

Mustard Crusted Lamb Chops with Rosemary Potato Stack, Ratatouille, Preserved Lemon Sauce

Carved Angus Beef Tenderloin with Creamy Sweet Pea Risotto, Fennel Braised in White Wine, Guajillo Sauce

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ENTRÉE COURSE: FISH

Tilapia Piccata with Cauliflower Gratin, Braised Rainbow Chard, Lemon Caper Sauce, Chili Oil

Grilled Chilean Sea Bass with a Crispy Sweet Corn Risotto Cake, Spring Bean Mélange, Saffron Sauce

Balsamic Glazed Barramundi with Grilled Scallion Couscous, Baby Carrots, Coconut Milk Reduction

Grilled Wahoo, with Roasted Hawaiian Sweet Potatoes, Charred Shishito Peppers Pineapple Agave Relish

Roasted Sable with Forbidden Rice, Grilled Baby Bok Choy, Ginger Wasabi Sauce

Coconut Crusted Mahi Mahi, Bamboo Rice Cake, Gai Lan Broccoli, Curry Coconut Sauce

Grilled Faroe Island Salmon, Porcini Orzo with Wild Mushroom Ragout, Tomato Confit, Garlic Spinach, Herb Yogurt Sauce

Roasted Monk Fish with Cannellini Bean Puree, Char Grilled Broccolini, Tomato Concasse and Yellow Tomato Sauce

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ENTRÉE COURSE: POULTRY

Saffron Marinated “Frenched” Chicken Breast with Overnight Tomato Polenta, Grilled Asparagus, Olive Tapenade Sauce

Pan Seared Chicken Breast with Parsnip Puree, Braised Baby Artichokes, Roasted Garlic Jus

Moroccan Orange Glazed Chicken, Goat Cheese Potato Dauphinoise, Pickled Beets, Carrot Reduction

Seared Chicken Breast Stuffed with Prosciutto, Mushrooms, Spinach, Boursin Grilled Polenta, Lemon Rapini and Chicken Jus

Tandoori Chicken Breast, Biryani Rice Cake, Saag Paneer, Cilantro Chutney

Mediterranean Chicken with Fregola Sarda, Grilled Zucchini, Sundried Tomato Jus

ENTRÉE COURSE: VEGETARIAN

Ratatouille and Goat Cheese Agnolotti with Roasted Eggplant Puree, Grilled Vegetables, and a Roasted Yellow Pepper Sauce

Moroccan Vegetable Tagine with Braised Root Vegetables and Spiced Chick Pea Frites

Tamarind Balsamic Reduction and Tomato Chamomile Sauce

Spring Vegetable Rissoto with Grilled Asparagus Lemon Gremolata, Crispy Tofu and a Brunoise Vegetable Sauce

Roasted Vegetable Napoleon with Fregola Sarda, Sweet Potato Nest, Cauliflower Sauce and Basil Oil

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