



EPIC
EVENTS

Plated Dinner Menu

Choose One (1) Salad, One (1) or Dual Entrée, Two (2) Side Items, and One (1) Dessert

Selections:

Seafood • Beef • Pork & Poultry • Vegan & Vegetarian

“GF” indicates a Gluten Free Items

Salad Selections

****Dressings Selections are Optional****

Kale and Romaine Caesar

Shredded romaine and kale, crunchy rustic croutons, parmesan crisps, red chili flakes, fresh crack black pepper, Caesar dressing

Red Wine Poached Pear Salad

Blend Arcadia mix lettuce, shallot slivers, goat cheese and poached pear finished with Champagne Vinaigrette

Fresh Garden Salad

Fresh out of the garden blend of lettuce mix, cherry tomatoes, cucumbers, shredded carrots and Balsamic Vinaigrette

Grilled Peaches and Mango Salad

Grilled peaches, diced mangos, red onions, peppers on top of a lettuce bed finished with Raspberry Vinaigrette

Smoked Pasta Salad

Hickory Smoked Pasta, celery, shallots, dried cranberries and apple cider vinaigrette

Caprese Salad

Fresh Heirloom tomatoes, mozzarella pears, Extra Virgin Olive Oil, Red Wine Vinegar, fresh basil chiffonade

Bibb Flower Salad

Hydroponic Bibb stacked like a flower, light drizzle of champagne vinaigrette with fresh herb blend

Truffle Essence Quinoa Pilaf Toss

Quinoa tossed with Extra Virgin Olive Oil, peppers, onions, herbs, truffle oil

Green Jacket Salad

Shredded romaine, parmesan crispy, grape tomatoes, green onions with Green Jacket® vinaigrette

Fresh Fruit Salad

Not your ordinary fruit salad, this blend of Dragon Fruit, Mangoes, Papaya and Fresh Berries topped with Passion Fruit Sauce

Entree Selections

*****Sauce Selections are Optional*****

Pan Seared Sea Bass

8 oz Pan Seared, boneless Chilean Sea Bass, dill butter sauce - ****Premium Selection****

Crab Stuffed Flounder Filets

Jumbo lump crab stuffed flounder filets

Brown Buttered Sea Scallops

Garlic seared Sea Scallops, basted with brown butter

Rock Lobster Tails

6 oz Rock Lobster Tails, lemongrass jus - ****Premium Selection****

Red Wine Braised Short Ribs

6 oz tender, boneless 4 hour braised short ribs, served with a red wine demi-glaze

Grilled Prawns

4 each grilled Tiger Prawns, chipotle molasses

Grilled Tenderloin

4 oz or 8 oz USDA Prime Tenderloin Filets, red wine whiskey glaze-****Premium Selection****

Grilled Sliced Tenderloins

6 oz USDA Prime tenderloins, served sliced, with roasted garlic sauce

Jumbo Lump Crab Cakes

2 each Jumbo Lump Crab Cakes, panko fried, dill tartar sauce-**Premium Selection**

Roasted Airline Chicken Breast

Classiest way to serve chicken as a plated dish, 6 oz airline bone-in breast to include the wing and breast bone, served with roasted shallot sauce

Pan Seared Atlantic Salmon

6 oz pan seared Atlantic Salmon, rosemary butter sauce

Pan Seared boneless Cod filets with Fire Roasted Tomato Sauce

6 oz. Boneless Cod filets braised in butter sauce and topped with Fire Roasted Tomato Sauce

Vegan Lentil & Quinoa Stuffed Peppers & Achiote Tomato Sauce (GF)

Stewed lentils, quinoa pilaf stuffed in roasted bell pepper, topped with Achiote Tomato Sauce

Vegetarian Stuffed Pasta Shell

Zucchini, squash and cheese stuffed pasta shell topped with Cajun Marinara sauce

Vegan Spaghetti Squash, Chickpea & Kale Toss (GF)

Spaghetti Squash pasta, stewed chickpeas, shredded sauté Lacinino kale, Extra Virgin Olive Oil, roasted garlic

Asian Vegan Rice Noodles & Vegetable Bowl (GF)

Vegan rice noodles, bok choy, carrots, celery, pearl onions tossed in ginger, garlic, cilantro and soy sauce

Vegan Lasagna Bake (GF)

Layers of smart ground, zucchini, squash, tomatoes, onions, peppers baked till golden

Boneless Herb Marinated Pork Chop

Herb marinated boneless Pork Chop, grilled to perfection with Sweet n Sour glaze

Short Rib Lasagna

Braised, boneless tender short rib layered and baked with lasagna sheets and chive cream sauce

Side Selections

*****Select Two*****

Truffle Mashed Potatoes

Creamy mashed potatoes, truffle essence

Sweet Potato Casserole

Smashed sweet potatoes blended with brown sugar, vanilla and spices, buttered panko

Potato Gratin

Sliced potatoes, cheddar, parmesan cheese topped with breadcrumbs

Idaho Baked Potato

Baked Potato, butter, sour cream

Roasted Tri-Color Potatoes

Hearty blend of cumin roasted sweet potatoes, rosemary fingerling, garlic purple potatoes

Sauté Haricot Verts

Sauté haricot verts, butter jus

Macaroni & Cheese

Parmesan, Cheddar and Jack Cheese macaroni baked to perfection

Rosemary, Maple Carrots

Sliced carrots simmered in rosemary & maple glaze

Orange & Ginger Brussels sprouts

Braised Brussels sprouts sauté with ginger and orange glaze

Roasted Vegetables

Roasted blend of seasonal vegetables to include zucchini, squash, pearl onions, carrots, bok choy

Roasted Tomato Provencal

Italian herb marinated, panko breaded tomato halves

Grilled Asparagus Bundles

Grilled white, green & purple (subject to availability) asparagus wrapped in a carrot sleeve

Roasted Carnival Cauliflower Medley

Hearty blend of herb roasted white, green, gold and purple cauliflower

Sauté Mushroom Medley

Bountiful blend of herb sauté Portabella, Shitake, Enoki & Button mushrooms

Dessert Selections

Bailey's® Chocolate Mousse Shots with Courvoisier® Essence

Silky chocolate Bailey's® chocolate mousse with an orange finish

Mini Southern Sweet Potato Pies

House-made sweet potato filling and flaky crust

Red Velvet Cupcakes

The perfect combination of chocolate & sour flavor for a moist layer cake with cream cheese icing

Champagne Mousse Lava Cake

Whipped Champagne Mousse over Tiramisu Cake, Granola Crunch

Crème Brulee Spoons

Creamy Madagascar Vanilla Custard, crunch sugar coating

Southern Banana Pudding

House-made banana pudding layered with Nabisco® Vanilla Wafers, topped with whipped cream

Chocolate Cake

Rich and moist chocolate cake, layered with chocolate frosting

Lemon Pound Cake

Moist, lemon pound cake with cream cheese icing

Coconut Cake

Moist coconut cake topped with shredded coconut and icing

Mini Salted Caramel Chocolate Lava Cake Soufflé Cups

Sea salt coated caramel baked inside of a chocolate lava cake

Fresh Fruit Tarts

Fresh berries set inside of a fresh pastry shell

Mini Candy Apples

America's favorite fair food in a miniature version

Chocolate Covered Strawberries

Chocolate covered Driscoll® strawberries with sprinkles and white chocolate icing

Mini Cotton Candy Cones

Be a kid again with these delightful bites of cotton candy in a convenient mini bamboo cone

Mini Key Lime Pies

Key Lime tarts made with fresh squeeze Florida Key limes

Mini Pecan Pies

A southern favorite in miniature version

Mini Bourbon Bread Pudding with Butterscotch Sauce

Bourbon and custard drenched bread pudding topped with house made butterscotch sauce

Lemon Pound Cake

Warm lemon pound cake made with European Plugra® butter