

# *Traditional Plated Dinner Menu*

Vinwood Caterers offers an all inclusive plated dinner menu for the discerning taste of our clientele. This unique menu package presents a range of delectable culinary options along with enhanced services to help make the overall event planning experience enjoyable and uncomplicated.

**The following menu options are available with our plated dinner package:**

- *Hors d' oeuvres selections (priced separately)*
- *Starter course (priced separately)*
- *A presentation of freshly baked breads and rolls*
- *First course*
- *Main course*
- *Silver service coffee station*
- *Dessert station*

**The per person prices quoted include the following:**

- *Choice of china pattern*
- *Silver Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *Complete Wait staff*
- *Cake cutting and presentation*
- *Unlimited catering consultation*
- *On-site catering coordinator*
- *All gratuities and service fees*

The following menu is an example of our most popular food selections and services. However our staff of professionals can help you to create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.



## *First Course: (Included with entree)*

### Spring Green Salad

*Young greens tossed with traditional vegetables and aromatic herb dressing*

### Classic Caesar Salad

*With Vinwood's signature Caesar dressing, fresh parmesan and savory croutons*

### Spinach Salad

*Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette*

### Haricots Verts, Belgian Endive and Mushroom Salad

*With a white wine Dijon vinaigrette*

### Insalata Caprese

*Vine-ripened tomatoes, fresh basil, bocconcini (marinated mozzarella) drizzled with a light balsamic vinaigrette*

### Boston Bibb Salad

*Fresh bibb lettuce with sliced apples, bleu cheese, pistachio nuts and Dijon vinaigrette*

### Salade a la Fleur

*Young greens with edible flower petals, fresh herbs and champagne vinaigrette*

### Mesclun Greens with Red Grapes and Wasabi peas

*Served with a creamy sweet guava dressing*

### Baby Arugula Salad

*Fresh arugula with fire roasted peppers, honey glazed pecans and chèvre with a balsamic dressing*

### Summer Salad

*Peppery arugula, sweet ripe strawberries, and buttery hazelnut dressing create layers of contrasting flavor in this simple salad.*

### Harvest Salad

*Mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears and a walnut vinaigrette*

## *Main Course*

### Spring Chicken Breast Stuffed with Spinach and Chèvre

*Accompanied by a red pepper mornay sauce*

### Sautéed Boneless Breast of Chicken Marsala

*Sautéed boneless chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers*

### Chicken Piccata

*Lightly breaded then sautéed with lemon, mushrooms and white wine and garnished with Mediterranean capers*

### Chicken Breast with Raspberry Red Wine Sauce

*Accompanied by a fresh raspberry mint compote*

### Herb Crusted Chicken

*Boneless chicken dusted with garden herbs accompanied by caramelized onion and a sweet sherry sauce*

### Roast Tenderloin of Beef

*Oven roasted center cut tenderloin featuring our brandied mushroom peppercorn mélange and sauce béarnaise*

### Roast Prime Rib of Beef

*Seasoned and slow roasted prime rib with peppercorn infused au jus*

### Pan Seared Filet Mignon with Merlot Sauce

*Our most succulent cut of beef pan seared, then finished under flame and presented on a garlic crouton with a savory merlot sauce*

### New Zealand Baby Lamb Chops

*Tender seasoned lamb chops broiled to perfection and served with a rosemary mint sauce*

### Duck Breast with Cumberland Sauce

*Fresh duck breast served with a Cumberland sauce traditionally prepared with red currant, port, orange and lemon zest*

## *Main Course*

### Native Crab Stuffed Roulade of Sole

*Rolled Atlantic sole filled with a crab stuffing and highlighted with a champagne béchamel sauce*

### Grilled North Atlantic Salmon

*Fresh cut salmon filet brushed and grilled with a sweet red pepper butter and served with dill hollandaise*

### Seared Ahi Tuna with Kiwi Mango Chutney

*Center cut yellowfin tuna steak served with a tempting kiwi mango chutney*

### Grilled Swordfish with Cucumber Lime Salsa

*Center cut swordfish charbroiled and accompanied by a cucumber lime salsa*

### Chilean Sea Bass with Miso Mustard Sauce

*Asian inspired fresh Chilean sea bass pan seared and served with an organic miso sauce finished with a touch of hot mustard*

### Filet Mignon and Maine Lobster Tail

*A pairing of charbroiled filet mignon and fresh lobster tail featuring béarnaise sauce and shallot butter*

### Roasted Tenderloin of Beef and Baked Stuffed Shrimp

*Slow roasted tenderloin of beef with a wild mushroom sauce and jumbo shrimp baked with a lemon and garlic laced stuffing*

### Grilled Vegetable Lasagna

*Grilled fresh vegetables featuring asparagus, eggplant, zucchini and other seasonal vegetables layered with plum tomato marinara, pesto ricotta and fresh mozzarella*

### Lotus Stir Fry

*Fresh vegetables including shitake mushrooms, baby corn and snow peas stir-fried with Asian noodles in a ginger scallion sauce*

## *Accompaniments: (Included with entree)*

### Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Fresh Garlic and Cracked Black Pepper  
Lemon Wild Rice  
Wild and Brown Rice with Dried Cranberries  
Rosemary Scented Roasted New Potatoes  
Herb Roasted Fingerling Potatoes  
Twice Baked Potato with Cured Bacon, Chives and aged Cheddar Cheese  
Sweet Pea Risotto with Green Onion and Imported Parmesan  
Seasoned Basmati Rice  
Macadamia Nut Couscous  
Smashed New Potato laced with Roasted Garlic and Caramelized Onion  
Jasmine Rice  
Lemon and Scallion Potato Puree  
Wild Mushroom Risotto

### Vegetables

Medley of Fresh Sautéed Vegetables  
Grilled Asparagus with Gorgonzola  
Oven Roasted Vegetables with Garlic and Thyme  
Sugar Snap Peas with Sweet Red Peppers  
Zucchini Squash and Bermuda Onion  
Steamed Asparagus with Lemon Butter  
Baby Carrots with Fresh Dill  
Broccoli with Hollandaise Sauce  
Portobello Mushrooms sautéed in Garlic Butter  
Fresh Green Beans with Roasted Cashews  
Grilled Vegetables

### Sweet Accolades

Fresh Berries and cream  
A seasonal selection of luscious strawberries, blueberries, blackberries and raspberries with freshly whipped cream

### Chocolate Dipped Fruits

Strawberries, apricots and pineapple dipped in chocolate glacé

### Coffee & Tea Service

Silver Service Coffee Station  
Premium coffees and assorted herbal teas served from elegant silver urns

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*