

wild plum events

PLATED DINNER MENU

\$85/\$95 PP, 7-16 PEOPLE COTTAGE, 14-22 PEOPLE ORCHARD ROOM
PRICING INCLUDES 18% GRATUITY, DOESN'T INCLUDE 6% SALES TAX



PLATED DINNER MENU

\$85 pp if you submit all guests' dinner selections 1 week prior

\$95 pp if you'd prefer guests to choose from your pre-selected menu when they arrive

Dinner includes a four-course plated dinner. You choose options from each category for your guests in advance. We can accommodate any dietary restrictions as long as we're aware of them.

ADD-ON STARTERS

- Brie en Croute, Red Wine Jelly + Toast (\$35, serves 8)
- Cheese Board, Olives, Nuts, Crackers (Add \$7 pp)
- Cheese + Charcuterie Board (Add \$10 pp)

SALADS/SOUPS

SELECT TWO PER PARTY

- Grilled Halloumi Chopped Salad with Chickpeas and Sherry Vin (GF)
- Roasted Pear and Squash Salad with Goat Cheese and Pumpkin Seeds (GF)
- Classic Wedge Salad with Housemade Bacon and Blue Cheese (GF)
- Mixed Lettuces with Crushed Almonds, Lemon and Parmesan (GF, Vegan Option)
- Truffled Potato Vichyssoise (GF)

FIRST COURSES

SELECT TWO PER PARTY

- Beef Carpaccio with Preserved Lemon Aioli and Herb Salad (GF)
- Marinated Shrimp, Fennel, Celery, Citrus (GF, Add \$3 pp)
- Housemade Ricotta Ravioli with Peas, Prosciutto & Preserved Lemon
- Fresh Fettuccine Bolognese with Local Pork and Beef (Avail. GF)
- Fresh Fettuccine with Creamy Truffle Sauce (Avail. GF)
- Eggplant Pasta a la Norma (Vegan, GF Option)
- Buffalo Cauliflower, Cashew Ranch (GF, Vegan)

ENTREES

SELECT TWO PER PARTY

(TWO COMPLIMENTARY VEG OPTIONS)

- Beef Tenderloin (Medium-Rare) with Au Poivre Sauce (GF, Add \$5 pp)
- Baked Steelhead with Beurre Blanc (GF)
- Pork Schnitzel with Marinated Cucumbers
- Mushroom Stuffed Chicken Roulade (GF)
- Roasted Pork Loin with Tart Cherry Beurre Blanc (GF)
- Charred Cauliflower with Beet Romesco (GF, Vegan)
- Eggplant Lasagna, Tomatoes and House Ricotta (GF)

ENTREE STARCHES

SELECT ONE PER PARTY

- Mashed Potatoes, Sour Cream and Scallions (GF)
- Olive Oil and Parsley Mashed Potatoes (GF, Vegan)
- Velvety Buttered Yams (GF)
- Parmesan Risotto with Chives (GF)
- Crispy Potatoes + Shallots (GF, Vegan)
- Organic Cheesy Grits (GF)

ALWAYS INCLUDES

- Seasonal Veggies (GF, Can be made Vegan)

DESSERTS

SELECT TWO PER PARTY

- NY Style Cheesecake + Blackberry Sauce
- Seasonal Fritters + Whiskey Caramel
- Dark Chocolate Mousse + Whip (GF)
- Seasonal Fruit Cobbler + Ice Cream (GF)
- Berry Crisp, Soy Ice Cream (Vegan, GF)
- Tawny Port or Coffee with Cheese and Crackers (GF, Add \$5 pp)