



# PLATED DINNERS

Our plated dinner package starts at \$74.95 and includes one platter display, two stationary hors d'oeuvres, three meal selections, one plated salad & bread. Minimum ten days notice subject to availability. Standing event and large group discounts are available.

## SELECTIONS

### FILET MIGNON (GF)

Seared beef tenderloin served with herb compound butter, roasted asparagus with fresh lemon & garlic mashed potatoes.

### NY STRIP STEAK (GF)

House cut NY strip served with smoked garlic thyme compound butter, roasted baby bella mushrooms & thyme roasted potatoes.

### GRILLED BONE-IN PORK CHOP (GF)

Marinated in garlic, cilantro & lime, topped with avocado tomatillo sauce & served with mashed potatoes & roasted vegetables.

### CHICKEN SALTIMBOCCA (GF)

Pan seared frenched chicken with prosciutto & provolone with a lemon beurre blanc. Roasted potatoes & asparagus on the side.

### RACK OF LAMB (GF)

Herb rubbed rack of lamb, glazed with cabernet demi glace, served over garlic rosemary parsnip purée.

### SEARED DUCK BREAST (GF)

Hand sliced pan seared duck served with cherry glaze, wild long grain rice & wilted spinach.

### ROSEMARY ROASTED CHICKEN (GF)

Frenched roasted chicken breast and white wine reduction, served over creamy polenta & truffled mushrooms.

### PARMESAN CRUSTED CHICKEN

Baked chicken breast crusted with panko crumb & parmesan, topped with a roasted tomato cream. Served with thyme roasted potatoes & roasted baby bella mushrooms.

### ATLANTIC SALMON (GF)

Fresh Atlantic salmon filet topped with charred lemon butter served with wild long grain rice & roasted asparagus.

### STUFFED FLOUNDER

Flounder stuffed with crab, poached with lemon butter and served over sautéed kale.

### EGGPLANT NEOPOLITAN (VG,GF)

Grilled eggplant elegantly layered with roasted peppers and tomatoes served with house pomodoro sauce

### STUFFED SQUASH (VG,GF)

Seasonal squash stuffed with mushroom & rice pilaf topped with roasted red pepper sauce

### SALADS

#### CAESAR SALAD

#### MIXED GREENS SALAD (VG,GF)

#### SPINACH & ROASTED PEAR SALAD (V,GF)

#### BLUEBERRY GOAT CHEESE SALAD (V,GF)

#### MANDARIN ORANGE & ALMOND SALAD (VG,GF)

### BREADS

#### HEIDELBERG CRACKED WHEAT ROLLS & HONEY BUTTER (VG BREAD)

#### RUSTIC BAGUETTE & HERB BUTTER (V)

#### ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)

Minimum guest count 30 or \$1000 subtotal. Minimum two week lead time subject to availability.

Menu available for staffed service only. Subject to tax, service fee & gratuity.

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