

Charter Plated Tier 2

SALAD (choose one)

Caesar

Romaine Lettuce | Aged Reggiano
Parmesan Cheese | Herb Crouton
Traditional Caesar Dressing

Tender Greens (G - V- VG)

Cherry Tomatoes | Cucumbers | Feta Cheese
Lemon Oregano Vinaigrette

Kale Quinoa (G - V- VG)

Quinoa | Roasted Red Pepper | Spinach Lemon
Oregano Vinaigrette

ENTRÉE (choose two)

Oven Roasted Chicken Breast with Rosemary & Thyme

Roasted New Red Potato Salad with Scallions
Haricot Verts | Creamy Mushroom Sauce

Coriander Crusted Salmon (G)

Lemon Orzo | Farm Fresh Seasonal
Vegetables | Lemon Beurre Blanc

Braised Beef Short Ribs with Fresno Pepper Demi-Glace (G)

Garlic Mashed Potatoes | Baby Carrots | Broccoli

DESSERT (choose one)

New York Style Cheesecake (V-N)

Lemon Mascarpone Cream
Blueberry Compote

Signature Chocolate Cake (V)

Cream Anglaise | Raspberry Coulis | Candied Pecans

Mixed Fruit with Strawberries

(G - V- VG)

Madagascar Vanilla | Orange Cream

G* -Gluten Free

N - Contains Nuts

V - Vegetarian

VG - Vegan

Although we make every effort to prepare items denoted with G as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition.

Menu subject to change.