

Hilary J. Boone Center

Plated Dinner Options

Select one option from each selection. All guests receive the same selection. Prices are per person.

Entrees

Chicken Cordon Bluegrass - \$25

Fried Chicken Breast and Thighs - \$25

Chicken Paillard - \$25

Chicken Piccata - \$25

Chicken Marsala - \$25

Chicken Parmesan - \$25

Chicken Cacciatore - \$25

Herb Roasted Game Hen - \$27

Coq Au Vin - \$25

Roasted Quail Stuffed with Bacon and Cornbread - \$25

Mushroom Crusted Filet of Beef Tenderloin with Bordelaise - \$35

Grilled Beef Tournedos with Crab and Béarnaise - \$38

Grilled 12 oz Strip Steak au Poivre - \$30

Grilled 12 oz Ribeye with Roasted Onion Marmalade - \$28

12 oz Veal Chop with Wild Mushroom Sauce - \$45

Sea Bass with Saffron Beurre Blanc - \$35

Grilled Salmon with Dill Caper Sauce - \$28

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Salads

- *Baby Lettuces with Cherry Tomatoes, Cucumber, Artichokes, and Balsamic Vinaigrette*
- *Spinach Salad with Strawberries, Red Onion, and Pecans*
- *Iceberg Wedge with Bacon, Fried Shallots, Tomato, and Bleu Cheese Dressing*
- *Warm Spinach Salad with Goat Cheese, Roasted Peppers, and Country Ham
Peppercorn Vinaigrette*
 - *Caesar Salad with Croutons, and Pear Tomatoes*
- *Roasted Beet Salad with Mixed Greens, Goat Cheese, Candied Walnuts, and Lemon Truffle Vinaigrette*
- *Arugula with Candied Pepitas, Pomegranate, and Fennel Seed Flatbread*
 - *Baby Lettuces with Tart Apples, Sugared Nuts, Feta Cheese, and Raspberry Vinaigrette*
 - *Pear Tomato, Mozzarella Salad with Basil, and Olive Oil*
- *Diced Tart Apples with Bleu Cheese, Peppered Walnuts with Mixed Greens*
 - *Fresh Seasonal Fruit on Lettuce*
 - *Fresh Seasonal Fruit with Mint and Serrano Chiles*

Starches

- *Corn Pudding* • *Roasted Garlic Mashed Potatoes* • *Potato Puree*
- *Potato Blue Cheese Croquettes* • *Potato Gratin* • *Roasted Root Vegetables*
 - *Potato Gnocchi* • *Pearl Couscous* • *Risotto* • *Wild Rice Pilaf*
 - *French Green Lentils* • *White Bean Ragout* • *Cheese Grits*
- *Crisp Polenta* • *Macaroni and Cheese* • *New Potatoes with Parsley and Butter*
- *Warm Potato Salad* • *Roasted Yukon Gold Potatoes with Leeks and Fennel*
 - *Toasted Almond Quinoa* • *Pommes Dauphine (potato croquettes)*
- *Fingerling Potato and Bacon Sauté* • *Balsamic Roasted Sweet Potatoes*
 - *Whipped Sweet Potatoes*

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Vegetables

- Country Green Beans with Country Ham
- Roasted Asparagus
- Haricots Verts with Almonds
- Roasted Roma Tomatoes
- Ratatouille
- Honey Glazed Carrots
- Sautéed Greens
- Braised Kale
- Brussels Sprouts with Garlic and Butter
- Creamed Spinach
- Artichoke, Fennel, Leek and Tomato Ragout
- Sautéed Squash and Zucchini
- Succotash
- Julienne Vegetables
- Choucroute
- Sautéed Spinach with Pine Nuts and Raisins
- Sugar Snap Peas
- Snow Peas and Carrots
- Steamed Broccoli
- Broccoli Casserole
- Cauliflower Gratin

Desserts

- Carrot Cake with Grand Marnier Icing
- Pecan and Chocolate Tart
- Fresh Fruit Tart with Ice Cream
- Chocolate Bourbon Cake with Crème Anglaise
- Transparent Pie
- Chocolate Chess Pie
- Apple Crisp with Bourbon Sauce
- Pineapple Upside Down Cake with Crème Anglaise
- White Chocolate and Mixed Berry Parfait
- Vanilla Crème Brulee
- Old Fashioned Strawberry Shortcake
- Maple Mascarpone Cheesecake
- Baked Lemon Tart with Raspberry Ice Cream
- Lemon Tart with Blackberry Coulis
- Iced Lemon Soufflé with Raspberry Coulis
- Flourless Chocolate Torte with Blackberry Coulis
- Seasonal Fruit Crumble

Plated Dinners include Iced Tea, Coffee, Assorted Breads & Whipped Butter