



THE REFINED

(4-Course Plated)

OPTION #1

Appetizer

Shrimp or Scallop Cup

*Sauteed Shrimp or seared scallop with a splash of
Roasted Red Pepper and Kissed with Basil oil.
Topped with dried raspberry crumble*

Chilled Shrimp Cocktail in a Tangy Sauce

Asparagus Bites

*Prosciutto brie asparagus wrapped in pastry served with
jalapeno lavender jelly.*

OPTION #2

Steak Au Poivre

*Baseball Steak Rubbed with Garlic Pepper Corns and
Rosemary. Brandy Mushroom sauce served with Mashed
Potatoes and Green Beans*

Chicken Parmesan

*Chicken Breast breaded pan seared and finished in oven
served with Dad's Gravy spaghetti and meatballs*





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OPTION #2

Chicken Marsala

*Seared Chicken Breast with
Marsala Mushroom Wine Sauce
Served with Seasoned Broccoli and Mashed Potatoes*

Chefs Memorable Dish inspiration

To be discussed at consultation

Garden Salad

*Chopped Greens with Choice of Italian or Balsamic
Vinaigrette*

Desserts

Cannoli

Traditional Cannoli (2)

Cannoli Crepe

Chefs play on a Cannoli with a French twist

Cheesecake (NY)

New York Cheesecake slice

Assorted Cookies

A variety of cookies

