

# PLATINUM PACKAGE MENU

*Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff*

## DISPLAY STATIONS

*Choice of One*

### ANTIPASTO STATION

*Cured Italian meats including salami, spicy capicola, prosciutto, and mortadella along with fresh Italian cheeses including parmigiano reggiano, fresh mozzarella, pecorino and provolone served with mixed olives and assorted peppers displayed on rustic platters*

### SEAFOOD BAR -EXCEPT CROSTINI

*Shrimp, fresh oyster shooters, mussels, lobster salad crostini, and crab claws with cocktail sauce, lemons and limes*

### FRUIT DISPLAY

*Fruit and anglaise stuffed waffle cones and fresh fruit skewers served with chocolate sauce and peanut butter dipping sauce*

### IMPORTED CHEESE DISPLAY -EXCEPT CROSTINI

*Assorted imported cheeses such as brie, parmesan, aged cheddar, gouda and feta with crostini, olive spread, and figs served on a display of rustic platters*

### VEGETABLE DISPLAY

*Fresh vegetables displayed on a variety of platters featuring zucchini, squash, asparagus, peppers, and mushrooms accompanied by ranch and onion dips*

### SMOKED SALMON DISPLAY -EXCEPT CRACKERS

*Fresh, never frozen Scottish Salmon smoked in Scotch barrels served alongside with cream cheese, hardboiled egg whites and yolks, red onions, tomatoes and imported crackers and flatbreads*

### MEDITERRANEAN DISPLAY -EXCEPT PITA

*Grilled artichoke hearts, roasted red pepper hummus, pita chips and homemade Moroccan Cucumber Salad consisting of tomato, cucumber, onion, parsley, lemon juice and extra virgin olive oil*

### CAPRESE DISPLAY

*Sliced heirloom tomatoes, fresh mozzarella cheese, Italian imported olive oil and fresh basil leaves*

## APPETIZERS

*Choice of Two, which can be passed or served tableside for no additional charge*

### STUFFED MUSHROOM TRIO

*Selection of mushrooms filled with spinach florentine, mushroom risotto and freshly grated parmesan cheese*

### SEARED LAMB CHOPS

*on a bed of mustard demi sauce*

### MEATBALLS

*100% beef meatballs tossed in marinara and veal meatballs in a Thai BBQ sauce*

### SATAY TRIO

*Seared skewers of pork, beef, and chicken satay with ginger cilantro Thai peanut sauce*

### MINI BISON SLIDERS

*Bison sliders with mushroom and swiss. Served with mustard, ketchup and pickles*

### TUNA WONTONS

*with Thai curry aioli and served on a bed of microgreens*

### CHICKEN LOLLIPOPS

*With selections of Thai, BBQ, Buffalo and Sesame gourmet dipping sauces*

### SMOKED SALMON

*With dill cream cheese, tomato, and onion served on bagel chips*

### PROSCIUTTO AND MELON WEDGES

*Lightly glazed with balsamic drizzle*

### MINIATURE CRAB CAKES

*With a dill and old bay aioli*

### JUMBO BLANCHED ASPARAGUS

*Wrapped in prosciutto*

### HAND CRAFTED DEVEILED EGGS

*With a hint of truffle oil*

### FRESH FRUIT SKEWERS

*Delicately laced with mint leaves*

 - VEGETARIAN  - VEGAN  - GLUTEN FREE



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# PLATINUM PACKAGE MENU CONT'D

## SALADS

Choice of One

FRESH RIPE STRAWBERRY & SPINACH SALAD    
with crumbled chevre cheese and almond slivers; lightly dressed with a balsamic vinaigrette


CAPRESE SALAD    
Red and yellow heirloom tomatoes and fresh mozzarella on a bed of bibb lettuce with a balsamic glaze

ROMAINE & RADICCHIO    
with sliced apples, dried cranberries, walnuts, and gorgonzola cheese; featuring a blush wine vinaigrette

CLASSIC CAESAR SALAD    
served in a crisp parmesan cup with romaine lettuce and a caesar dressing drizzle

## PLATED ENTREES

Choice of Two

FILET OSCAR  -IF SAUCE REMOVED  
6 oz Midwestern grain fed, certified angus beef center cut filet topped with crab meat, blanched asparagus tips, and bearnaise sauce. Served with roasted Yukon gold fingerling potatoes and asparagus wrapped in thinly sliced carrot ribbons; if 8oz filet is desired, add \$3pp


NY STRIP  -IF SAUCE REMOVED  
10 oz Midwestern grain fed, certified angus beef New York strip steak served with roasted Yukon gold potatoes and asparagus wrapped in thinly sliced carrot ribbons

THE BROOKSHIRE DUO  -IF SAUCE REMOVED  
Your choice of two of the following entrees served with horseradish mashed potatoes and roasted seasonal vegetables

Choose Two


- Certified angus beef, Midwestern grain fed, 4 oz center cut filet
- Hormone free chicken breast, 4 oz locally raised
- Poached lobster tail, chemical free, certified ocean friendly
- Shrimp skewer, chemical free, certified ocean friendly

CHICKEN SALTIMBOCCA  
6 oz locally raised, hormone free semi boneless chicken breast stuffed with ginger, sage and spinach, and wrapped in prosciutto with a roasted shallot reduction. Served with roasted Yukon gold fingerling potatoes and haricot verts with olive oil, garlic, red pepper flakes and julienned vegetables

GRILLED CHILEAN SEA BASS   
6 oz chemical free, certified ocean friendly filet of Chilean sea bass with cilantro, citrus juices, and mango orange relish. Served with roasted Yukon gold fingerling potatoes and roasted baby carrots with lemon drizzle


GRILLED YELLOW FIN TUNA   
6 oz chemical free, certified ocean friendly filet of grilled yellow fin tuna served with cilantro jasmine rice and roasted baby carrots with lemon drizzle

SHRIMP AND SCALLOP  
Chemical free, certified ocean friendly shrimp and scallops served on a bed of linguini with roasted baby carrots and lemon drizzle

SLOW ROASTED LAMB CHOPS   
Slow roasted and herb crusted New Zealand rack of lamb. Served with brown sugar roasted sweet potatoes and asparagus wrapped in thin carrot ribbons

LAMB SHANK OSSO BUCCO  
All-natural domestic lamb shanks served on a bed of vegetable cous cous with roasted baby carrots and lemon drizzle

TUSCAN VEAL CHOP   
10 oz all-natural domestic veal chop roasted with olive oil, rosemary, garlic and sage served with brown sugar roasted sweet potatoes and asparagus wrapped in thinly sliced carrot ribbons

BONE IN PORK CHOP   
10 oz all natural, steroid and antibiotic free premium bone in pork chop with dijon and herbs in an apricot demi-glaze. Served with roasted Yukon gold fingerling potatoes and roasted seasonal vegetables

SEARED DUCK BREAST  
Maple leaf duck breast served on a bed of wild rice pilaf with leeks and shitaki mushrooms. Served with haricot verts with olive oil, garlic and red pepper flakes with a garnish of julienned vegetables

STUFFED PORTOBELLO MUSHROOM    
Portobello mushroom top filled with braised spinach, asparagus, feta, riced cauliflower and roasted red pepper puree. Served with coconut almond rice and haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables

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# PLATINUM PACKAGE MENU CONT'D



## SIDES

### Choice of Two

Our chef has paired each entrée with a recommended starch and vegetable. However, you may substitute one starch and one vegetable from the below list:

Roasted asparagus wrapped in thinly sliced carrot ribbons  

Roasted brussel sprouts with bacon and onion 

Roasted haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables  

Roasted baby carrots drizzled in lemon  


Twice baked potatoes with cheddar cheese and chives  


Lobster mashed potatoes 

Horseradish mashed potatoes  

Risotto cakes

White cheddar au gratin potatoes 

Coconut rice with almond slivers 

Wild rice pilaf with leeks and shitaki mushrooms 

Mixed vegetable cous cous 

Brown sugar roasted sweet potatoes  

Roasted Yukon gold fingerling potatoes  

## LATE NIGHT BITES

### BANANAS FOSTER STATION

Vanilla ice cream with all of the toppings to make the perfect bananas foster including cherries jubilee, bananas and our housemade rum sauce

### SWEET TREATS

An assorted display of your favorite late-night desserts including mini Italian cream horns (clothes pins), beignets, cannoli's and macaroons

### OLDE FASHION POPCORN STATION

Freshly popped popcorn with a variety of toppings including salt, grated parmesan, cajun pepper, cinnamon and sugar. Guests can also mix in their favorite treats for the perfect balance of salty and sweet including assorted candies, marshmallows, peanuts and sprinkles

### SOFT PRETZEL STATION

Plain and salted pretzel twists and pretzel bites with sweet and savory toppings including honey mustard, spicy mustard, nacho cheese, marinara, icing and caramel to make the perfect treat

### SLIDER STATION

Create your own slider. Combination of beef, pork and chicken sliders served alongside everything needed to make the perfect slider including pickled onions, ketchup, mustard, pickles and buffalo sauce

### TACO STATION

Create your own mini tacos. Grilled chicken and beef, lettuce, cheese, sour cream, tomatoes and olives. Served with both soft and hard tortillas

\*Some stations can be made Gluten Free with modifications

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