

JUST ONE POSSIBLE CORPORATE DINNER  
SEATED DINNER

FIRST COURSE

**Baby Oak Salad**

red & green oaks • heirloom carrots  
haricots verts • chili roasted pumpkin seeds  
carrot vinaigrette

CHOICE OF ENTRÉE

**Grilled Lamb Chop**

rosemary demi glace

**Parsnip Puree**

**Caramelized Shallots, Swiss Chard, &  
Baby Carrots**

**Salt Baked Chilean Sea Bass**

white wine demi

**French Lentils**

**Caramelized Shallots, Swiss Chard, &  
Baby Carrots**

vegetarian option:

**Fregola Pilaf with Root Vegetables,  
Tuscan Kale, and Hen of the Woods**

sunchoke artichokes • leek fondue

**Artisan Rolls**

sweet butter

DESSERT

**Roasted Plum Tart**

cinnamon Chantilly • spiced honey



feast  
your eyes  
.....  
CATERING