

# menu



## PLATED MEALS

### CENTRE PLATE CLASSICS

- CHEF WALKER'S FRIED CHICKEN** Buttermilk Mashed Potatoes, Heirloom Carrot, Spinach, Chicken Gravy
- SEARED HONEY BBQ SALMON** Local Grits, Roasted Asparagus, Charred Pepper Vinaigrette, Arugula (GF)
- BRAISED SHORT RIB** Smoked Cheddar Mac and Cheese, Haricot Vert, Cornbread Gremolata
- PEPPERCORN CRUSTED FILET** Rosemary Poached Potatoes, Creamed Kale, Bordelaise Sauce (GF)
- HERB ROASTED CHICKEN** Parmesan Risotto, Shitake, Charred Broccolini, White Wine Chicken Jus (GF)
- ROASTED PORK LOIN AND BELLY** Roasted Brussels Sprouts, Root Vegetable Puree, Apple Gastrique (GF)
- GRILLED SWORDFISH** Black Eyed Pea Pico, Corn Puree, Charred Radicchio, Green Onion Verde Sauce (GF)

### DUO ENTRÉES

- ROASTED LEMON CHICKEN & BRAISED SHORT RIB** Fava Bean Puree, Yukon Potato, Pomegranate
- SEARED GROUPER & ROASTED FILET** Saffron Risotto, Herbs, Grilled Eggplant, Asparagus (GF)
- PISTACHIO CRUSTED SALMON & GRILLED FILET** Roasted Fingerlings, Smoked Paprika, Sautéed Spinach (GF)

### SEASONAL ENTRÉES

*Chef Walker's seasonally designed menus utilize local farmers and butchers.*

**SPRING/SUMMER** March through September | Market Pricing

**FALL/WINTER** October through February | Market Pricing

GF=Gluten Free

### SALADS

- KALE CAESAR SALAD** Cornbread Crouton, Parmesan, Buttermilk Caesar Dressing
- LOCAL GOURMET GREENS** Cucumber, Tomato, Radish, House Vinaigrette
- ARUGULA** Chicory, Smoked Goat Cheese, Caramelized Pecans, Pickled Strawberry, White Balsamic
- CORNBREAD PANZANELLA SALAD** Cucumber, Tomato, Smoked Bacon and Sweet Onion Dressing
- BABY SPINACH** Dried Fig, Pickled Red Onion, Almond, Roasted Shallot Dressing
- ROMAINE** Toasted Flat Bread Crouton, Fresh Herbs, Tomato, Preserved Lemon Vinaigrette
- GRILLED VEGETABLE SALAD** Tahini Sauce, Sundried Tomato, Crispy Chickpeas, Yogurt Dressing

### DESSERTS

- LEMON POUND CAKE** Lemon Custard, Pineapple Compote, Vanilla Crème Fraiche
- CHEF WALKER'S CARAMEL POPCORN PARFAIT** Smoked Sea Salt, Malted Cream, Caramel
- BLACKBERRY CUSTARD TART** Baked Vanilla Custard, Lemon Cream, Blackberry
- CHOCOLATE TOFFEE CAKE** Mocha Cream, Toffee Sauce, Caramelized Cocoa Nibs
- ORANGE RICOTTA CHEESECAKE** Orange Marmalade, Dried Strawberry
- DARK GERMAN CHOCOLATE CAKE** Cremeux, Chocolate Ganache
- PEANUT BUTTER BAR** Graham Cracker Crust, Dark Chocolate, Fried Peanuts
- CARROT CAKE** Crème Fraiche, Orange Caramel Sauce, White Chocolate, Dried Orange
- PASSION FRUIT PANNA COTTA** White Chocolate, Mango, Coconut Toast (GF)
- CHOCOLATE CARAMEL CRUNCH CHEESECAKE** Salted Pretzel Crust

*All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.*

*Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.*

*Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu*