

SHERWOOD

INNS & APPETITES

The Premier Plated Menu

\$85 per person

Regional Market Display

A chef-created display of fresh fruits, vegetables and local and imported gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain and Dijon mustard, hummus, ranch and assorted dips and compotes

Plated First Course

Select one soup or salad

Soup

Roasted Red Pepper Bisque *pumpernickel crouton*

Tomato and Basil *crème fraiche*

Garden Gazpacho **seasonally available*

Cream of Mushroom *truffle oil and chive*

Salad

Caprese *tomato, fresh mozzarella, basil pesto, balsamic reduction*

Mixed Greens *tomato, cucumber, carrot, lemon thyme vinaigrette*

Caesar *Asiago, croutons, lemon wheel*

Arugula *pine nuts, balsamic reduction, olive oil, red onion, feta*

Entrees

Select up to 3 Entrées

Filet Mignon *charbroiled 6 oz. center cut filet topped with Bordelaise sauce*

Prime Rib *slow roasted with crushed herbs and served au jus*

Rack of lamb *topped with a rosemary and garlic crust, served with a Cabernet lamb jus*

Veal *paired with a lobster and artichoke cream sauce*

Pecan Salmon *pecan-cruste Atlantic salmon sautéed and finished with a maple beurre blanc sauce*

Crab Stuffed Sole *Georges Bank sole stuffed with crab served with a blistered tomato beurre blanc*

Grilled Swordfish *(seasonal) lightly grilled and served with a herb shallot vinaigrette, mango salsa*

Chicken Marsala *breast of chicken sautéed with mushrooms. Finished with pan sauce*

Chicken Versailles *boneless breast of chicken stuffed with prosciutto, Boursin cheese, and finished with a tarragon cream*

Roasted Vegetable Strudel *served with a red pepper sauce and sautéed spinach*

Quinoa Stuffed Zucchini *served over stewed tomatoes with herb pesto*

Coffee and tea Service included

**Prices subject to 18% gratuity, 3% service, and applicable sales tax*