

# True North

Plated Service

## **Garden Salad \*GF \*VG**

Fresh Mixed Greens, Tomatoes, Cucumbers,  
Red Onions, Carrots, and Bell Peppers  
Finished with the Chef's Vinaigrette Dressing

## **Crusty French Dinner Rolls \*v**

Served with Vermont Cabot Butter

## **ENTRÉE SELECTIONS**

### **Beef Short Ribs \*GF**

Slow Cooked Boneless Short Rib of Beef  
With Red Wine Shallot Sauce

### **Chicken Florentine \*GF**

Seared Chicken Breast  
With Baby Spinach and Cabot Cheddar Mornay Sauce

### **Stuffed Cod**

White Fish Filet Baked with Seafood Stuffing  
Served with a Hollandaise Sauce

### **Four Cheese Ravioli \*v**

Baked in a Rose Alfredo Sauce  
Topped with Pesto

### **Braised Portabella Mushroom \*GF \*VG**

Layered with Roasted Red Peppers, Balsamic Caramelized Onions,  
and Grilled Vegetables with Creamy Polenta, with a Balsamic Glaze

## **SIDES**

### **Steamed Asparagus Bundles \*GF \*VG**

Wrapped in Golden Carrot Ribbons

### **Buttermilk Mashed Potatoes \*GF \*v**

Scented with Parsley, Sage, Rosemary, and Thyme

\*v - Vegetarian

\*GF - Gluten Free

\*VG - Vegan