



# First Mate

## Plated Dinner Service

### Deconstructed Caesar Salad

*the same delicious ingredients you've come to love,  
liberated at last!*

### Dinner Rolls 🌿

*warm from the oven served with butter*

### ENTREE SELECTIONS

#### Sliced Steak Diane (GF)

*a modern take on an old classic*

#### Roast Chicken Mornay (GF)

*roasted chicken thighs with a sauce of sherry, Swiss cheese and cream*

#### Ginger and Citrus Glazed Salmon (GF)

*fresh ginger and orange zest atop pan seared salmon*

#### Wild Mushroom Ravioli 🌿

*delicate pasta with a sauce of mushrooms, truffle oil, and cream*

#### Quinoa & Ancient Grain Salad (V) (GF)

*with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette*

### ACCOMPANIMENTS

#### Roasted Asparagus 🌿 (GF)

#### Creamy Homemade Risotto 🌿 (GF)

### DESSERT

#### Spirit Chocolate Explosion 🌿

*decadent chocolate fudge brownie with Ben & Jerry's chocolate fudge brownie ice cream  
our take on a "death by chocolate" dessert*

*coffee and tea available on request with dessert*

**\$39.99 per person**

Make your event even more exciting:

🌿 **Vegetarian**

(GF) **Gluten Free**

(V) **Vegan**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.