



CENTURY
CATERING & EVENT PLANNING

PLATED DINNER MENU

\$55 PER PERSON

SOUP
SALAD
ENTRÉE
DESSERT

Soup

Choose ONE of the following

Cream of Wild Mushroom
Butternut Squash
Creamy Baked Potato
Sweet Corn Chowder
Chicken & Wild Rice
Vegetable Medley
Broccoli & Cheddar

Salad

Choose ONE of the following

Century Salad
Butter Leaf Lettuce,
Mandarins, Caramelized
Almonds, Century Vinaigrette

Beet & Arugula
Fresh Arugula, Roasted Beets,
Pistachio, Cracked Black
Pepper Goat Cheese, White
Balsamic Vinaigrette

Mixed Greens
Spring Mix, Spicy Pecans,
Slivered Pears, Red Onion,
Champagne Vinaigrette

Caesar Salad
Romaine Lettuce, Crispy Bacon,
Croutons, Parmesan, Classic
Caesar Dressing, Lemon Wedge

Cobb Salad
Butter Leaf, Bacon, Avocado,
Cherry Tomatoes, Egg,
Parmesan, Creamy Black
Pepper & Chive Ranch Dressing

Entrée

Guests RSVP with choice

Chicken Supreme
Lemon Roasted Potatoes,
Thyme Creamed Corn

AAA Striploin
Grilled AAA NY Striploin,
Cabernet Demi, Herb Mashed
Potatoes, Seasonal Vegetables

Atlantic Salmon
Seared Atlantic Salmon,
Mushroom & Leek Risotto,
Crispy Beet Chips

Garden Gnocchi
Hand Rolled Gnocchi,
Tuscan Bruschetta, Spinach,
Shaved Pecorino, EVOO

Dessert

Choose ONE of the following

Cinnamon Sugar Doughnuts
Dark Chocolate Ganache,
Salted Caramel

Cheesecake
House-made New York
Style, Strawberry or
Blackberry Compote

Carrot Cake
Orange Cream Cheese Icing

Chocolate Decadence
Rich Chocolate Tower, Crispy
Pearls, Fresh Whipped Cream

Classic Crème Brulee
Fresh Berries, Rich Custard,
Sugar Torched Top