



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
- 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



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Entrée

Guests RSVP with choice

Chicken Supreme

Lemon Roasted Potatoes,
Thyme Cream Corn

AAA Striploin

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

Atlantic Salmon

Seared Atlantic Salmon,
Avocado & 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

