

SOUNDVIEW/CATERING

DSC PLATED MENU

STARTER

Garden Salad Tomato, Carrots, Peppers, Cucumbers, Choice of Greens and Dressing

Soundview Mesclun Salad *Dried Cranberries, Pine Nuts, Goat Cheese, Asparagus, Jicama, Tomato Basil Vinaigrette* **Pear and Pecorino Salad** *Arugula, Frisée, Hazelnut Honey Dressing*

UP-SKale Apple, Roasted Beets, Crumbled Blue Cheese, Jicama, Candied Pecans, Pomegranate Ginger Dressing

Caesar Little Gem Romaine Lettuce, Parmesan, Garlic Crouton, Caesar Dressing **Butter Lettuce Salad** Avocado, Roquefort Cheese, Creamy Tarragon Dressing

"Soups Available Upon Request"

PLATED ENTREES

Prime Rib Roasted or Smoked, Au Jus, Crispy Onions

Herb Roasted Filet Mignon Portobello Demi-Glace

Marinated Grilled Flank Steak Green Peppercorn Sauce or Chimichurri

Slow Braised Beef Short Ribs *Red Wine Thyme Sauce*

Herb Crusted Rack of Lamb with Mint Jus

Double Cut Smoked Pork Chop Cabernet Butter

Oven Roasted Branzino Niçoise Olives, Tomato Confit

Grilled Atlantic Salmon Wholegrain Mustard

Dijon and Kale Crusted Atlantic Salmon

Pan Roasted French Cut Chicken Breast Wild Mushroom Pinot Noir or Whole Grain Mustard Sauce

Lobster Ravioli Rosetta Sauce

Striped Ravioli Florentine Spinach & Cheese, San Marzano Sauce

Chef's Selection Risotto Seasonal

SIDE DISHES

Grilled Asparagus Fresh Lemon Zest, Cracked Black Pepper

Roasted Brussels Sprouts Smoked Applewood Bacon and Shallots

Sautéed Baby Heirloom Carrots Fresh Herbs

Sautéed Haricots Verts Roasted Shallots & Fresh Thyme

Seasonal Fresh Vegetables Roasted or Grilled

Roasted Curry Cauliflower

Roasted Butternut Squash

Roasted Fingerling Potatoes, Sea Salt & Rosemary

Roasted Vegetable Mac & Cheese

Potatoes Au Gratin Gruyere and Thyme

Yukon Gold Whipped Potatoes

Lemongrass Scented Jasmine Rice

Wild and White Rice Pilaf

Chef's Seasonal Risotto

Additional Seasonal Side Dishes to be discussedGluten Free & Additional Vegetarian substitutions available