



# the duneland

plated service

(50 guest minimum)

hors d'oeuvres (select 3 or the classic charcuterie)

smoked salmon vol au vents

crème fraiche

crab cake rounds

remoulade

stuffed tarragon chicken roulade

herb dipping sauce

caprese bites

mozzarella, basil, grape tomato, citrus vinaigrette

chicken meatballs

fontina, thyme

skewered petite tenderloin

chimichurri sauce

grilled bombay shrimp

sriracha glaze

brie bites

cranberry

OR

classic charcuterie

imported meats, cheese, grain breads, fresh fruit, olives,  
roasted almonds, housemade hummus, naan bread

## salads (select 1)

### the signature

romaine, mixed greens, yellow and red roasted beets, candied pecans, tomato, panko encrusted chevre, raspberries, rustic crostini

### traditional caesar

romaine lettuce, shaved parmesan, housemade caesar dressing, croutons

### spinach

baby spinach, red onion, hard boiled egg, warm bacon dressing

### black bark

mixed greens, walnuts, apple, blue cheese, red onion, fuji apple vinaigrette

## entree (select up to 3 for pre-selected plated dinners)

### dry aged bone in kansas city strip steak

aged minimum 21 days

### wagyu coulotte sirloin

french cut

### filet mignon

grilled on site

### statler chicken

herb melded, seared, roasted, caramelized onion demi-glace

### slow roasted pork prime rib

frenched, bone in, hand carved pork loin, Michigan apple chutney

### faroe island salmon

citrus peppercorn or maple bacon glaze

### hazelnut crusted scallops

wood fire baked, jumbo scallops, linguini nest



## land and sea pairing

twin filet mignon medallions, maplewood bacon wrapped jumbo prawns

## coconut curry quinoa

roasted red onion, squash, zucchini, asparagus, red pepper

## stuffed portobello mushroom

roasted vegetables, parmesan crusted with white truffle oil

## vegetable (select 1)

wilted spinach

green beans and caramelized shallots

roasted brussels sprouts

green bean medley, red pepper butter

julienne of zucchini, carrot, squash

## starch (select 1)

maytag blue scalloped potatoes

roasted yukon gold potatoes

boursin cheese mashed potatoes

roasted fingerling potatoes

ancient grains

includes assorted artisan rolls & butter

Includes: Appetizer, Salad, and Dinner Plates, Dinner Flatware, Water Glasses and Carafes, Wine Glass or Champagne Flute, Lap Length Guest Table Linen in White or Ivory, Colored Linen Napkin and Setup/Take Down of Packaged Items