

# FAMILY STYLE

## Salads

Choose 1

### Organic Baby Beets & Grapefruit Salad

Shaved Fennel, Fried Bucheron Goat Cheese, Spiced Candied Walnuts

### Green Goddess Salad & Blue Cheese Salad

Iceberg lettuce, Blue Cheese Crumbles, Julian Red Radish, Granny Smith Apple, Crispy Onion, Candied Walnuts and Green Goddess Dressing

### Chopped Market Salad

Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette

## Entrée

Choose 2

### Rosie's Organic Fried Chicken

with Dark Meat Only (Legs and Thighs) in a 24-hour Buttermilk Marinade Double Fried for Crispiness

### Marinated Sonoma Rack Of Lamb

### Fillet Beef Wellington

Olive Crushed Marble Potatoes, Heirloom Tomato Ratatouille Gratin, Bordelaise and Porcini Butter

### House made Parmesan Potato Gnocchi

### Rosie's Organic Chicken Breast

Locally Raised Organic Boneless Chicken Breasts with a Delicate Mustard Jus drizzle

## Side

Choose 1

### Very Adult Mac n' Cheese

with Fiscalini Cheddar, Parmigiano Reggiano, Hobb's Bacon, Fresh Herbs and Toasted Panko

### Sweet Corn or Porcini Mushroom Ravioli

Chanterelle & Shiitake Mushrooms, Leeks, Tomatoes, Summer Squash & Midnight Moon Cheese

items already included

\*Garlic Roasted Fingerling Potatoes and Shiitake Mushrooms

\*Seasonal Vegetable Succotash

## Dessert

Choose 1

### Mini Assorted Desserts

### Mini Butterscotch Pudding

Dessert can be plated if desired with different options

\$80 per person + tax & 20% service charge