

Three Course Plated Military Menu

Salad – (1)

Scarborough Farms Baby Greens | Seasonal Shaved Vegetables, Cucumber Heirloom Cherry Tomatoes, Champagne Emulsion

Caesar | Petite Romaine Hearts, Extra Virgin Olive Oil Croutons, Shaved Parmesan, Lemon Caper Dressing

Baby Kale & Endive | Crumbled Goat Cheese, Candied Pecans, Sherry Vinaigrette

Entree – (1)

Mary's Roasted Chicken Breast | Creamy Couscous, French Beans Caramelized Onion Jus

Scottish Salmon | Manchego Polenta, Wilted Baby Kale, Chive Butter Sauce

Flat Iron Steak | Candied Yam Purée, Charred Brussels Sprouts, Roasted Pearl Onions

Dessert – (1)

New York Cheesecake | Seasonal Berry Compote, with a Balsamic/Caramel Sauce

Mango Panna | Passion Fruit Gelée, Shortbread Crumble

Butterscotch Banana Mousse | Flourless Chocolate Cake, Caramel Glaze