

menu



PLATED MEALS

CENTRE PLATE CLASSICS

GALLERIA FRIED CHICKEN Buttermilk Mashed Potatoes, Heirloom Carrot, Spinach, Chicken Gravy

SEARED HONEY BBQ SALMON Local Grits, Roasted Asparagus, Charred Pepper Vinaigrette, Arugula (GF)

BRAISED SHORT RIB Smoked Cheddar Mac and Cheese, Haricot Vert, Cornbread Gremolata

PEPPERCORN CRUSTED FILET Rosemary Poached Potatoes, Creamed Kale, Bordelaise Sauce (GF)

HERB ROASTED CHICKEN Parmesan Risotto, Shitake, Charred Broccolini, White Wine Chicken Jus (GF)

ROASTED PORK LOIN AND BELLY Roasted Brussels Sprouts, Root Vegetable Puree, Apple Gastrique (GF)

GRILLED SEASONAL FISH Black Eyed Pea Pico, Corn Puree, Charred Radicchio, Green Onion Verde Sauce (GF)

DUO ENTRÉES

ROASTED LEMON CHICKEN & BRAISED SHORT RIB Fava Bean Puree, Yukon Potato, Pomegranate

SEARED GROUPER & ROASTED FILET Saffron Risotto, Herbs, Grilled Eggplant, Asparagus (GF)

PISTACHIO CRUSTED SALMON & GRILLED FILET Roasted Fingerlings, Smoked Paprika, Sautéed Spinach (GF)

SEASONAL ENTRÉES

Chef Walker's seasonally designed menus utilize local farmers and butchers.

SPRING/SUMMER March through September | Market Pricing

FALL/WINTER October through February | Market Pricing

GF=Gluten Free

SALADS

KALE CAESAR SALAD Cornbread Crouton, Parmesan, Buttermilk Caesar Dressing

LOCAL GOURMET GREENS Cucumber, Tomato, Radish, House Vinaigrette

ARUGULA Chicory, Smoked Goat Cheese, Caramelized Pecans, Pickled Strawberry, White Balsamic

CORNBREAD PANZANELLA SALAD Cucumber, Tomato, Smoked Bacon and Sweet Onion Dressing

BABY SPINACH Dried Fig, Pickled Red Onion, Almond, Roasted Shallot Dressing

ROMAINE Toasted Flat Bread Crouton, Fresh Herbs, Tomato, Preserved Lemon Vinaigrette

GRILLED VEGETABLE SALAD Tahini Sauce, Sundried Tomato, Crispy Chickpeas, Yogurt Dressing

DESSERTS

LEMON POUND CAKE Lemon Custard, Pineapple Compote, Vanilla Crème Fraiche

CHEF WALKER'S CARAMEL POPCORN PARFAIT Smoked Sea Salt, Malted Cream, Caramel

BLACKBERRY CUSTARD TART Baked Vanilla Custard, Lemon Cream, Blackberry

CHOCOLATE TOFFEE CAKE Mocha Cream, Toffee Sauce, Caramelized Cocoa Nibs

ORANGE RICOTTA CHEESECAKE Orange Marmalade, Dried Strawberry

DARK GERMAN CHOCOLATE CAKE Cremeux, Chocolate Ganache

PEANUT BUTTER BAR Graham Cracker Crust, Dark Chocolate, Fried Peanuts

CARROT CAKE Crème Fraiche, Orange Caramel Sauce, White Chocolate, Dried Orange

PASSION FRUIT PANNA COTTA White Chocolate, Mango, Coconut Toast (GF)

CHOCOLATE CARAMEL CRUNCH CHEESECAKE Salted Pretzel Crust

All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.

Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.

Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu