THREE COURSE PLATED EVENTS

Choose one from each section.

APPETIZER

Baby Lettuce, Warm Pecan-Dusted Goat Cheese, and Crushed Strawberries with Black Pepper Vinaigrette $7
Chopped "Cobb" Salad with Pain au Levain Tuille $7
Shaved Root Vegetables, Whipped Buttermilk, Arugula and Mushroom "Soil" $6
Puree of Caramelized Onion and Bacon with Grilled Cheese Crouton $6
Crab Bread Pudding with Bearnaise and Citrus Salad $11
Pickled Shrimp Cocktail with Traditional Cocktail Sauce and Buttered Saltines $10

ENTRÉE

Hand-Carved Beef with Butter-Roasted Root Vegetables, Herb Salad and Whipped Horseradish Cream $19
Cornmeal Dust Mountain Trout with Pickled Okra Salad and Cheddar Grits $16
Braised Pork Shoulder with Natural "Gravy," Green Apple and Horseradish $15
Seared Chicken Breast with Lemon and Thyme Butter, Whipped Potatoes and Green Bean Succotash $14
Soy-Ginger Salmon with Buttered Basmati Rice and Charred Baby Bok Choy $17
Lacquered Duck with Orange-Coffee Caramel, Sweet Potato Puree and Marinated Cabbage $15

DESSERT

KSU Honey Crème Brûlée with Scottish Shortbread $4
Chocolate Ganache Cake with Crushed Fresh Berries $5
Vanilla Bean Panna Cotta with Passion Fruit and Berries $4
Peach Pie Cake, Sweet Cream Frosting $4
Triple Chocolate Layered Mousse with Chocolate Tuiles $5