

Plated Dinners

with

Perfectly Seasoned Catering



Elevate your event with a dining experience that's as stylish as it is delicious. From wedding cocktail hours to corporate milestones, the following options are crafted to compliment the structure of a plated dinner service. Our hors d'oeuvre packages keep spirits high and appetites satisfied. Bursting with flavor and flair, these small bites are the perfect way to entertain and wow your guests before the main course arrives. Each bite is thoughtfully crafted to delight the palate and spark conversation, ensuring your guests start the evening on a memorable note.

Following hors d'oeuvres, our chef-curated plated dinners showcase the very best seasonal ingredients, thoughtfully paired flavors, and artful presentation, resulting in a dining experience that is both contemporary and timeless. Each plate is designed to delight the senses, with every detail reflecting the care and creativity of our culinary team. And no meal is complete without a perfectly paired dessert—an elegant finale that complements and celebrates the flavors of the evening. At Perfectly Seasoned, we take the stress out of your event, seamlessly orchestrating each element so your guests can relax, savor, and enjoy an experience they will remember long after the last bite.

Hors d'oeuvres

Platinum Package

The platinum package includes Italian inspired caprese bites, a gulf shrimp display that includes a side of our house made tangy shrimp sauce, gourmet steak crostinis, bacon wrapped brussel sprouts, and choice of one slider (see our appetizer & small bite menu for options).

Gold Package

The gold package includes a fresh bruschetta display, Cubano bites, raspberry brie bites, and choice of one stuffed mushroom option: sausage, vegetable, or seafood.

Silver Package

The silver package includes a seasonal cut fruit and cubed artisan cheese display, savory beer cheese dip with warm pretzel bites, fresh garden vegetable tray, and cocktail meatballs tossed in our house made sweet chili sauce.

Bronze Package

The bronze package includes our house made artichoke spinach dip served with fresh fried pita chips, a cubed cheese display that comes with complimenting cheddar spread and assorted crackers, and a seasonal fresh cut fruit display.

The above packages are crafted and displayed buffet style.

No substitutions allowed, however additional items can be purchased and added to any package a la carte.

See our full Appetizer & Small Bite menu for additional selections.

Starting Course

The cocktail hour has come to a close, and the main event begins. Our chef-curated first courses are thoughtfully designed to set the tone for the evening—beautifully composed, satisfying, and crafted to complement the courses that follow. With careful attention to dietary preferences and allergen considerations, each salad delivers bold, balanced flavor and elegant presentation.

First course - salads!

Every memorable meal deserves a refined opening. Our seasonal salad selections are designed to shine in any setting and any season, offering a fresh and flavorful introduction to your plated dinner. Each selection is accompanied by our house made herb bread and whipped butter, served family-style. Now comes the hardest part—choosing the one that sets the stage perfectly for your event.



Caprese Stack

Stacked slices of ripe Roma tomatoes, fresh mozzarella cheese, and pesto, drizzled with a balsamic reduction and garnished with fresh basil. **GF**

Caesar

Chopped romaine hearts with shredded parmesan cheese, black olives, and garlic croutons, served with creamy Caesar dressing.

Summer

Spring mix and romaine lettuce, topped with sliced strawberries, blueberries, goat cheese crumbles, and toasted walnuts, served with raspberry vinaigrette dressing. **GF**

Apple Walnut

Spring mix and romaine topped with toasted walnuts, dried cranberries, fresh diced apples and fresh goat cheese crumbles, served with apple vinaigrette dressing. **GF**

Chef-curated Plates

Chicken & Pork

Tuscan Marsala Chicken

Tender boneless chicken breast, oven-roasted and delicately sliced, served atop velvety russet mashed potatoes. Finished with a house-made marsala wine velouté, featuring fresh sliced mushrooms and onions, paired with roasted asparagus spears. **GF**

Truffled Chicken Risotto

Perfectly roasted bone-in chicken quarter, seasoned with a blend of house herbs and spices. Nestled atop a velvety truffle risotto, accented with tender green peas, garnished with shaved parmesan cheese, and a hint of aromatic truffle oil for a rich, sophisticated finish. **GF**

Chipotle Citrus Pork

Succulent marinated pork chop, sliced and served over fragrant cilantro rice. Finished with a vibrant orange chipotle glaze and accompanied by beautiful tri-colored carrots. **GF**

Vegetarian

Ravioli Florentine

Jumbo ravioli delicately filled with spinach and a creamy blend of ricotta and parmesan cheeses. Paired with sautéed baby spinach and oven-roasted tomatoes, finished with a house-crafted white wine reduction, freshly shaved Parmesan, and cracked black pepper.

Harvest Garden Pilaf

Two vibrant vegetable kabobs featuring zucchini, yellow squash, button mushrooms, grape tomatoes, onion, and bell peppers, gently roasted and seasoned with extra-virgin olive oil and a curated blend of herbs and spices. Served over our house-made rice pilaf with garden peas and carrots and finished with a delicate balsamic reduction. **GF**

Heirloom Cauliflower

Thick-cut cauliflower, expertly roasted to tender perfection, that rests atop a velvety whipped sweet potato purée. The dish is accented with toasted walnuts and finished with a delicate drizzle of our house pesto, creating a vibrant, aromatic, and refined vegan entrée. **GF**

Chef-curated Plates

From the Sea

Salmon Borealis

Alaskan salmon, gently seasoned and oven-roasted to perfection, resting on a bed of tender sautéed baby spinach and silky russet potato purée. Finished with a bright, zesty lemon dill beurre blanc for a delicate, flavorful touch. **GF**

Crusted Cod Royale

Herb-crusted cod, baked to a golden finish, rests alongside vibrant fingerling potatoes and tender green bean almondine, creating a perfect balance of fresh flavors and satisfying textures.

Shrimp Risotto al Limone

Plump tender tail-on shrimp, seasoned and seared to perfection, served over a creamy risotto with a hint of lemon topped with roasted asparagus spears. Finished with freshly shaved parmesan and a lemon wedge, offering a delicate balance of richness, freshness, and vibrant coastal flavor. **GF**

Beef

Bourbon Bacon Filet

6 oz. angus filet mignon, grilled to a perfect medium and crowned with our house made bourbon bacon jam. Served atop a velvety cauliflower puree, accompanied by garlic-roasted brussel sprouts. **GF**

Classic Steakhouse

12 oz. New York strip, expertly seasoned, grilled to a perfect medium and topped with house made compound butter. Served with tender broccoli florets and a golden Idaho baked potato with creamy butter and a side of sour cream, highlighting classic steakhouse flavors. **GF**

Lemon Veal Piccata

12-ounce frenched veal chop, grilled to perfection and finished with a silky lemon caper beurre blanc. Paired with parmesan-infused couscous and delicately roasted zucchini.

Children in attendance may be accommodated with thoughtfully curated dining options.

Please inquire with an Event Specialist for specifics.