

Plated Meal Menu

Signature Entrées

Pan-Seared Filet Mignon – Market Price

A luxurious 6 oz. prime filet mignon, pan-seared in butter with a touch of rosemary and draped in a rich cabernet demi-glaze. Served with roasted fingerling potatoes and roasted broccolini.

Prosciutto-Wrapped Chicken – \$25.50

A tender chicken breast wrapped in delicate prosciutto, filled with a decadent blend of ricotta, Parmigiana, and mozzarella cheeses, with fresh spinach. Finished with a light beurre blanc sauce and served alongside creamy mashed Yukon Gold potatoes and green bean Provençal.

Cabernet-Braised Short Ribs – \$38.50

Slow-braised in cabernet wine with a mirepoix of leeks, carrots, celery, and tomatoes, these beef short ribs are fork-tender and served with their deep, flavor-packed sauce reduction. Paired with velvety mashed Yukon Gold potatoes and maple bacon Brussels sprouts.

Roasted Chicken with Tarragon Cream – \$22

A tender chicken breast draped in a rich, savory tarragon cream sauce, served with wild rice pilaf and roasted broccoli.

Mediterranean Brisket – \$35.25

Slow-braised with aromatic seasonings, this tender brisket is finished with pomegranate molasses and crushed pistachios. Served with basmati rice and Mediterranean roasted vegetables for a bold and vibrant flavor profile.

Stuffed Acorn Squash – \$23

A beautifully plated vegan masterpiece—wild rice, chickpeas, sautéed spinach, bell peppers, corn, toasted walnuts, and dried cranberries, all nestled inside a perfectly roasted acorn squash and drizzled with a light cucumber aioli, served with roasted broccolini drizzled with Richard's Apiaries harissa oil.

Grilled Pork Chop with Cabernet Sauce – \$27.50

A prime French-cut pork chop, perfectly grilled and topped with a cabernet sauce infused with blistered grapes. Served with creamy mashed Yukon Gold potatoes and garlicky haricot vert



Cabernet Braised Short Ribs



Mediterranean Brisket



Grilled Pork Chop with Balsamic
Reduction

Steak Diane – Market Price

A classic favorite featuring tender beef draped in a whiskey cream sauce with sautéed mushrooms. Served with mashed Yukon Gold potatoes and roasted broccoli.

Mexican Spice Rubbed Pork Loin – \$17.75

A boneless pork loin infused with a blend of bold Mexican spices, draped with pan jus, and served with mashed Yukon Gold potatoes and roasted broccoli.

Spice-Rubbed Pork Tenderloin Medallions with Bourbon Ancho Sauce – \$22

Perfectly seared and finished with a rich bourbon ancho sauce that balances spice and sweetness. Served with chipotle-smashed sweet potatoes and roasted asparagus.

Caribbean Citrus Chicken – \$22

Bright, refreshing, and packed with flavor—chicken breast topped with fresh mango salsa. Served with wild rice pilaf and roasted broccolini.

Spinach & Artichoke Stuffed Portobello – \$24.25

A stunning vegetarian entrée featuring a hearty portobello mushroom overflowing with a savory blend of spinach, artichoke hearts, and sun-dried tomatoes, complemented by creamy feta and Parmesan cheeses, then finished with a luscious balsamic glaze, served with green bean Provençal.

Grilled Pork Chop with Balsamic Reduction – \$27.50

A prime French-cut pork chop glazed with a tangy balsamic reduction, served with roasted fingerling potatoes and roasted broccolini.

Mediterranean Chicken – \$22

A chicken breast brushed with house-made Mediterranean chimichurri, served with cilantro lime rice and Mediterranean roasted vegetables.

Pan-Seared Salmon Filet – \$27.50

Expertly seared and finished with a silky lemon butter dill sauce, this salmon is paired with roasted fingerling potatoes and roasted broccolini drizzled with Richard's Apiaries harissa oil.

Cauliflower Steak – \$27.50

Thick cut cauliflower steak with rich Romesco sauce, topped with a savory mushroom ragù, served with tender lentils and finished with a drizzle of balsamic reduction.

Included with Every Meal

- Garden Salad with house vinaigrette
- Fresh-Baked Dinner Rolls
- Unsweet Tea & Water

Side Selections

Elevate your meal with our expertly crafted side dishes, designed to complement every entrée.

Classic Comforts

- **Mashed Yukon Gold Potatoes** – Whipped to perfection with butter and cream.
- **Mac & Cheese** – A homestyle favorite made with a rich, creamy cheese sauce.
- **Chipotle-Smashed Sweet Potatoes** – A smoky-sweet combination of chipotle, cream, and butter.

Fresh & Vibrant Vegetables

- **Maple Bacon Brussels Sprouts** – Glazed with maple syrup and tossed with crispy applewood-smoked bacon.
- **Roasted Broccoli** – Fresh broccoli florets drizzled with extra-virgin olive oil and roasted.
- **Roasted Asparagus** – Delicately seasoned and roasted for a tender, flavorful bite.
- **Garlicky Haricot Vert** – French green beans lightly tossed in garlic butter.
- **Green Bean Provençal** – A classic French preparation with blistered grape tomatoes.
- **Chef's Vegetable Blend** – A colorful mix of broccoli, sugar snap peas, and vibrant carrots.
- **Roasted Broccolini** – Lightly seasoned, drizzled with extra virgin olive oil, and roasted for depth of flavor



Mashed Yukon Gold



Mac & Cheese



Wild Rice Pilaf



Cilantro Lime Rice

Savory Grains & Rice

- **Basmati Rice** – Aromatic and lightly seasoned with sautéed onions.
- **Wild Rice Pilaf** – A flavorful blend of wild rice with sautéed mushrooms, celery, and fresh parsley.
- **Cilantro Lime Rice** – Bright and refreshing with fresh cilantro and a hint of lime.

Signature Enhancements

- **Roasted Fingerling Potatoes** – A mix of baby red, yellow, and purple fingerlings, roasted to perfection.
- **Mediterranean Roasted Vegetables** – A medley of zucchini, squash, carrots, bell peppers, and green beans with Mediterranean spices and a squeeze of fresh lemon.
- **Roasted Broccoli with Richard's Apiaries Harissa Oil** – A locally inspired favorite, drizzled with fragrant harissa-infused honey.

At Vibrant Occasions, we take pride in offering elevated cuisine and exceptional service, ensuring that every plated meal is more than just food—it's an experience. Let us bring the perfect balance of flavor, elegance, and hospitality to your next event.