

PORTRAIT ON A PLATE

SEATED DINNER MENU



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CATERING

SEATED MENU

About Us

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star chefs to your event. We take pride in the fact that all our chefs are culinary graduates that excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe.

Additionally, our team is known for stunning plate presentation and tabletop arrangements.

Rest assured that our culinary professionals will make your event stand out!

Private Tasting

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday, \$75.00 per person. You can taste up to 4 menu items (salad is not an option)

Please contact us if you would like to schedule a private tasting.

Setup

For our seated dinner clients, we provide a full service dinner with upgrade options available.

China available at additional cost

Seated Dinner prices are listed below.

Our professional staff usually arrives 1 1/2 hour prior to your event to set up your buffet. The serving time will last for 2 hours and our staff will break down/cleanup for 1 1/2 hours for a total event time of 5 hours.

It's our goal to prepare your displays and settings just as you've envisioned.

50-74	75-99	100+
65.00 per person	\$60.00 per person	\$55.00 per person
GUEST COUNT		
18% GRATITUDE, SERVICE + TAX ADDITIONAL		

Please select 1 salad, 2 accompaniments,
2 entree 50/50, 1 dessert and beverages from the
menu listed below.

PICK ONE ENTREE

MARINATED MEATLOAF

With grilled pineapple, mango, red peppers
and onions

CARIBBEAN MEATBALLS

In a rich tomato demi-glace

BURGUNDY BEEF BOURGUIGNON

Tender beef tips braised with wine, herbs,
mushrooms, onions and carrots

ISLAND GRILLED CHICKEN BREAST

With mango salsa, grilled red onions, roasted
peppers, fresh cilantro and lime

APPLEWOOD SMOKED PORK CHOP

Smoked in apple wood chips with onion and
apple chutney

ROASTED ROSEMARY CHICKEN BREAST

Roasted over fresh rosemary

CHICKEN MARSALA

Served over Buttered Penne

OVEN-ROASTED TILAPIA

With Caper Cream Sauce

HONEY GLAZED CHICKEN

Chicken Breast seasoned with Southwestern
spices

CHICKEN PARMESEAN

topped with sauteed Mushrooms
& Marinara Sauce

WOOD OVEN ROASTED SPRING CHICKEN

with sweet onions, Mushroom & roasted
turnip

PICK TWO

**BROCCOLI ALMOND GARLIC BUTTER
MEDLEY**

GREEN BEAN MEDLEY

GRILLED CORN ON THE COBB

HERB RICE PILAF

**ORANGE PEPPER CITRUS GLAZED
CARROTS**

PARMESAN MASHED POTATOES

RED BEANS AND RICE

**ROASTED GARLIC VEGETABLE
MEDLEY**

**ROASTED RATATOUILLE VEGETABLES
IN HERB TOMATO SAUCE**

MANGO BAKED BEANS

CANDIED YAMS

ROSEMARY ROASTED RED POTATOES
With caramelized onions

PICK ONE STARTER

CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

MIXED GREEN SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

GREEK SALAD

Crisp mixed greens, feta cheese, Kalamata olives, tomatoes, onions & pepperoncini's; served with our special Greek dressing

STRAWBERRY SALAD

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our house made creamy raspberry poppy seed dressing.

HONEY MUSTARD SPINACH SALAD

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

BACON BLUE SALAD

With Apple-wood smoked bacon, & croutons, finished with a balsamic vinaigrette

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PICK 1 DESSERT

CHEESECAKE SLICES
(caramel drizzle or Strawberry drizzle)

BANANA PUDDING SHOTS

ASSORTED CAKED POPS

MINI CHOCOLATE CREAM PUFFS

CHOCOLATE COVERED FORTUNE
COOKIES

CHOCOLATE COVERED
STRAWBERRIES

CHOCOLATE ECLAIRS

INCLUDED

BEVERAGE STATION
FRESH BAKED ROLLS W/ BUTTER

1 SALAD
1 ENTREE
2 SIDE OPTIONS
1 DESSERT CHOICE

CHINA AVAILABLE WITH
ADDITIONAL COST



PLEASE NOTE ALL CREDIT CARD TRANSACTIONS
WILL BE SUBJECT TO A 3.5% SURCHARGE

Call in for Additional Menu Items & Vegetarian options

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