



PLATED DINNER MENU

3 Course Dinner: \$45 per person ~ minimum 12 guests

Select one item from the salad and dessert category, select a maximum of two options from the entrée category. If selecting multiple options, pre-ordering is required.

SALADS

- **Butter Lettuce Caesar:** Bibb Lettuce, Baby Kale, Focaccia Crumble, Parmesan Crisp, House Dressing
- **Garden City Salad:** Local Greens, Radish, Cherry Tomatoes, Heirloom Carrots and choice of dressing. Peppercorn Ranch, White Balsamic Vinaigrette, Green Goddess v, gf
- **Pico de Gallo Salad:** Julienne Tomatoes, Jicama, Jalapenos, Bell Peppers, Cilantro Lime Vinaigrette v, df, gf
- **Heirloom Tomato Caprese:** Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Huckleberry Balsamic, Fleur de sel vg, gf

Entrees

- **Beef Flank Steak:** Peruvian saltado sauce, sage roasted potatoes, arugula, pickled red onions, cilantro coulis df, gf
- **Chicken Confit:** mushroom madeira sauce, smashed potatoes, roasted carrots gf
- **Massaman Curry:** traditional Thai massaman curry, tofu, potatoes, eggplant, cardamom, clove, steamed rice v, df, gf
- **Steelhead Trout:** toasted almond chimichurri, cauliflower puree, grilled asparagus, charred lemon vg, gf
- **BBQ Pork Ribs:** house made BBQ sauce, southern style coleslaw, roasted fingerling potatoes

Desserts

- **Crepe Brulee Tart:** traditional burnt sugar over cream in a flaky tart vg
- **Chocolate Cake:** rich dark chocolate cake with espresso anglaise vg
- **New York Style Cheesecake:** creamy cheesecake with a huckleberry compote vg
- **Strawberry Angel Cake:** fluffy cake with Meyer lemon whipped cream & macerated strawberries vg

****3 course wine pairing is available for an additional \$35/person****

CUSTOM EXPERIENCES

Buffet style or family style: \$45/Person ~ minimum 12 guests

SOUTH OF THE BORDER

Pico de Gallo Salad v, df, gf

Mexican Street Corn (Esquites) v, df, gf

Warm Flour and Corn Tortillas vg

Chicken Tinga df, gf

Pork al Pastor df, gf

Rice/Beans df, gf

Tres Leches Cake vg

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SOUTHERN COMFORT

Southern style Coleslaw vg, gf

Sweet Corn Casserole vg, gf

BBQ Pork Ribs df, gf

Shrimp and Grits

Creamed Spinach vg

Cornbread vg

Peach Cobbler vg, df

SIAM

Papaya Salad v, df, gf

Pork Laab Lettuce Cups df, gf

Chicken Satay df, gf

Massaman Curry df, gf

Steamed Rice v, df, gf

Pad Thai df, gf

Forbidden Rice Pudding with Mango v, df, gf

THE BIG SKY

Garden City Green Salad v, df, gf

Local Flank Steak, house-made Worcestershire df, gf

Rainbow Trout, Morel Mushroom and Leek Ragu df, gf

Local Heirloom Carrots and Roasted Fennel v, df, gf

Sage Roasted Fingerling Potatoes v, df, gf

LePetite Dinner Rolls v, df

Huckleberry Cheesecake vg

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APPETIZERS

Available as apps only or as an ADD-ON to plated dinners & custom experiences

- **Red Curry Samosas:** spicy curry samosas with flathead cherry chutney \$22/dozen
- **Tomato Bruschetta:** local tomatoes, basil, crispy capers & toasted baguette \$18/dozen
- **5-Spice Pork Belly:** with sweet soy, kimchi & sriracha aioli \$36/dozen
- **Chicken Satay:** with Thai peanut sauce & pickled cucumber salad \$24/dozen df, gf
- **Speck Arancini:** smoked prosciutto & risotto with pomodoro sauce \$34/dozen
- **Tuna Tartare Tacos:** Ahi Tuna with sesame, ginger & wonton \$38/dozen df, gf
- **Cheese and Charcuterie Platter:** Chef's choice of 3 salamis and 3 cheeses, apple chutney, whole grain mustard, roasted tomatoes, mixed olives and flatbreads \$45
- **Devils on Horseback:** goat cheese filled medjool dates, wrapped in smoked bacon with port reduction \$48/dozen gf