

Reto's Large Seated Dinner

Inspired Three Course Meal or 24+ Guests

Reto has carefully chosen sides to go perfectly with each main dish. We're happy to create custom menus or offer dual-entrée options. Let us know about any dietary/allergies needs in advance so we can make sure everyone enjoys their meal safely.

See Cocktail Parties Menu for passed of buffet style Hors D'oeuvres selection

Plated Salad Course \$9/person

All Salads include Bread & Butter

Orange Salad

Romaine Lettuce
Orange Segments, Manchego Cheese & Almonds
Orange Dressing

Raspberries Salad

Bibb Lettuce
Raspberries, Gorgonzola, Scallions & Pecans
Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce
Homemade Parmesan Crisp
Homemade Caesar Dressing

Spicy Orange Beet Salad

Bibb Lettuce and Arugula
Roasted Beets, Goat Cheese, Oranges & Pistachios
Spicy Orange Dressing

Pear & Prosciutto Salad

Romaine Lettuce and Arugula
Crispy Prosciutto, Roasted Pears & Parmesan
Lemon Vinaigrette

Cherry & Gorgonzola Salad

Romaine Lettuce
Dried Cherries, Gorgonzola, Red Onions & Walnuts
Honey Balsamic Vinaigrette

Main Course

Duo Plates are \$40/person

Porcini-Crusted Beef Tenderloin | \$36

Truffled Red Wine Demi-Glace
Orzo Pasta with Parmesan
Balsamic-Glazed Asparagus

Slow-Roasted

New York Strip | \$32

Horseradish Cream Sauce
Buttermilk Mashed Potatoes
with Fresh Chives
Haricots Verts with
Balsamic-Roasted Tomatoes

Pork tenderloin Medallions | \$29

with Port Cherry Sauce
Gorgonzola Polenta
Haricot Verts with Browned Butter

Stuffed Chicken | \$30

with Artichoke &
Goat Cheese Filling
Orzo with Lemon & Parsley
Haricots Verts
with Toasted Pine Nuts

Chicken Piccata | \$24

with Lemon & Capers
Orzo with Fresh Herbs
Haricots Verts &
French Glazed Carrots
with Browned Butter

Stuffed Turkey Breast | \$30

with Prosciutto, Sherry-Soaked
Cranberries & Sage
Green Beans
Maple Mashed Sweet Potatoes

Herb-Crusted Salmon | \$36

with Balsamic Tomato Confit
Orzo Pasta with Lemon & Parsley
Asparagus, Yellow Squash

Fresh Sea Bass | \$40

with Saffron Cream Sauce
Blend of "Forbidden" Black Rice
& Jasmine Rice
Asparagus Spears

Maryland-Style

Crab Cake | \$36

with Red Pepper Coulis
French Glazed Carrots
Asparagus Spears

Grilled Salmon | \$36

with Lemon, Feta and Dill
Braised Cauliflower with Garlic &
Tomatoes
Basmati Rice with Baby Spinach

Vegetarian Korma | \$25

Tofu, Sweet Potatoes & Cashews
Coconut Basmati Rice
Sautéed Spinach with Indian
Spices

Stuffed Portobello Mushroom | \$25

with Creamy Artichoke Stuffing
With Roasted Red Pepper Coulis
Whole Wheat Couscous with
Scallions
& Toasted Pine Nuts

Dessert Course \$9/person

Chocolate Pot de Crème with Whipped Cream

Flourless Chocolate Cake with Raspberry Sauce

Vanilla Crème Brulée with Raspberries

Honey Infused Crème Brulée with Raspberries

Panna Cotta with Orange Segments and Balsamic Caramel

Panna Cotta with Fresh Berries and Berry Sauce

Lemon Mousse with Blueberry Sauce

Italian Tiramisu with Mascarpone and Rum

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Menu and prices are subject to change without notice.