



Plated

MENU

RESTAURANT • COCKTAIL & WINE BAR • EVENT FACILITY • RETAIL BEER & WINE

15 Ionia SW Suite 130, Grand Rapids, Michigan 49503
t: (616) 774-9463 f: (616) 233-9960 Wendy@DivaniGR.com www.DivaniGR.com

Plated MENU

\$35 per person | 20 person minimum

6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill

Includes dinner tables, black linen napkins, china, and flatware

SALAD | Select ONE

Served with warm Focaccia bread & sun-dried tomato butter

MIXED GREENS Gluten-Free, Dairy-Free & Vegetarian
Tomato, cucumber, shredded carrot, red onion & house-made lemon-basil vinaigrette

ARUGULA Gluten-Free, Dairy-Free & Vegetarian
Arugula, dried cranberry, red onion, candied walnuts & cranberry vinaigrette | Add \$5 per person

CAESAR

Traditional Caesar salad of romaine lettuce, croutons & grated parmesan tossed in Caesar dressing | Add \$3 per person

ENTRÉE | Select ONE

Each guest will receive the same entrée.

Add \$5 per additional option.

Served with Chef's selection of vegetable & potato

CHICKEN PICCATA Gluten-Free

bone-in eight ounce breast of chicken with lemon-caper beurre blanc

* **FLANK STEAK** Gluten-Free | Add \$5 per person

six ounce steak blade-sliced medium-rare with red wine demi-glace

* **SCOTTISH SALMON** Gluten-Free

six ounce filet of salmon with tarragon beurre blanc

SEASONAL VEGETABLE RISOTTO Gluten-Free & Vegetarian

Creamy risotto with a colorful array of tender vegetables

COCONUT CURRY STIR FRY Gluten-Free & Vegan

Special Dietary Restrictions may be accommodated with advance notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Advance orders are required 14 business days prior to the event.

Please prepare visual markers for your servers to easily identify what each guest should receive.

Plated MENU

\$45 per person | 20 person minimum

*6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill
Includes dinner tables, black linen napkins, china, and silverware*

SALAD | Select ONE

Served with warm Focaccia bread & sun-dried tomato butter

MIXED GREENS Gluten-Free, Dairy-Free & Vegetarian

Tomato, cucumber, shredded carrot, red onion & house made lemon-basil vinaigrette

ARUGULA Gluten-Free, Dairy-Free & Vegetarian

Arugula, dried cranberry, red onion, candied walnuts & cranberry vinaigrette | Add \$3 per person

CAESAR

Traditional Caesar salad of romaine lettuce, croutons & grated parmesan tossed in Caesar dressing | Add \$3 per person

ENTRÉE | Select TWO

Additional selection add \$5 per person

Served with Chef's selection of vegetable and potato

CHICKEN & CHAMPIGNONS Gluten-Free

Bone-in eight ounce breast of chicken with mushroom cream sauce

***NEW YORK STRIP** Gluten-Free

Twelve ounce strip steak prepared medium-rare to medium with Gorgonzola cream | Add \$10 per person

***QUEEN FILET MIGNON** Gluten-Free

Six ounce filet mignon prepared medium-rare to medium with sautéed mushroom and red wine demi-glace | Add \$20 per person

***SCOTTISH SALMON** Gluten-Free

Six ounce filet of salmon with lemon-dill beurre blanc

SEASONAL VEGETABLE RISOTTO Gluten-Free & Vegetarian

Creamy risotto with a colorful array of tender vegetables

COCONUT CURRY STIR FRY Gluten-Free & Vegan

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