



Rosewood Dinner

The Soups

The options are endless and change with the season. Our Chef is constantly creating new soups. Some of our signature soups include:

Salmon Chowder
Chilled Summer Berry Soup
Rosewood's Spiced Pumpkin Soup

The Entrees

We have created many custom menus and menu items plated and buffets which have impressed our clients. Let our Chef create a new custom dish for your special event.

Beef

We use only "AAA" Black Angus Beef in all of our specialty dishes, or choose from a variety of roasts and steaks using one of our home-made marinades.

Rosewood Chunky Ranch Chili
The Rosewood Hamburger

sliced cherry tomato, goat cheese, and shallots

From the Rivers, Lakes and Oceans

Try one of our Chef's fresh seafood creations such as

Rosewood Baked Dijon Horseradish Salmon or
Vanilla Poached Shrimp

Chicken

Rosewood Honey Butter Glazed Chicken
Or our Chicken with an apple vanilla cream sauce

Pasta

A selection of pastas with homemade sauces

Baked Mac'n' Cheese 1 Dish, 3 Layers, 5 Cheeses

Vegetarian

Hot and Sour Tofu
Broccoli Tart

The Sides

As part of the overall dinner menu, the side dishes are developed specifically to compliment the Entrée. Some examples include:

Assorted Risotto Balls and
Fresh Vegetable Bundles