



## PLATED DINNER

### Options

(these options can be used as buffet substitutions)

#### Salads

Hand Tossed Caesar Salad  
Shaved Grana Padano, Roasted Garlic Croutons

Tomato & Cucumber  
Parsley Vinaigrette, Shaved Bermuda Onions

Green Apple & Celery  
Toasted Pecan Vinaigrette

Mixed Baby Field Greens  
Charred Tomato Vinaigrette

Tomato & Bread "Panzanella"  
Rosemary, Basil and Balsamic Vinaigrette

Chopped Iceberg Lettuce  
Blue Cheese-Pepper Dressing

Tomato & Mozzarella ala Caprese  
Balsamic Vinaigrette and Fresh Basil

Poached Seafood Salad  
Lemon-Lime Vinaigrette  
(Plated Only)

Garlic Grilled Portobello Mushroom Salad  
Frissee Greens, Julienne Onions, Citrus Vinaigrette, Crumbled Feta  
Cheese  
(Plated Only)

#### Soup

Smoke Tomato Bisque  
Extra Sharp Cheddar Cheese Crudette

Root Vegetable Chowder

Steak House French Onion Soup  
Sour Dough Crouton & Melted Gruyere

Oven Roasted Cauliflower Puree  
Curry & Mint Oils

Spicy Roasted Red Pepper Cream  
with Basil Pesto

Potato & Leek or (Classic Vichyssoises)  
Parsley Cream

Traditional Cream of Mushroom

Chicken & Dumpling

Roasted Pumpkin Puree  
Cumin-Chili Sour Cream w/ Lime

Bacon, Lettuce & Tomato Soup  
Grilled Wheat Toast Point with Whole Grain Mustard Aioli

Cognac Scented Australian Lobster Bisque  
Snipped Chives

Sweet Corn & Dungeness Crab Chowder

New England or Manhattan Style Clam Chowder

Wild Forest Mushroom Cappuccino  
with Foie Gras Foam & Black Pepper Biscotti

\*Chilled Summer Soups Available upon Request  
Samples Available

Cantaloupe Puree with Spicy Crab Salad  
(Chilled / Plated only)

Avocado Gazpacho with Chipotle Grilled Bay Shrimp  
and Lime Sour Cream



## Entrees Items

### SEAFOOD

Champagne and Herb Poached Chilean Sea Bass  
Charred Tomato Ragout w/ Kalamata Olives, Roasted Garlic, Basil

Pan Seared Orange Roughy  
Caviar Hollandaise & Manila Clam Hash

Almond Crusted Filet of Sterling Salmon  
Bay-Braised Cannellini Beans & Sauvignon Blanc Butter

Filet of Idaho Red Trout  
Wild Rice Pilaf, Hot Buttered Broccoli & Parsley Vinaigrette

Pan Seared "Blue Nose Grouper"  
White Truffle Cassoulet

Grilled Snow Crab Clusters  
Lemon scented Drawn Butter & Double Stuffed Baked Potatoes

Sautéed California Halibut  
Oven Roasted Spaghetti Squash w/ Spicy Shrimp Broth

Open Pit Grilled Australian Lobster Tail  
Cucumber-Mint Salad & Harissa Scented Cous Cous  
(Market Price Depends on Tail Weight)

### Chicken

Onion Crusted Free Range Breast Chicken  
White Cheddar Hominy and Apple Wood Smoked-Sweet Chili Relish

Classic Chicken Picatta  
Sun-Dried Tomato & Goat Cheese Cannelloni, Asparagus, Lemon-Caper Butter

Mesquite Smoked Chicken Enchiladas  
Ancho Chili Sauce, Spanish Rice, Refried Beans and Marinated Cabbage Salad

Southern Fried Chicken & Buttermilk Biscuits  
Sweet Pepper-Corn, Mashed Potatoes and Country Gravy

Back Yard Barbequed Bone-In Chicken  
Un-shucked Corn on the Cob, American Potato Salad & Red Cabbage Cole Slaw



### Beef / Lamb / Pork / Game

Slow Roasted "Black Angus" Pot Roast  
Porcini Mushroom Noodles ala Nage

Tandoori Spiced Rack of lamb  
Turmeric-Ginger Eggplant, Cumin Scented Basmati Rice and Raita

Cinnamon Seared Pork Tenderloin  
Brandy Baked Lady Apples and Rosemary Roasted Fingerling Potatoes

Chinese 5 Spice Braised Veal Short Ribs  
Garlic Seared Long Bean, Jasmine Rice and Hoi sin-Black Beans

Sweet Chili Dry Rubbed Rib Eye Steak  
Black Salad & Fire Roasted Salsa

Pan Seared Beef Tenderloin  
New York White Cheddar Scallop Potatoes, Dutch Cocoa-Dried Cherry Demi Glace

Oven Roasted Prime Rib of Beef  
Dressed Baked Potato, Candied Root Vegetables & Rosemary au jus

Coca-Cola & Orange Braised Pork Carnitas  
Tamotillo Salsa, Red Onion-Cabbage Slaw, Homemade Tortilla

Zinfandel Braised New Zealand Lamb Hind Shank  
Toasted Barley Risotto & Candied Parsnips

### \* Game Menu Designed by Request Example Available

Thyme Smoked Ring Neck Pheasant Breast  
Hedgehog Mushroom-Cornbread Stuffing, Grade "A" Amber Maple Glaze

### Pastas

Linguini & Black Tiger Prawns  
Braised Leeks, Chanterelle Mushrooms and Fresh English Peas

Bay Scallops & Button Mushrooms  
Fussilli Pasta, Smoke Tomato Marinara

Classic Spaghetti Bolognese  
Parmesan-Garlic Bread

Chicken & Penne Pasta  
Kalamata Olives, Roasted Red Peppers, Whole Clove Garlic, EVOO and Basil



## Desserts

English Stilton & Toasted Hazelnut Truffles  
Port Poached Cal Myrna Fig Puree w/ Star Anise

Roasted Pineapple Beignets  
Coconut-Caramel Dipping Sauce & Nutmeg Powdered Sugar

New York Style Cheese Cake

Grand Marnier Crème Brulee

Grilled Lemon & Rosemary Pound Cake  
Strawberry Compote, Fresh Whipped Cream

Peppermint Panacotta  
Milk Chocolate Crème Anglaise

Black Walnut "Ghirardelli" Chocolate Brownies

Banana Fosters  
Vanilla Bean Ice Cream

Assorted Mini Pastries and Tarts

Moms' Chocolate Cake  
w/ Milk Chocolate icing