

## PLATED DINNERS

### ENTREES

*Includes appetizer, salad, specialty farmed seasonal vegetables, ciabatta rolls and sweet butter, dessert, freshly brewed coffee, decaffeinated and selection of gourmet teas.*

Truffle and Crab Capped Filet of Beef  
Chanterelle Relish, Brandy Cream  
Walnut Gourmandise Quiche

Shrimp Jambalaya Stuffed Chicken Roulade  
Okra and Chorizo Gumbo Sauce  
Grilled Vegetables

Grilled Garlicky Jumbo Shrimp  
Bitter Orange and Capers, Dill Oil  
Sweet Potato and Mahon Gratin

Seared Mignonettes of Veal Tenderloin  
Zinfandel & Pear Reduction, Braised Fennel  
Turnip and Stewed Onion Hash

Blackberry Glazed Roasted Pork Tenderloin  
Mascarpone Polenta, Hard Cider Sauce  
Kiln Dried Cherry Chow Chow

Sautéed Cornmeal Crusted Grouper Filets  
Papaya-Passion fruit Salsa, Griddled Squash  
Blood Orange Reduction

Pan Flashed Red Snapper  
Leek and Broccoli Confit, Wilted Spinach  
Port Wine and Plum Tomatoes

Poached Atlantic Salmon  
Tangerine Beurre Monte  
Roasted Fingerling Potatoes, Julienne Vegetables

Honey Glazed Petite Filet and Grouper  
Horseradish Pureed Potatoes  
Ginger-Sage and Chipotle Pepper Sauces

Free Range Chicken & Swordfish Medallions  
Pommery Jus & Yellow Pepper Coulis  
Pancetta and Artichoke Ratatouille

Truffle and Crab Capped Filet of Beef  
Chanterelle Relish, Brandy Cream  
Walnut Gourmandise Quiche

Shrimp Jambalaya Stuffed Chicken Roulade  
Okra and Chorizo Gumbo Sauce  
Grilled Vegetables

Grilled Garlicky Jumbo Shrimp  
Bitter Orange and Capers, Dill Oil  
Sweet Potato and Mahon Gratin

Seared Mignonettes of Veal Tenderloin  
Zinfandel & Pear Reduction, Braised Fennel  
Turnip and Stewed Onion Hash

Blackberry Glazed Roasted Pork Tenderloin  
Mascarpone Polenta, Hard Cider Sauce  
Kiln Dried Cherry Chow Chow

Sautéed Cornmeal Crusted Grouper Filets  
Papaya-Passion fruit Salsa, Griddled Squash  
Blood Orange Reduction

Pan Flashed Red Snapper  
Leek and Broccoli Confit, Wilted Spinach  
Port Wine and Plum Tomatoes

Poached Atlantic Salmon  
Tangerine Beurre Monte  
Roasted Fingerling Potatoes, Julienne Vegetables

Honey Glazed Petite Filet and Grouper  
Horseradish Pureed Potatoes  
Ginger-Sage and Chipotle Pepper Sauces

Free Range Chicken & Swordfish Medallions  
Pommery Jus & Yellow Pepper Coulis  
Pancetta and Artichoke Ratatouille

**(Split entrées or combination plates will be charged at the higher price.  
There is a maximum of two choices for split entrées.)**

*A \$35.00 labor charge will apply for guarantees under twenty-five people.*

## **PLATED DINNERS**

*(Select one Appetizer, Salad & Dessert from each category)*

### **APPETIZERS**

Fruitwood Smoked Chicken Alms Purse  
Leek Oil, Yellow Tomato Gravy

Seared Ahi Tuna, Soya Glaze  
Wasabi Cream, Gingered Slaw

Slivered Duck Prosciutto  
Walnut Cheesecake, Currant Syrup

### **SALADS**

Tossed Mixed Greens  
Candied Smoked Almonds & Stilton Cheese  
Blackberry Currant Vinaigrette

Bibb Lettuce and Lolla Rosa  
Hearts of Palm & Artichokes  
Herbed Dijon Dressing

Fresh Spinach Leaves  
Portobello Slivers, Pita Croutons  
Walnut Oil

Traditional Caesar Salad  
Black Pepper, Croutons, Parmesan  
Pecorino Vinaigrette

Mixed California Field Greens  
Pignolis, Flower Petals, Dried Mango  
Grilled Pineapple Vinaigrette

Seasonal Sweet and Bitter Greens  
Mandarin Oranges and Macadamia Nuts  
Papaya Seed Vinaigrette

*A \$35.00 labor charge will apply for guarantees under twenty five people.*

## **PLATED DINNERS**

### **SPECIALTY SELECTIONS**

#### **APPETIZERS**

Grilled Shrimp and Angel Hair Pasta  
Chili Oil, Lime Mayonnaise, Fresh Dill

Pan Seared Pompano, Lobster Broth  
Garlic, White Beans, Fingerling Potatoes

Roasted Pheasant and Pasilla Consommé  
Candied Garlic and Leek Confiture

Open Faced Lobster and Morel Ravioli  
Braised Yellow Pepper Sauce, Scallion Pesto

Shiitake and Montrachet Polenta  
Crab Vinaigrette, Devon Cream and Caviar

#### **SALADS**

Frisee, Radicchio and Mache  
Pears, Gorgonzola-Pine Nut Tart, Peppercorn Vinaigrette

Baby Red Oak Leaf and Pea Sprouts  
Smoked Venison Carpaccio, Lemon-Date Vinaigrette

Treviso, Red and Green Endive, Watercress  
Caramelized Apple Flan, Pomegranate Vinaigrette

California Field Greens, Vegetable and Sweet Pepper Terrine  
Dendrobium Orchid, Dried Corn Vinaigrette

Hearts of Romaine and Lambs Ear Lettuces  
Prosciutto, Pear Tomatoes, Stilton Vinaigrette

Mesclun Greens, Osaka Mustard and Herbs  
Roasted Asparagus, Tobiko Caviar, Tawny Port Vinaigrette

*A \$35.00 labor charge will apply for guarantees under twenty-five people*

## **PLATED DESSERTS**

Irish Cream Cake with Baileys Whipped Cream

Chocolate Decadence Cake with French Whipped Cream

Traditional Key Lime Pie

Cappuccino Torte

Tiramisu Dessert with Frangelico Cream

Lemon Essence Cheesecake