

## MENU ONE

(Groups of 50 or more, choose one entrée)

### Appetizers to Share

(choose two)

- Stuffed Cremini Mushrooms
- Dungeness Crab Cakes with Remoulade Sauce
- Smoked Salmon Crostini
- \*Wood Oven Roasted Pancetta Wrapped Scallops
- \* Chilled Prawns with Cocktail Sauce

### Second Course

(choose one)

- Waterfront Clam Chowder with Fresh Steamed Littlenecks and Applewood Smoked Bacon
- Hearts of Romaine with Caesar Dressing and Parmesan Cheese
- Star Route Farms Tossed Baby Lettuces with House Vinaigrette, Goat Cheese Crostini

### Entrees

(choose two)

- \*\*Double R Ranch Mesquite Grilled Filet of Beef with Potato Gratin & Wild Mushrooms
- Pan Roasted Salmon, Quinoa with Spring Vegetables
- Mesquite Grilled Halibut, Crab Mashed Potatoes & Asparagus
- Oven Roasted Sea Bass, Crushed Fingerling Potatoes, Asparagus & Orange Tomato Vinaigrette
- Short Ribs of Beef with Mashed Potatoes, Blue Lake Green Beans & Carrots
- Stuffed Chicken Ballantine, Polenta,, Sautéed Spinach, Natural Jus
- Penne Pasta with Tomato Confit, Peas, Wild Mushrooms

### Desserts

(choose one)

- Warm Apple Crisp with Vanilla Ice Cream
- Chocolate & Walnut Brownies with Vanilla Bean Ice Cream
- Chocolate Fondant with Raspberry Coulis
- Almond Cake with Crème Chantilly & Poached Apricots
- Vanilla Bean Crème Brulee
- Sorbet of the Day

Four Course Dinner \$68.00 per person plus 20% service charge, 5% city health plan and 8.5% sales tax

Add \$10.00 per person for each additional choice per category

\*Scallops & Prawns add an additional \$3.50 per person

\*\*Filet of Beef Market Price