



PLATED DINNER

Design your own dinner by selecting a starter, entree, starch and vegetable.
All plated dinners are served with assorted rolls, freshly brewed coffee and a selection of hot teas.

STARTERS (SELECT ONE)

Appetizer

Beef carpaccio, shaved goat cheese, roasted Cipollini onion, baby arugula, port infused figs, spiced pecans balsamic reduction

Soup

Velvet Lobster Bisque with Tarragon Crème Fraiche

Salads

Tomato and mozzarella with a bundle of baby field greens, parmesan crisp and herb vinaigrette

Baby lettuce, bleu cheese crumbles, candied walnuts, Fuji apple vinaigrette and raspberries

Baby arugula and bibb lettuces in a crisp spinach tortilla with macadamia nut crusted goat cheese, jicama citrus slaw and pineapple vinaigrette

Chopped romaine hearts, parmesan curls, garlic croutons, parmesan crisp, pear tomato & creamy Caesar dressing

ENTREES (SELECT ONE)

Rosemary Crusted Chicken Breast
Wild Mushroom Marsala Essence

Pan Seared Snapper
with Golden Pineapple Salsa

New York Strip
with roasted Garlic Maître d Butter

Stuffed Roulade of Chicken
Spinach, Sundried Tomato & Fontina Cheese

Grilled Sesame Tuna
with Ponzu Sauce

Veal Medallions
with Red Wine Demi-Glace

Pecan Crusted Trout
with Beurre Blanc

Filet Mignon
with Port Wine Demi-Glace

Herb Crusted Veal Chop
with Port Wine Demi-Glace

Pan Seared Citrus Soy Salmon
Papaya Cilantro Salsa or Pistachio Dusted

Petite Filet &
Jumbo Lump Crab Cake

Grilled Mahi Mahi
with Golden Pineapple Salsa

Chilean Seabass
with Beurre Blanc

VEGETABLES (SELECT ONE)

Grilled Vegetable Stack
Sautéed Broccolini

Sautéed Seasonal Vegetable Medley

Sautéed Spinach w/ Garlic

Stir Fried Vegetable

Green Beans Almondine

Roasted Vegetables

Brussel Sprouts with Hazelnut Butter

Creamed Spinach

STARCHES (SELECT ONE)

Manchego Double Stuffed Potato

Orzo

Couscous

Roasted Yukon, Sweet or Fingerling Potatoes

Rice

Risotto

Polenta

Smashed Yukon, Sweet or Peruvian Potatoes

