DINNER

Choose from a template of successful sample menus for your planning purposes. We will custom create a menu focused on seasonality and culinary variety that meets your needs.

$42
Spinach Salad *tomatoes, calamata olives, fresh mozzarella, white balsamic vinaigrette*
Baked Lobster Gratin
Beef Tenderloin Medallions
* caramelized onions, sherry mushrooms*
Whipped Gruyere Potatoes
Quinoa Kale Salad
*golden raisins, roasted cauliflower*
Roasted Market Vegetables
Artisan Baguette

$34
Mixed Greens *roasted grapes, spiced walnuts goat cheese, orange black pepper vinaigrette*
Grilled King Salmon *plum compote*
Rack of Lamb *olive mint relish*
Oven Roasted Lemon Potatoes
Lentil Stuffed Peppers
Grilled Zucchini and Yellow Squash *aged balsamic*
Homemade Focaccia

$30
Kale Salad *spiced apples, aged cheddar, walnuts, raspberry vinaigrette*  
Cornish Game Hen
*stone ground mustard cream sauce*
Grilled Sablefish *chili sauce*
Sticky Rice
Baby Bok Choy *crispy leeks*
Homemade Brioche

$28
Romaine Salad *roasted red peppers, marinated chick peas, fresh mozzarella, herb vinaigrette*
Roast Chicken *herb pan juices*
Rockfish *spicy tomato jam*
Roasted Sweet Potatoes
Sautéed Haricots Verts
Homemade Herb Rolls

$25
Spinach Salad *roasted cauliflower, golden raisins, sunflower seeds, harissa vinaigrette*
Stuffed Pork Chops *apple chutney*
Curried Lentils
Grilled Red Peppers *leek relish*
Homemade Focaccia

Dessert - $7
Let our fabulous pastry team round out your experience with a beautiful and unforgettable sweet!
Layered Cakes, Pot de Crème, Mousse, Trifles, Tarts, Bread Pudding, Fruit Crisps/Pie and more..

$200 minimum per order ~ Delivery and sales tax additional ~ Expert staffing available

206-794-0812

ARTISAN BUILT EVENTS
Chefdane.com

4/1/16