

Plated Dinners - Starters



*Dinner Selections are accompanied by a Choice of Salad or Soup
Chef's Selection of the Freshest Seasonal Vegetables
Starch, Warm Rolls with Butter and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Herbal Teas*

SOUPS

CREAM OF WILD MUSHROOM

BUTTERNUT SQUASH SOUP

LOBSTER BISQUE A L'ARMAGNAC

CHEF'S SOUP DU JOUR

SALADS

CAESAR SALAD

*Classic Combination of Romaine Lettuce
Parmesan Cheese, Croutons
Creamy Caesar Dressing*

SIENNA SALAD

*Tender Baby Greens
Toasted Pine Nuts, Gorgonzola Cheese
Sun Dried Cherries and Tomatoes
Balsamic Vinaigrette Dressing*

GREEK SALAD

*Romaine Lettuce, Red Onion, Cucumber
Feta Cheese, Kalamata Olives
Greek Dressing*

SONOMA SALAD

*Fresh Spinach Leaves with Orange Segments
Craisins, Candied Pecans, Sliced Strawberries
Citrus Vinaigrette Dressing*

MARKET GREENS SALAD

*Mixed Field Greens, Shredded Carrots
Sliced Cucumber and Pear Tomatoes
White Balsamic Vinaigrette*

PEAR AND WALNUT CHEESE SALAD

*Roasted Pear, Mixed Greens
Honeyed Walnuts and Maytag Bleu Cheese
Cabernet Vinaigrette*

Plated Dinners - Entrees



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CHICKEN PARMESIAN

*Hand Braided Chicken Breast topped with Hearty Marinara Sauce on a Bed of Linguini
\$26.95 per person*

GRILLED YELLOW FIN

*Served with a Mango Papaya Relish
\$29.95 per person*

AIRLINE CHICKEN BREAST

*Grilled and Marinated with Fresh Herbs served over Saffron Risotto
\$29.95 per person*

PORK LOIN

*Sliced Roasted Pork Loin with Mango Relish served with Chipotle Mashed Potatoes
\$29.95 per person*

CHICKEN WELLINGTON

*Chicken Breast stuffed with Mushroom Duxelle wrapped in a Flaky Puff Pastry
Served on a bed of Wild Mushroom Ragout
\$32.95 per person*

BRAISED SHORT RIBS

*Served with Sweet Potato Mash
\$50.00 per person*

SQUAB

*Served with miss....Sauce and Parmesan Polenta
\$51.95 per person*

OSSO BUCCO

*Veal Osso Bucco with Boursin Cheese Potatoes
\$55.00 per person*

*All Entrée's Accompanied by Chef's Choice of Fresh Seasonal Vegetable and Starch
Beef Entrée's are Prepared to a Medium Temperature Unless Otherwise Indicated*

*All Prices are subject to Current Applicable Sales Tax and 20% Service Charge
A \$50.00 Service Fee will apply for meal service to groups of less than 25 people
On entrees that are split, the higher price will prevail.
All Prices subject to Change*

Plated Dinners - Entrees



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WOOD ROASTED PRIME RIB

*Hearty Slice of Prime Rib topped with Caramelized Onions
Served with Chive Potatoes, Whipped Horseradish Sauce and Natural Au Jus
\$38.95 per person*

SWORDFISH MEDALLION

*Grilled medallions of Swordfish with Tropical Fruit Salsa
Served with Parisian Potatoes
\$38.95 per person*

SALMON EN CROUTE

*Salmon in Puff Pastry Shell filled with Boursin Cheese and Topped with Fresh Basil Cream
\$39.00 per person*

FILET OF BEEF AND AIRLINE CHICKEN DUET

*Petit Filet and Airline Breast of Chicken with Mushroom Demi Glaze
Served on a bed of Mashed Potatoes
\$43.95 per person*

FILET AND SEAFOOD DUET

*Petit Filet, Seared Kabob of Prawn, and Jumbo Scallop on a bed of Sautéed Leeks
Demi Glaze and Saffron Cream Sauce
\$46.95 per person*

GRILLED VEAL CHOP

*Veal Chop with Cabernet Reduction
Served with Truffle Mashed Potatoes
\$49.95 per person*

AUSTRALIAN LAMB CHOPS

*Orange Crusted Lamb Chops with Persian Potatoes
\$48.95 per person*

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SEARED DUCK BREAST

*Served with a blend of Wild Rice
\$47.95 per person*

CHARBROILED FILET MIGNON

*Grilled 8 ounce Center Cut Filet with Merlot Sauce
Served with Roasted Twice Baked Potato
\$52.95 per person*

SURF AND TURF

*Charbroiled Filet Mignon and Lobster Tail
Served with Garlic Mashed Potatoes
\$ Market Price*

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Plated Dinner - Desserts



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MILE HIGH CHEESE CAKE

Topped with Fresh Strawberry Coulis

DEATH BY CHOCOLATE

Chocolate Flourless Cake and Dark Chocolate Mousse topped with Dark Chocolate Ganache

TRIO OF MINI MOUSSE CUPS

Chocolate Cups filled with Raspberry, Chocolate Mocha and Vanilla Bean Mousse

MIXED FRUIT TART

Thin Short Dough Shell filled with Custard Topped with Strawberries, Kiwi and Peaches

CARROT CAKE

*Carrot Cake with Cream Cheese Frosting
Candied Carrot Strings
Served with Carmel Sauce*

DEEP DISH MINI PECAN TART

*Flaky Deep Dish Pie Crust
Buttery Pecan Filling*

CRÈME BRULÉE

Crème Brule Accented with a Chocolate Straw

RED VELVET CAKE

Classic Red Cake with Cream Cheese Frosting

HOUSEMADE BUTTERCREAM CAKE

*Flavored Chiffon Cake comes in Amaretto
Chocolate, Strawberry, Coconut, Lemon
Vanilla, Hazelnut and Mocha Butter Cream*

TRIO OF MINI PASTRIES

*Opera Cake
White Chocolate Mousse Cup
Seasonal Fruit Tart*

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