



Dinner Soup Selections

Choice of one soup

Golden Tomato Gazpacho
with Toasted Garlic and Lemon
(May thru September)

Grilled Corn Chowder
with Lemon, Basil and Dungeness Crab

Creamy Roasted Tomato Soup
with Basil Puree

67 Signature Clam Chowder

Tuscan Lentil Stew
with Crispy Sourdough and Extra Virgin Olive Oil

Spicy Black Bean
with Lime Crème Fraîche and Crispy Tortillas



Plated Dinners

Minimum of Fifteen Guests Per Entrée, Maximum of Two Entrées Selections

Price Point Based on Higher Priced Entrée Selection

Salad, Entrée, Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee,
Assorted Tazo Teas and Dessert

Salads

Caprese Salad (May thru September)
Vine Ripened Tomato, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinegar

Mixed Field Greens
Toasted Almonds, Goat Cheese and Tangerine-Honey Dressing

Caesar Salad
Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons, Eggless Caesar Vinaigrette

Apples and Watercress
Double Cream Brie, Granny Smith and Red Delicious Apples, Shaved Red Radishes,
Apple Ale Vinaigrette



Plated Dinner Entrées

Pepper Crusted Filet of Beef

Cheddar Gratin, Madeira Sauce and Chef's Seasonal Select Vegetables

14 oz. Pork Rib Chop

Shiitake Bread Pudding, Carmel Granny Smith Apple, Calvados Sauce

Garlic Brushed Sirloin Steak

Soft Goat Cheese Polenta, Pancetta, Mushroom Ragout
Chef's Seasonal Select Vegetables

Crispy Breast of Chicken

Goat Cheese Dumplings, Four Mushroom Ragout, Roasted Asparagus



Pan Seared Alaskan Salmon

Wild-style Barley Risotto, Asparagus Spears, Melted Leeks, Cream Sherry Crab Fondue

Miso Seared Halibut

Ginger Miso Sauce, Coconut Rice and Asian Cabbage

Vegetarian Options:

Truffle Risotto and Ricotta Cake

Smoked Tomato Ratatouille and Balsamic Syrup

Truffled Beggars Purses

Herbed 5 Cheese Fondue



Duel-Plated Entrées

Salad, Entrée, Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee,
Assorted Tazo Teas and Dessert

Alaskan Salmon and Filet of Beef Tenderloin

Soft Goat Cheese Polenta, Garden Vegetable Ratatouille, Cabernet Reduction

Sesame Crusted Halibut and Petite Filet of Beef

Ginger Miso Sauce, Coconut Rice, Caramelized Onions and Long Beans

Petite Filet of Beef and Almond Crusted Mountain Trout

Roasted Fingerling Potatoes and Leek Tomato Compote

Filet of Beef Tenderloin and Gulf Shrimp

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce and Tomato Jam
Chef's Selection of Vegetable



Filet of Beef with Roasted Maine Lobster Tail

Boursin Swirl, Madeira Glace and Beurre Monte



Desserts

Nellie & Joes Key Lime Pie
with Tropical Fruit Sauces

Chocolate Raspberry Cheesecake
with Valrhona Sauce

Tiramisu
with Espresso Anglaise

Apple Galette
with Cinnamon Chantilly

Banana Chocolate Torte
with Bourbon Anglaise



Jamaican Rum Carrot Cake
with Special Cream Cheese Icing

Almond Moscato Panna Cotta
with Candied Orange and Crisp Tuile

Fresh Fruit Tarlet
with Berry Coulis

Hazelnut Chocolate Decadence