



## **PLATED DINNER**

**Price Point Based on Highest of Entrée Selection**

Available for Guest Counts of 25 or More

Salad, Entrée, Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee

### **Salads**

Choice of One

**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

## DUAL- PLATED DINNER ENTREES

### **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

**Chocolate Hazelnut Decadence**

**Viennese Pastry Display**  
A Selection of Cakes, Tortes, Caramel Flan, Mini Pastries, Fresh Fruit, Assorted Truffles,  
and Seasonal Fruit with Chocolate Fondue

**Petite Selection of Chef's Assorted Desserts**  
Available for 50 guests or less