



Choose One Salad, One Entrée (or Entrée Duet) and One Dessert with Coffee Service

Up to Three Entrée Selections Offered with Client Provided Place Cards

All Plated Dinners Accompanied by Chef's Selection Seasonal Vegetables, Rolls with Butter, Coffee and Tea Service

Entrée Count Due 72 Hours Prior to Event

STARTERS

Poached Shrimp with Cocktail Sauce and Sesame Ginger Aioli | \$18

Dungeness Crab Cake with Cajun Remoulade, Micro Greens | \$15

Roasted Cauliflower Soup, Lemon Crème Fraiche | \$10

Lobster Bisque with Chives and Maine Lobster | \$14

SALAD select one

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes, Shaved Radish and Julienned Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Baby Greens with Tart Cherries, Candied Pecans and Bleu Cheese with Balsamic Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona Almonds, Goat Cheese and Honey Vinaigrette

ENTRÉE select one

Herb Roasted Chicken with Creamy Corn Polenta, Braised Greens, Chicken Jus | \$94

Pan-Seared Salmon with Soy Sesame Glaze and Ginger Butter, Jasmine Rice and Haricot Vert | \$98

Lemon Herb Crusted Sea Bass with Tomato Beurre Blanc, Roasted Corn Succotash | \$110

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes, Baby Glazed Carrots, Red Wine Reduction | \$98

Filet of Beef with Potatoes Au Gratin, Wilted Swiss Chard, and Merlot Demi-Glacé | \$110

Waygu Strip Loin, Rosemary Honey Glazed Fingerling Potatoes and Charred Asparagus with Berry Gastrique | \$120

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.

VEGETARIAN/VEGAN ENTRÉE

Roasted Japanese Eggplant and Coconut-Steeped Forbidden Rice with Mushrooms, Romesco Sauce and Yellow Tomato Vinaigrette | \$95

ENTRÉE DUET select one

Petite Filet of Beef with Pan-Seared Sea Bass, Honey Glazed Fingerling Potatoes and Seasonal Vegetables | \$145

Petite Filet of Beef with Shrimp Scampi, Roasted Garlic Mashed Potatoes and Seasonal Vegetables | \$125

Petite Filet of Beef with Butter-Poached Lobster Tail, Truffle Au Gratin Potatoes and Seasonal Vegetables | MP

Oven-Roasted Chicken Breast and Petite Filet Mignon with a Mushroom Demi-Glacé, Yukon Gold & Sweet Potato Hash and Seasonal Vegetables | \$125

DESSERT select one

Crème Brûlée with Fresh Berries

Strawberry Tart with Orange Bavarian Cream and White Chocolate Crème Anglaise

Lemon Cheesecake with Lemon Curd and Raspberry Coulis

German Chocolate Bombe with Vanilla Bean Crème Anglaise

Chocolate Cheesecake with Peanut Butter Powder and Chocolate Soil

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

PLATED DINNER SERVICE & DIETARY REQUESTS

Full table set and serviced in an outdoor or indoor location

Based on a minimum of eight guests, \$150 charge applies if under minimum

Tableside wine service is suggested with plated dinners

Printed Menus \$10 per guest

Gluten-free options available upon request

Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed

Custom chef menus can be created upon request



Lincoln \$120 per guest

Basket of Crisp Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Diced Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar

–

Mixed Greens with Frisee, Pecorino Romano, Fennel and
Pine Nuts with a Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

–

Marinated Chicken Breast with Lemongrass Butter Sauce and
Mango Salsa

Pistachio Crusted California Sea Bass with Roasted Artichokes,
Tomatoes and Lemon Cous Cous

Cheese Tortellini with Braised Leeks in a Sweet Corn Velouté

–

Ginger-Glazed Baby Carrots

–

Chocolate-Dipped Strawberries

Lemon Tarlet

Cherry Frangipane Cake

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

The Big Apple \$130 per guest

Cold Charred Asparagus Platter with Whole Grain Mustard Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona
Almonds, Goat Cheese and Honey Vinaigrette

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

–

Roasted Chicken with Tomato Butter Sauce

Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Mushroom Brandy Sauce

–

Smoked Cheddar Mashed Potatoes

Steamed Vegetables

–

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

New York Style Cheesecake with Cherry Compote

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted

Tea Forté Gourmet Tea and Herbal Teas

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



Roasted Pig

Feeds 40-50

Select between Southwestern-style or Asian-style

Southwestern Style, \$125 per person served with:

Southwestern Caesar Salad

Sonoran Chopped Salad

—

Roasted Pig

Served with: Corn and Flour Tortillas, Fire Roasted Salsa & Salsa Verde, Pickled Red Onions, Cilantro, Queso Fresco and Southwest Slaw

—

Spanish Rice

Ranchero Beans

Calabacitas

—

Chef's Choice Petite Sweets

Freshly Brewed **PRESS** and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

Asian Style, \$130 per person, served with:

Udon Noodle Salad

Asian Crunch Salad

—

Roasted Pig

Served with: Spring Pancake, Orange Hoisin Sauce, Sweet Chili Sauce, Chili Oil, Green Onions Kimchi and Asian Slaw

—

Jasmine Rice

Garlic Green Beans

Spicy Roasted Eggplant

—

Chef's Choice Petite Sweets

Freshly Brewed **PRESS** and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



East Meets West \$120 per guest

- Miso Mushroom Soup
- Crispy Asian Salad – Napa Cabbage and Spinach, Bell Pepper, Red Onion, Carrots, Avocado, Cashews, Cucumbers, Cilantro, Crispy Wontons, Orange-Sesame Vinaigrette
- Chow Mein Noodle Salad
- Sweet Hawaiian Rolls and Butter
-
- Soy Ginger Chicken
- Miso Marinated Ora King Salmon with Julienned Vegetables in a Ginger Butter Sauce
- Vegetarian Red Curry
- Braised Baby Bok Choy and Crispy Vegetables
-
- Coconut-Infused Jasmine Rice
-
- Lemongrass Crème Brulee Spoon
- Pineapple Coconut Cake
- Sticky Rice Pudding Wonton with Mango Curd Dipping Sauce
- Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
- Assorted *Tea Forté* Gourmet Tea and Herbal Teas

The Santa Fe \$100 per guest

- Chicken Tortilla Soup with Lime Crème Fraîche
- Southwestern Caesar Salad Garnished with Tortilla Strips
- Arugula Salad, Roasted Corn, Avocado, Pine Nuts, Pickled Onions with Lime Vinaigrette
-
- Three-Cheese Enchiladas
- Roasted Ora King Salmon with Lime and Cilantro Butter
- Butter Grilled Skirt Steak with Chili Corn Jus
-
- Calabacitas
- Cilantro-Lime Rice
- Ranchero Beans
-
- Assorted Hand Pies
- Apricot Tres Leches Cheesecake
- Cinnamon Flan
- Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted *Tea Forté* Gourmet Tea and Herbal Teas

BUFFET DINNER SERVICE

*90-minutes of service and full table set in an outdoor or indoor location
 Based on a minimum of 25 guests, \$150 charge applies if under minimum
 Per person menu will be charged upon full guest count
 *Chef Fee is \$175 per 50 guests
 Tableside wine service is suggested for buffet dinners*

DIETARY REQUESTS

Gluten-free options available upon request Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed Custom chef menus can be created upon request

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.