



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 | \$22

Dungeness Crab Cake with Cajun Remoulade, Micro Greens | \$18

Roasted Cauliflower Soup, Lemon Crème Fraiche | \$15

Lobster Bisque with Chives and Maine Lobster | \$18

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 | \$120

Pan-Seared Salmon with Soy Sesame Glaze and Ginger Butter, Jasmine Rice and Haricot Vert | \$126

Lemon Herb Crusted Sea Bass with Tomato Beurre Blanc, Roasted Corn Succotash | \$140

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes, Baby Glazed Carrots, Red Wine Reduction | \$126

Filet of Beef with Potatoes Au Gratin, Wilted Swiss Chard, and Merlot Demi-Glacé | \$140

Wagyu Strip Loin, Rosemary Honey Glazed Fingerling Potatoes and Charred Asparagus with Berry Gastrique\* | \$160

\*A minimum of 20 guests is required for this selection.

25% service charge & 8.80% tax (current tax) apply. 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 food-borne illness, especially if you have certain medical conditions. Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.

VEGETARIAN/VEGAN ENTRÉE select one

Butternut Squash Ravioli with Carrot Coconut Cream Sauce and Roasted Vegetables

Roasted Spaghetti Squash with Peas, Kale, Cherry Tomatoes, Marinara Sauce (V, Veg, DF, NF, GF)

Potato Scallops with Seasonal Roasted Vegetables, Sweet Pickled Onions, Green Harissa Sauce (V, Veg, DF, NF)

Ratatouille Hash with Thyme-Roasted Tomato Sauce served with Herbed Rice (V, Veg, DF, NF, GF)

ENTRÉE DUET select one

Petite Filet of Beef with Pan-Seared Sea Bass, Honey Glazed Fingerling Potatoes and Seasonal Vegetables | \$165

Petite Filet of Beef with Shrimp Scampi, Roasted Garlic Mashed Potatoes and Seasonal Vegetables | \$150

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 | \$150

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 Anglaise and Chocolate Soil

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

Chocolate Layer Cake with Raspberry Coulis and Orange Chocolate Mousse (GF, DF, NF, V)

Berry Trifold with Coconut Anglaise and Oatmeal Cookie Crumble (GF, DF, NF, V)

PLATED DINNER SERVICE & DIETARY REQUESTS

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

Tableside wine service is suggested with plated dinners  
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** \$160 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 Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

**The Big Apple** \$160 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 Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

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### Roasted PigA

Feeds 40-50

Select between Southwestern Style and Asian Style

*Southwestern Style, \$160 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 Illy and Decaffeinated Coffee Assorted *Tea*

*Forté* Gourmet Tea and Herbal Teas

*Asian Style, \$160 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 Illy and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

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**East Meets West** \$140 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 Illy Coffee and Decaffeinated Coffee
- Assorted Tea Forté Gourmet Tea and Herbal Teas

**The Santa Fe** \$140 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
- Mexican Chocolate Cheesecake
- Cinnamon Flan
- Freshly Brewed Illy 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  
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