



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

- 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, Broccoli, Roasted Cipollini Onion, Chicken Au Jus | \$120
*Pan-Seared Salmon with Soy Glaze and Ginger Beurre Blanc Sauce, Jasmine Rice, Cilantro, and Baby Bok Choy | \$126
Lemon Herb Crusted Sea Bass with Basil Butter Sauce, Broccoli, and Honey Roasted Fingerling Potatoes | \$140
Slow-Braised Beef Short Ribs in Natural Jus, Roasted Garlic Mashed Potatoes, Braised Greens and Red Pepper Relish | \$126
*Filet of Beef with Potatoes Au Gratin, Baby Glazed Carrots, 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 Fresh Baby Arugula
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

–

Cheese Ravioli with Garlic Cream 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 Pig^A

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

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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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