



## Plated Dinner

### **Pricing: (based on a 100 guests)**

2 courses: soup or salad, main entrée	\$27/person
3 courses: soup or salad, main entrée, dessert	\$33/person
4 courses: starter, salad or soup, main entrée, dessert	\$41/person

\*All entrées can include three pre-selected choices. Example: Halibut, filet of beef or summer vegetable risotto for the vegetarians.

\*All dinners are served with artisan breads and butter or extra virgin olive oil

### **Supplements:**

Cheese Course:	\$7/person
Table side choice for guest:	
Salad or soup or dessert	\$7/person
Starter or main entrée	\$9/person

## Starters

AHI TOWER ON A CRISPY WONTON BLANKET (SUPPLEMENT \$3)

CARAMELIZED ONION AND GRUYÈRE TART

DUNGENESS CRAB TOWER WITH AVOCADO, HARD BOILED EGG, CUCUMBER,  
TOMATO AND RED ONION (SUPPLEMENT \$3)

DUNGENESS CRAB CAKE ON A SUMMER CORN CAKE WITH A ROASTED  
TOMATO AÏOLI (SUPPLEMENT \$3)

EGGPLANT TOWER W/ ROASTED PEPPERS, ZUCCHINI, CHÈVRE & PINE NUTS

MUSSELS OR CLAMS PROVENÇAL WITH GRILLED BREAD AND ROUILLE

PAN SEARED SCALLOPS WITH PINEAPPLE LIME SALSA ON A SWEET POTATO CAKE

PARMA PROSCIUTTO WRAPPED PRAWNS WILTED GREENS W/ BALSAMIC GLAZE

POMEGRANATE & BLUEBERRY GLAZED DUCK BREAST ON A WILD RICE RISOTTO  
CAKE SERVED WITH A BED OF MÂCHE WITH CHÈVRE (SUPPLEMENT \$3)

PRAWNS IN A SAFFRON-CILANTRO BROTH WITH CHICKPEAS

SEARED SCALLOPS ON CARROT PUREE WITH A TANGERINE VINAIGRETTE

SESAME CRUSTED SEARED AHI TUNA WITH ASIAN GREENS (SUPPLEMENT \$3)

SMOKED SALMON W/ CUCUMBER RELISH AND FINGERLING POTATO SALAD

SPICY PRAWNS WITH A CILANTRO ALMOND SAUCE ON CRISPY POLENTA

WILD MUSHROOM RAVIOLI WITH ASPARAGUS AND PANCETTA



## Soup

CARROT AND GINGER  
COCONUT CURRY FISH SOUP WITH BASIL AND LEMON  
CORN CHOWDER (WITH DUNGENESS CRAB SUPPLEMENT \$4)  
CREAM OF WILD MUSHROOM  
DOROTHY'S CHICKEN NOODLE SOUP  
FRENCH ONION GRATINEÉ  
GAZPACHO  
GARDEN VEGETABLE WITH SAGE CROUTONS  
ITALIAN LENTIL AND SWISS CHARD  
NEW ENGLAND STYLE CLAM CHOWDER  
POTATO LEEK  
ROASTED BUTTERNUT SQUASH  
ROASTED TOMATO WITH A CRISPY GOAT CHEESE PURSE  
SPLIT PEA SOUP (VEGETARIAN OPTION AVAILABLE)  
TORTILLA SOUP WITH QUESO FRESCO, AVOCADO, CILANTRO AND LIME  
WATERCRESS WITH CRÈME FRAÏCHE  
WILD RICE, MUSHROOM AND MADEIRA  
ZUPPA DI RISO



## Salad

BABY GREENS, CHÈVRE, SUMMER BERRIES AND PASSION FRUIT VINAIGRETTE  
BABY LETTUCE WITH TOASTED WALNUTS & ORANGE RASPBERRY VINAIGRETTE  
BELGIAN ENDIVE AND ROQUEFORT WITH WALNUT VINAIGRETTE  
CAESAR WITH ANCHOVY FILETS AND TOASTED GARLIC CROUTONS  
CRISP ROMAINE LEAVES WITH CRISPY BACON, TOMATO, CHIVES, AND CHUNKY  
MAYTAG BLUE CHEESE DRESSING  
CRISP ROMAINE W/ RADISHES, ALMONDS, CELERY, RAISINS & A RED WINE DRESSING  
DUCK PROSCIUTTO, ARUGULA, WALNUTS AND PEACHES  
FAVA BEANS, SHAVED PECORINO DRIZZLED WITH EXTRA VIRGIN OLIVE OIL  
FIG, PROSCIUTTO, AND ARUGULA WITH PARMESAN SHAVINGS  
GOLDEN BEETS, MAYTAG BLUE CHEESE, WALNUTS AND BALSAMIC GLAZE  
GREENS W/ ENGLISH CUCUMBER, TOMATO, SWEET ONION & A LEMON VINAIGRETTE  
MÂCHE WITH GOAT CHEESE, TOASTED WALNUTS DRIZZLED WITH AGED BALSAMIC  
MIXED FIELD GREENS WITH CHAMPAGNE VINAIGRETTE  
LENTIL CAKE ON SPINACH WITH CRUMBLER GOAT CHEESE AND LEMON VINAIGRETTE  
ORGANIC GREENS WITH GORGONZOLA BLUE CHEESE  
PEAR, CANDIED WALNUTS & STILTON WITH A MAPLE VINAIGRETTE  
SALAD NIÇOISE WITH SEARED AHI TUNA, TOMATO, CHOPPED EGGS, NIÇOISE  
OLIVES, RED ONION AND LEMON VINAIGRETTE (SUPPLEMENT \$3)  
SHAVED FENNEL AND PIPPIN APPLE WITH SPICED PECANS AND NAPA CABBAGE  
TOMATO, FRESH MOZZARELLA AND BASIL DRIZZLED WITH EXTRA VIRGIN  
OLIVE OIL AND FLEUR DE SEL  
WATERCRESS, ASIAN PEAR, WALNUTS AND CHÈVRE WITH A LEMON VINAIGRETTE  
WATERCRESS, SHAVED RED ONION AND A WITH WARM PANCETTA DRESSING



## Poultry and Game

CHICKEN PICCATA ON HERB MASHED POTATOES WITH ROASTED ASPARAGUS  
CHICKEN POT PIES WITH A SOUR CREAM CRUST  
CHICKEN ROULADE WITH SPINACH, MUSHROOMS AND GORGONZOLA ON YUKON  
GOLD MASHED POTATOES WITH CARAMELIZED TOMATOES  
CHICKEN TAGINE ON ALMOND-CURRENT COUSCOUS WITH BUTTERNUT  
SQUASH BRUNOISE  
CITRUS MARINATED CHICKEN BREAST ON CORN CAKES W/ BLACK BEAN-TOMATO SALSA  
CORNISH GAME HENS WITH SAGE-CURRENT STUFFING, HARICOT VERTS AND JUS  
CRISPY CHICKEN BREAST WITH A WILD MUSHROOM STUFFING  
ON WILD RICE PILAF WITH APRICOTS AND CURRANTS  
CRISP SPICY PLUM GLAZED DUCK BREAST ON WILD RICE RISOTTO CAKE  
W/ ASIAN GREENS  
DIJON CHICKEN WITH ROASTED FINGERLING AND WILTED BABY SPINACH  
OVEN ROASTED CHICKEN WITH ARTICHOKE HEARTS, PICHOLINE OLIVES,  
BABY RED POTATOES, AND TOMATOES  
OVEN ROASTED SQUAB WITH PANCETTA, FIGS, WALNUTS AND OLIVES ON YAM CAKES  
WITH WILD MUSHROOM SAUTÉ  
PROSCIUTTO AND SAGE FILLED CHICKEN BREASTS ON FUSILLI PASTA WITH ARTICHOKE  
HEARTS, KALAMATA OLIVES, SUN-DRIED TOMATO AND RICOTTA SALATA

## Beef and Veal

ASIAN BRAISED BEEF RIBS WITH SHIITAKES, PEARL ONIONS AND BROWN RICE  
BEEF STROGANOFF ON CARAWAY NOODLES  
BROILED BONELESS RIB EYE WITH CARAMELIZED ONIONS AND CRUMBLER IRISH  
CASHEL BLUE CHEESE  
FILET MIGNON WITH A WILD MUSHROOM SAUTÉ ON YUKON GOLD MASHED  
POTATOES WITH HARICOT VERTS  
FILET MIGNON AU POIVRE WITH POMME FRITTES  
GRILLED TRI TIP WITH A ROASTED TOMATO RELISH  
OSSO BUCO WITH GREMOLATA ON CREAMY POLENTA AND FOREST MUSHROOMS  
TENDERLOIN OF BEEF WITH POTATOES GRATIN, CRISPY SHALLOTS & CABERNET JUS  
VEAL CHOP WITH CURRENT-SAGE STUFFING W/ SAUTÉED GRAPES & WILTED SPINACH  
VEAL SALTIMBOCCA ON A BED OF SPAGHETTI WITH HERBS AND SHAVED RICOTTA



## *Fresh Fish and Seafood*

ALASKAN HALIBUT W/ ROASTED PEPPERS & TOMATOES IN A SAFFRON BROTH ON  
ALMOND-CURRENT COUSCOUS

BOUILLABAISSE WITH ROUILLE

BROILED SEA BASS WITH PAPAYA BASIL SALSA ON JASMINE RICE WITH WILTED SPINACH

DUNGENESS CRAB CAKES WITH RÉMOULADE, AND CRISP FINGERLING POTATOES

GINGER STEAMED MAHI MAHI WITH CHILI-SCALLION SOY ON FORBIDDEN BLACK RICE

GRILLED SALMON WITH FAVA BEAN AND PANCETTA SUCCOTASH & RED POTATOES

HORSERADISH CRUSTED SALMON WITH HERB MASHED POTATOES AND SHIITAKES

MEDITERRANEAN BAKED PRAWNS WITH FETA AND TOMATOES OVER FARO SALAD

LOBSTER AND ASPARAGUS RAVIOLI

LOBSTER TAIL WITH FRESH DRAWN BUTTER, CRISP BAKED POTATO \$12 SUPPLEMENT

PAN ROASTED WHITEFISH WITH FAVA BEANS, ENGLISH PEAS AND WILD MUSHROOMS

PISTACHIO CRUSTED ALASKAN HALIBUT ON YUKON GOLD MASHED POTATOES WITH  
ROASTED ASPARAGUS

POACHED SALMON WITH HOMEMADE TARTAR SAUCE ON BROWN RICE PILAF WITH  
A WILD MUSHROOM SAUTÉ AND HARICOT VERTS

PROSCIUTTO WRAPPED SCALLOPS OR SHRIMP ON SUMMER CORN CAKES  
WITH TOMATO-BASIL CREAM

SAUTÉED ROCK SHRIMP IN A LEMON-CHIVE CREAM OVER CAPELLINI WITH BABY  
SPRING VEGETABLES

SESAME CRUSTED SEARED AHI WITH PONZU AND WASABI BEURRE BLANC ON  
ON COCONUT RICE CAKE WITH WILTED BABY BOK CHOY

SHRIMP SCAMPI ON A BED OF HERB TOSSED SPAGHETTI WITH A CHÈVRE FILLED  
SQUASH BLOSSOM



## Lamb

BRAISED LAMB SHANK ON APRICOT-ALMOND COUSCOUS WITH CRISPY BUTTERNUT SQUASH  
MUSTARD CRUSTED RACK OF LAMB WITH A MEDITERRANEAN FARRO SALAD  
LAMB RAGOUT WITH ORANGE, SAGE AND PINE NUT GREMOLATA ON BARLEY  
LAMB STEW WITH CARDAMOM, DRIED CHERRIES & GREAT NORTHERN WHITE BEANS  
RACK OF LAMB ON YAM AND SERRANO PUREE WITH A HONEY BALSAMIC GLAZE AND WILD MUSHROOM SAUTÉ  
SOUVLAKI WITH GREEK LEMON ROASTED POTATOES AND SUMMER TOMATO SALSA  
COLORADO LAMB AVAILABLE FOR A \$6 SUPPLEMENT

## Pork

BRAISED SHORT RIBS WITH WILD MUSHROOM BROWN RICE AND A BING CHERRY SAUCE  
GRILLED PORK LOIN WITH DIJON SAUCE ON APRICOT QUINOA WITH SPINACH SAUTÉ  
GARLIC ROASTED PORK TENDERLOIN PLUM CHUTNEY ON YUKON GOLD MASHED POTATOES AND HARICOT VERTS  
MUSTARD CRUSTED PORK LOIN WITH SAUTÉED APPLES, SPAETZEL, AND CARAMELIZED ONIONS  
PANCETTA WRAPPED ROAST PORK LOIN WITH CURRANT STUFFING & BABY CARROTS

## Vegetarian

CREAMY RISOTTO WITH BUTTERNUT SQUASH AND SAGE  
ENCHILADAS SALSA VERDE WITH MEXICAN RICE AND SALSA FRESCA  
FALAFEL WITH TOMATO, CUCUMBER AND MINTED YOGURT  
GNOCCHI WITH ASPARAGUS AND MEYER LEMON SAUCE  
PORTOBELLO MUSHROOM FILLED W/ TOMATO, EGGPLANT, SPINACH, MOZZARELLA AND BASIL WITH WALNUT SAUCE AND SPICY CHICK PEAS  
SAGE GNOCCHI WITH GORGONZOLA SAUCE  
SPAGHETTI WITH PESTO GENOVESE  
SUMMER RISOTTO WITH ZUCCHINI, YELLOW SQUASH, TOMATOES & CHÈVRE  
SUMMER SQUASH FILLED WITH COUSCOUS, TOMATOES AND PINE NUTS  
WILD MUSHROOM AND LENTIL CAKES ON WILTED SPINACH WITH A TOMATO CREAM  
WILD MUSHROOM RAVIOLI



## Desserts

BERRY SUMMER PUDDING WITH RASPBERRY SAUCE AND CHANTILLY CREAM  
CARDAMOM AND RED WINE POACHED PEARS IN PUFF PASTRY WITH CANDIED  
WALNUTS AND CARAMEL SAUCE  
CARAMELIZED MEYER LEMON TART WITH RASPBERRIES  
CHERRY AND ALMOND BREAD PUDDING  
CHOCOLATE DECADENCE CAKE  
CHOCOLATE HAZELNUT BREAD PUDDING WITH DRIED FRUIT BRANDY CARAMEL SAUCE  
CHOCOLATE MOLTEN CAKE WITH MASCARPONE-ORANGE CREAM  
CHOCOLATE SOUR CREAM CAKE WITH BERRIES AND CRÈME ANGLAISE  
CHOCOLATE PEAR NAPOLEON WITH ALMOND PUFF PASTRY  
CORNMEAL POUND CAKE WITH BLACK BERRIES AND MASCARPONE CREAM  
CRÈME BRÛLÉE  
NEW YORK STYLE CHEESECAKE  
PASSION FRUIT FLAN  
PEACH AND RASPBERRY COBBLER  
PUMPKIN AND DATE STEAMED PUDDING CAKE  
STRAWBERRY SHORTCAKES WITH POPPY SEED BISCUITS  
STRAWBERRY TART WITH LEMON CURD CRÈME FRAÎCHE  
TIRAMISU  
TRIPLE CHOCOLATE LAYERED MOUSSE  
WHITE PEACH JOHNNYCAKE  
VANILLA AND HONEY POACHED PEARS WITH WHIPPED FRESH RICOTTA AND CAJETA