

DINNER SELECTIONS

STARTERS

(Included in Entrée Pricing)
Select either Soup or Salad

SOUPS

Tortilla Soup

Delicately Spiced
With Chicken & Avocado
Topped with Crispy Strips

Soup Du Jour

Chef's Specialty of the Day

SALADS

Caesar Salad

Fresh Romaine Leaves
Grated Parmesan, Herb Croutons
Caesar Dressing

Spinach Salad

Fresh Spinach, Roma Tomatoes,
Sliced Mushrooms, Grated Eggs
Honey Mustard Dressing

California Salad

Mixed Greens, Julienne of Vegetables,
Red Cabbage, Cucumber, Jicama,
Tomato, Creamy Ranch Dressing

All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based on
Availability and Will be Confirmed Thirty Days Prior to Your Event

DINNER

SOUPS & SALADS

CLASSIC FRENCH ONION

Croutons, Gruyere and Parmesan Cheese
\$3.00 Per Guest

LOBSTER BISQUE

Laced with Cognac
\$4.00 Per Guest

DOUBLE CONSOMME

Wild Mushrooms En Croute
\$4.00 Per Guest

CALIFORNIA FIELD GREENS

Sonoma Goat Cheese In Phyllo
Balsamic Dressing
\$3.00 Per Guest

CABO SAN LUCAS

Arugula Greens and Belgian Endive
Crumbled Maytag Bleu Cheese, Candied Walnuts
Raspberry Vinaigrette
\$3.00 Per Guest

ROMA

Fresh Mozzarella, Tomatoes
and Basil with Arugula Greens, Roasted Corn
Shaved Tomato Dressing
\$3.00 Per Guest

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DINNER

ENTREES

PECAN CHICKEN

Pecan Crusted Chicken Breast
Honey Dijon Beurre Blanc
\$36.00 Per Guest

CHICKEN MADERIA

Tender Boneless Breast of Chicken
Nestled on a Wild Mushroom and
Artichoke Stuffing, Madeira Sauce
\$36.00 Per Guest

ROAST PRIME-RIB OF BEEF AU JUS

Horseradish Sauce
\$40.00 Per Guest

ROASTED STRIP LOIN OF BEEF

Garlic Sauce
\$38.00 Per Guest

GRILLED NEW YORK STEAK

Mushroom, Onion & Gorgonzola
Demi-Glaze
\$42.00 Per Guest

FILET OF BEEF

Roasted Shallot Demi Glaze
\$46.00 Per Person

JAMBALAYA TRIO

Jumbo Prawn, Three-Pepper Sausage,
Grilled Chicken, Over Rice & Red Beans
\$38.00 Per Guest

ROAST ATLANTIC SALMON BERNAISE

Chive Emulsion
\$38.00 Per Guest

CHICKEN WELLINGTON

Baked in Puff Pastry
Filled with Mushroom Duxelle
Cabernet Sauce
\$36.00 Per Guest

All Entrees Include:

Your Choice of Soup or Salad, Vegetables, Rolls and Butter and Your Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Based on a Minimum Of 25 Guests an
\$100.00 Surcharge for Groups Under 25 will apply

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