



Dinner Menu # 1:

Option 1- \$23.00 per person- 1 salad, 1 entrée, 2 sides
Option 2- \$26.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with

House Made Herbed Compound Butter

Additional Sides \$4.50 per person

Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

Salads:

Choose 1:

Local Green Caesar Salad- Romaine Hearts, Shaved Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Torn Bread Croutons

Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Torn Croutons, House Made Buttermilk Green Goddess Dressing
Spinach- Seasonal Berries, Queso Fresco,

Entrées:

Pesto Grilled Chicken- Red Pepper Coulis

Rosemary and Lemon Chicken Breast- Brined and Marinated- Lemon Rosemary and Garlic Butter

Peppered Beef Roast- Cracked Pepper Sauce

Smoked Brisket- Bulgogi Glaze and Kimchi Garnish

Pork Loin Chops- Brined and finished with Mustard Maple Butter*

Sides:

Herb and Roasted Garlic Mashed Potatoes

Cavatappi Pasta with Vodka Sauce

Parmesan Dauphine Potatoes

Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots

Mac and Cheese- Aged Cheddar, Herbed Bread Crumbs

Roasted Baby Potatoes with Fresh Herbs

French Green Beans with Caramelized Maui Onion

Baby Carrots Sambal Oelek Infused Agave, Herbs

Sautéed Seasonal Vegetable- Farmers Finds with Fresh Herbs

Sweet Corn- Sundried Tomato, Lots of Fresh Herbs, Lime Zest

Grilled Vegetable Display with Herbs and Balsamic Drizzle



Dinner Menu # 2:

Option 1- \$28.00 per person- 1 salad, 1 entrée, 2 sides
Option 2- \$33.00 per person- 1 salad, 2 entrées, 2 sides
Served with House Baked Artisan Baguette with
House Made Herbed Compound Butter
Additional Sides \$5.50 per person
Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

Salads:

Local Green Caesar Salad- Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons
Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing
Berry Salad- Mixed Greens, Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing
Arugula- Oranges, Shaved Red Onions, Carrots, Sesame, Wonton Crisp and Miso Ginger Dressing
Spinach Salad- Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Pumpkin Seed Brittle
Seasonal Salad Available- Spring/Summer-Local

Entrées:

Pesto Grilled Chicken- Fresh Mozzarella and Red Pepper Relish- Herb Vinaigrette- Balsamic Drizzle
Rosemary and Lemon Chicken Breast- Brined and Marinated- Lemon Rosemary and Cracked Pepper Cream
Truffle Chicken- Herb Marinated Chicken with House Made Truffle Chicken Demi
Cracked Pepper Baseball Steak Medallion- Sauce Diane with white wine, demi, capers, cream and fresh herbs*
Coffee Rubbed Beef Petite Tender- Coffee Rub made with Second Best Coffee and served with Herbed Chimichurri Sauce*
Bavette Steak- Balsamic Syrup, Matrie D' Butter and Salsa Verde*
Beef Tenderloin Tips Bourguignon- Red Wine Marinade and Garnished with Mushroom Medley, Roasted Shallots*
Mole Beef Short Ribs- Sesame and Lemon Zest Gremoulata
Cedar Plank Roasted Salmon- Brown Sugar and Herb Rub- Orange Thyme Beurre Blanc
Halibut- Lemon, Leek Crust- White Wine Butter- Market Price
Grilled Shrimp- White Wine Scampi Butter, Roasted Tomato and Garlic Confit
Pork Loin- Brined and Herb Marinated with Crispy Prosciutto, Arugula, Charred Red Onion, Balsamic Syrup*

Carving Station:

Sub Carving Station: \$10.00 per person

Add Carving Station: \$16.00 per person

Carved Strip Loin- Horseradish, Herbs and Dijon Crust- Creamy Horseradish Sauce and Red Wine Demi*

Sides:

Herb and Black Garlic Mashed Potatoes
Twice Baked Potatoes with Chives and Aged Cheddar
Cavatappi Pasta with Vodka Sauce
Parmesan Dauphine Potatoes
Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots
Couscous- Swiss Chard, Confit Onion, Lemon Zest
Gnocchi- Chive Cream- Roasted Mushrooms
White Cheddar Truffle Mac- Herbed Bread Crumbs
Roasted Baby Potatoes with Fresh Herbs and Shallots
Broccolini- Charred Onion and Miso Vinaigrette
French Green Beans with Balsamic Bacon Onion Jam
Baby Carrots with Tops- Sambal Oelek Infused Agave, Herbs
Sautéed Zucchini- Slow Roasted Tomato, Confit Garlic and Fresh Herbs
Sweet Corn- Sundried Tomato, Charred Leek Butter, Fresh Herbs
Grilled Vegetable Display with Herbs and Balsamic Drizzle
Roasted Cauliflower Salad- Za'atar Spiced, Roasted Chick Peas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates



Dinner Menu # 3:

Option 1- \$39.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$48.00 per person- 1 salad, 2 entrées, 2 sides

Served with House Baked Artisan Baguette with House Made Herbed Compound Butter

Additional Sides \$4.50 per person- Vegetarian, Vegan, Gluten Free etc. meals upon request

China Package Available Starting at \$6.50 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$2.50 per person

Salads:

Local Green Caesar Salad- Romaine Hearts, Arugula, Shaved Parmesan, Pickled Red Onion, Cracked Pepper Dressing, Torn Bread Croutons

Garden Salad- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Green Goddess Dressing

Quinoa Salad- Cherry Tomato, Dates, Kale, Peppers, Roasted Chickpeas, Feta, Lemon Vinaigrette, Herbs

Berry Salad- Mixed Greens, Blue Berries and Strawberries, Candied Pecans, Red Onion, Feta Cheese, Agave Champagne Dressing

Spinach Salad- Baby Spinach, Shaved Fennel, Crumbled Goat Cheese, Seasonal Dried Fruit, Pickled Red Onion, White Balsamic Dressing and Garlic Rosemary Marcona Almonds

Entrées:

Airline Chicken Breast- Brined and Marinated Airline Chicken Breast- Stuffed with Spinach and Boursin-Roasted Tomato and Crispy Pancetta

Sliced Beef Tenderloin- served temperate- Red Wine Demi Glace*

Black Garlic Crusted Beef Tenderloin Filet- Black Garlic Demi*- Market Price

Seed Crusted Salmon Medallions- Coriander, Sesame, Fennel and Dijon with Sauce Beurre Rouge

Halibut- Tomato and Caper Sauce Vierge- Market Price

Grilled Shrimp- White Wine Scampi Butter, Garlic Confit

Pork Tenderloin- Crispy Prosciutto, Arugula, Shaved Radicchio, Toasted Pine Nuts and Balsamic Syrup*

Carving Station:

Sub Carving Station: \$12.00 per person

Add Carving Station: \$17.00 per person

Angus Ribeye- Horseradish, Herbs and Dijon Rub- Red Wine Au Jus*

Choice Beef Tenderloin- Cracked Pepper Rub- Horseradish Sauce and Chimichurri*

Sides:

Herb and Roasted Garlic Mashed Potatoes

Twice Baked Potatoes with Scallion and Aged Cheddar

Cavatappi Pasta with Vodka Sauce

Parmesan Dauphine Potatoes

Lemon Scallion Wild and Basmati Rice- Herbs, Butter, Shallots

Gnocchi- Truffle Cream- Roasted Mushrooms

White Cheddar Mac and Cheese- Herbed Bread Crumbs

Roasted Baby Potatoes with Fresh Herbs and Shallots

French Green Beans with Balsamic Bacon Onion Jam

Baby Carrots with Tops- Candied Walnuts, Sambal Oelek Infused Local Honey, Herbs

Sautéed Zucchini- Slow Roasted Tomato, Confit Garlic

Sweet Corn- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs

Grilled Asparagus with Charred Red Onion

Grilled Vegetable Display with Herbs and Balsamic Drizzle

Cool Haricot Vert and Asparagus Salad- Toasted Almonds, Radish, Ladolemono Dressing

Wild Mushroom Ravioli- Basil Pesto Cream- Asiago, Pine Nuts

Broccolini and Confit Cherry Tomato- Basil Pesto and Crushed Hazelnuts

Roasted Cauliflower Salad- Za'atar Spiced, Roasted Chickpeas, Red Onion, Chunky Herb Vinaigrette, Preserved Lemon, Dates