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GLUTEN FREE 
VEGETARIAN 

Executive Dinner Package

FALL 2019
SEPTEMBER - NOVEMBER

FOR GROUPS OF 30 OR MORE.

68 PER PERSON

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

ENDIVE SPEARS

RIO VISTA ENDIVE, EGGPLANT CAPONATA
RED WINE GASTRIQUE

SALMON BRANDADE

SMOKED SALMON, YUKON POTATO, OLIVE OIL
PROVOLONE, BRIOCHE

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

MINI BEEF WELLINGTONS

WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES
FRESH CRAB MEAT, PEPPER AIOLI

BLISTERED TOMATO BRUSCHETTA

OVEN-ROASTED TOMATO, CARAMELIZED SHALLOTS
CHÈVRE, TOASTED HERB FOCACCIA

BRAISED PORK TOAST

BRAISED PORK SHOULDER, PICKLED CABBAGE
FRIED SHALLOTS, GRILLED GARLIC FOCACCIA

GRILLED GARLIC PRAWNS

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

SALADS

SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING
CROUTONS, PARMIGIANO-REGGIANO

ENTRÉES

DOUBLE R RANCH FILET MIGNON

CHARGRILLED CENTER-CUT BEEF TENDERLOIN
SAUCE BORDELAISE

GRILLED DUROC PORK CHOP

WILD MUSHROOM DUXELLES

CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION, GOLDEN BEET CRÈME FRAÎCHE

SEASONAL VEGETARIAN POLENTA

ACORN SQUASH, SWEET CARROTS, CRISPY ONION STRINGS

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE

CHOCOLATE CAKE, MOUSSE, GANACHE
HAZELNUT ROYALTINE

BUTTER PECAN CHEESECAKE

GINGERBREAD CRUMBLE
CRANBERRY COULIS, PRALINE

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.



à La Carte Dinner Enhancements

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MINIMUM 30 GUESTS.

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE
4.50 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSE RADISH CREAM
5.50 PER PERSON

TOMBO TUNA SLIDERS*

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
6 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO
6 PER PERSON

PORK BELLY SLIDERS

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO
4 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
14 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS
60 PER HALF WHEEL

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS
6 PER PERSON

CHICKEN "WINGS"

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING
5 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
5 PER PERSON

ARTISANAL GRILLED CHEESE

HOUSE-MADE BRIOCHE, FONTINA, SWEET APPLES, TRUFFLE OIL
5.50 PER PERSON

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.