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GLUTEN FREE   
VEGETARIAN 

## Premier Dinner Package

FALL 2019  
SEPTEMBER - NOVEMBER

FOR GROUPS OF 30 OR MORE.

88 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

### STATIONED HORS D'OEUVRES

#### CURED PORCHETTA AND ITALIAN CHEESES

ARUGULA, PEPPADEW PEPPERS

#### STRAWBERRIES AND FETA CHEESE

ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

### 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

#### STEAK & LOBSTER

CHARGRILLED CENTER-CUT BEEF TENDERLOIN  
SAUCE BORDELAISE, 6-OZ MAINE LOBSTER TAIL, BEURRE MONTÉ

#### 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*

### FALL 2019 SEPTEMBER - NOVEMBER

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.