

# *Executive Dinner Package*

**SUMMER 2021  
JUNE - AUGUST**

FOR GROUPS OF 30 OR MORE.

**72 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**

### **BUTTER LETTUCE CUPS**

SUN-DRIED TOMATO RELISH, MIXED OLIVES, RED WINE GASTRIQUE

### **SMOKED SALMON**

POTATO PANCAKE, DILL CREMA, CHIVES

### **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

### **TOMATO & ARTICHOKE BRUSCHETTA**

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

### **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

### **CHEF'S DAILY SEAFOOD**

DAY BOAT FISH SELECTION, CORN SUCCOTASH

### **GRILLED DUROC PORK CHOP**

APPLE DEMI, BRAISED APPLE COMPOTE

### **SEASONAL VEGETARIAN POLENTA**

SWEET CORN SUCCOTASH, AVOCADO-BASIL BUTTER

## **DESSERTS**

**SELECT ONE DESSERT FOR ENTIRE GROUP**

### **CHOCOLATE MOUSSE CAKE**

CHOCOLATE CAKE, MOUSSE, GANACHE, HAZELNUT ROYALTINE

### **BLUEBERRY CHEESECAKE**

GRAHAM CRACKER, LOCAL BERRIES, BLUEBERRY COMPOTE  
LEMON CURD

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

## *à La Carte Dinner Enhancements*

### SUMMER 2021 JUNE - AUGUST

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.