Dinner

Dinner Entrees

All dinner entrees includes: Rolls and Butter, Salad, Starch, Vegetable, Iced Water and Coffee & Hot Tea Service. Minimum 15 Guests.

Chicken

Miso Crusted Chicken 32.00
Sticky Rice, Roasted Pineapple and Green Onion Sauce

Boursin and Mushroom Stuffed Chicken 34.00
Mushroom Crepe, Caramelized Onion, and Porcini Cream

Truffle Chicken 32.00
Brie Whipped Potatoes, Morel Mushroom Ragu and Truffle Cream

Roasted Chicken 32.00
Baby Potatoes, Roasted Artichokes and Tomato-Rosemary Sauce

Beef

Pepper Crusted Filet of Beef 42.00
Blue Cheese Polenta, Baby Vegetables and Cabernet Demi

Grilled Flat Iron Steak 35.00
Crème Fraiche Potatoes, Asparagus, Cipollini Onions and Roasted Tomato Demi

Cabernet Braised Beef Short Ribs 33.00
White Bean Puree, Braised Greens and Pan Jus

Dinner Entree

Seafood

Roasted Wild Salmon 35.00
Fingerling Potatoes, Baby Beets and Creamy Lemon Sauce

Pan Seared Halibut 39.00
Lemon and Asparagus Risotto and Roasted Pepper Coulis

Grilled Swordfish 38.00
Couscous, Tomato Relish and Lemon-Basil Pistou

Chipotle Baked Albacore 37.00
Green Chili Rice, Charred Baby Squash and Roasted Corn Sauce

Pasta

All Pasta Dishes are Vegetarian

Mushroom Ravioli 31.00
Asparagus Tips and Wild Mushrooms and Pecorino Cheese Sauce

Four Cheese Ravioli 30.00
Shaved Zucchini and Squash

Farfalle Pasta 30.00
Fava Beans, Mushrooms and Leeks

Vegetarian and Vegan

Grilled Vegetable Brochettes (Vg) 31.00
Herb Couscous and Harissa Dressing

Curried Tofu Steak (Vg) 31.00
Roasted Cauliflowers, Lentils and Cashews

Soba Noodle Stir Fry (Vg) 30.00
Edamame, Carrots, Cabbage, Bean Sprouts and Spicy Peanut Sauce

Wild Mushroom Tart 31.00
Celery Root Puree, Roasted Tomatoes and Cabernet Reduction

Corn and Asparagus Risotto 31.00
Shaved Parmesan and Young Basil

Pork

Coffee Rubbed Pork Loin 32.00
Sweet Potato Puree, Slow Cooked Greens and Bourbon-Maple Sauce

Dinner

Duo Plates

Grilled Shrimp and Filet of Beef 50.00
Truffle Potato Puree, Seasonal Vegetables and Port Demi

Baja Shrimp and Chicken 39.00
Cilantro Crusted Shrimp and Chipotle Chicken, Roasted Green Chili Rice, Grilled Mexican Rice and Roasted Tomato Jus

Strip Steak and Salmon 42.00
Fingerling Potatoes, Brussel Sprouts and Bacon Hash with Lemon-Herb Sauce

Customized Entree

Entrée Accessories

Entrée Accessories are available for dinner orders. Please choose one starter and two side options if you choose not to use our chef's suggested side options.

Seasonal Starters

- Whole Leaf Caesar Salad
- Mixed Green Salad
- Baby Spinach Salad
- Watercress, Endive and Arugula Salad
- Heirloom Tomato Salad
- Roasted Beet Salad
- Roasted Butternut Squash Bisque
- Corn and Poblano Soup

Sides

- Fingerling Potatoes and Bacon
- Roasted Garlic Mashed Potatoes
- Truffle Mashed Potatoes
- Sweet Potato Puree
- Potato Gratin
- Creamy Parmesan Polenta
- Wild Mushroom Risotto
- Roasted Vegetable Couscous
- Crème Fraiche Celery Root Puree
- Roasted Root Vegetables
- Creamed Spinach
- Baby Carrots and Asparagus
- Grilled Seasonal Vegetables
- Butter Braised Cauliflower