



DINNER EVENT MENU I

(guests choose one selection from each category on the day of your event)

Monday - Friday: \$44 per person

Saturday & Sunday: \$46 per person

APPETIZER

Soup of the Day

Mixed Baby Greens

garden vegetables, balsamic vinaigrette

ENTRÉE

Oven Roasted Chicken Suprême

honey pommery jus, seasonal starch & vegetables

Linguine

roasted cauliflower, sun dried tomatoes, garlic olive oil

DESSERT

Tahitian Vanilla Ice Cream

Seasonal Sorbet



DINNER EVENT MENU 2

(guests choose one selection from each category on the day of your event)

Monday - Friday: \$53 per person

Saturday & Sunday: \$56 per person

APPETIZER

Soup of the Day

Caesar Salad

hearts of romaine, house made dressing, pecorino romano, fresh croutons

Mixed Baby Greens

garden vegetables, balsamic vinaigrette

Norwegian Smoked Salmon

red onion, capers, horseradish crème fraîche

ENTRÉE

Pan Seared Jail Island Salmon

tomato basil marmalade, seasonal starch & vegetable

Oven Roasted Chicken Suprême

honey pommery jus, seasonal starch & vegetable

Linguine al Aglio

sautéed broccoli, cauliflower, avocado, and balsamic onions in a garlic olive oil

DESSERT

Seasonal Cheesecake

Tahitian Vanilla Ice Cream

Seasonal Sorbet



DINNER EVENT MENU 3

(guests choose one selection from each category on the day of your event)

Monday - Friday: \$62 per person

Saturday & Sunday: \$66 per person

APPETIZER

Soup of the Day

Caesar Salad

hearts of romaine, house made dressing, pecorino romano, fresh croutons

Escargots

sautéed Ontario mushrooms, garlic butter, crispy phyllo cup

Brie Baked in Phyllo

château de versailles brie, wild blueberry compote

ENTRÉE

Grilled 8 oz Top Sirloin Steak

red wine glace de viande, seasonal starch & vegetable

Pan Seared Jail Island Salmon

tomato basil marmalade, seasonal starch & vegetable

Oven Roasted Chicken Suprême

honey pommery jus, seasonal starch & vegetable

Linguine al Aglio

sautéed broccoli, cauliflower, avocado, and balsamic onions in a garlic olive oil

DESSERT

Seasonal Cheesecake

Seasonal Crème Brûlée

Seasonal Sorbet



DINNER EVENT MENU 4

(guests choose one selection from each category on the day of your event)

Monday - Friday: \$72 per person

Saturday & Sunday: \$77 per person

APPETIZER

Brie Baked in Phyllo

château de versailles brie, wild blueberry compote

Caesar Salad

hearts of romaine, house made dressing, pecorino romano, fresh croutons

Norwegian Smoked Salmon

red onion, capers, horseradish crème fraîche

Mixed Baby Greens

garden vegetables, balsamic vinaigrette

ENTRÉE

Grilled 10 oz NY Steak

red wine glace de viande, seasonal starch & vegetables

Grilled Pacific Halibut

red onion, roasted red pepper, and caper salsa, seasonal starch & vegetables

Oven Roasted Chicken Suprême

honey pommery jus, seasonal starch & vegetables

Crispy Tofu

Miso Mushroom Gravy, Crispy Polenta, Seasonal Vegetables

DESSERT

Warm Vegan Brownie with Fudge & Grand Marnier Strawberries

Seasonal Cheesecake

Seasonal Crème Brûlée

Seasonal Sorbet



DINNER EVENT MENU 5

(guests choose one selection from each category on the day of your event)

Monday - Friday: \$82 per person

Saturday & Sunday: \$87 per person

APPETIZER

Pan Fried Crab Cake

sauce gribiche

Brie Baked in Phyllo

château de versailles brie, wild blueberry compote

Avocado Bruschetta

hass avocado, house made bread, balsamic reduction

Baby Arugula Salad

strawberries, chèvre, black mission figs, honey coffee vinaigrette

ENTRÉE

Grilled 6 oz Filet Mignon

apple bacon bourbon jus, seasonal starch & vegetables

Grilled Provimi Veal Medallions & Scallops

mushroom marsala jus, seasonal starch & vegetables

Pan Seared Chilean Sea Bass

apple kale slaw, seasonal starch & vegetables

Oven Roasted Chicken Suprême

honey pommery jus, seasonal starch & vegetables

Wild Mushroom Ravioli

served in a white wine pommery cream sauce

DESSERT

Bergamot Scented Brownie Bread Pudding

Seasonal Crème Brûlée

Seasonal Cheesecake

Strawberries & Cream