

## **PLATED DINNER**

*There is a 20 person minimum to defray a \$35.00 Labor Charge*

*All Plated Dinners are Four Courses, which come with your one choice of Cold or Hot Appetizer,  
Soup or Salad, and Dessert  
Also included are Freshly Baked Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk*

### ***Soups***

*Golden Potato Vichyssoise with Sesame Croutons  
Tomato Bisque with Pesto Sour Cream  
Roasted Corn Chowder  
Lobster Bisque with Artichoke Cream  
Basil Scented Chicken Broth with Cheese Tortellini*

### ***Cold Appetizers***

*Seared Hunan Salmon  
with Steamed Soy Beans and Wasabi Horseradish*

*Chilled Gulf Shrimp  
with Olive Oil and Cucumber Relish, Citrus Vinaigrette*

*Seared Duck Salad  
with Orange-Ginger Rice and Marmalade*

*Grilled Mushroom Timbale  
with Asian Vinaigrette and Black Sesame Cucumbers*

*Roasted Vegetable and Marinated Goat Cheese Lasagna  
With Chive Oil and Gold Pepper Coulis*

*Spicy Lemon Shrimp  
With Minted Cous-Cous and Preserved Lemons*

*All the above prices are subject to a taxable 22%  
Service Charge & 5.5% Sales Tax*

## ***Hot Appetizers***

*Warm Onion, Chevre and Pancetta Tart  
With Sautéed Garlic Spinach and Cream*

*Sautéed Scampi Shrimp in White Wine Butter Sauce  
With Oyster Mushrooms and Polenta*

*Chicken and Goat Cheese Strudel Baked in Puff Pastry  
With Corn Relish and Marsala Wine Sauce*

*Sautéed Atlantic Scallops with Sweet Corn Puree  
And Black Bean Crepe*

*Mango Barbecued Duck Breast  
With Green Chile Corn Cake Cumin-Scallion Sour Cream*

*Wild Mushroom Ravioli  
With Roasted Tomato Sauce and Sun Dried Tomatoes*

## ***Salads***

*Wild Country Greens  
With Artichoke Hearts, Roasted Peppers and Goat Cheese, Raspberry Vinaigrette*

*Grand Geneva Salad  
Assorted Baby Greens in a Radicchio Cup with Cucumbers, Tomatoes and Olives  
Parmesan Peppercorn Dressing*

*Arugula and Mixed Green Salad  
With Shaved Fennel, Asiago Cheese and Olive Oil Focaccia Crouton, Oregano Vinaigrette*

*Watercress and Bibb Lettuce  
With Enoki Mushrooms, Toasted Pine Nuts and Dried Cranberries, Gorgonzola Vinaigrette*

*Spinach Salad  
With White Mushrooms, Crisp Onions and Gold Tomatoes Orange and Sherry Wine Vinaigrette*

*Tomato, Basil and Mozzarella Salad  
With Cracked Pepper Extra Virgin Olive Oil and Balsamic Vinegar*

*Caesar Salad  
With Aged Parmesan and Garlic Croutons Roasted Garlic Caesar Dressing*

*French Country Salad  
Frissee, Bacon and Goat Cheese Salad served with White Balsamic Vinaigrette*

## ***Desserts***

*Chocolate Decadence Cake  
With Raspberries and Fresh Cream*

*Four Layer Chocolate Cake  
With Fresh Cream*

*Cranberry Bread Pudding  
With Shaved White Chocolate and Whiskey Sauce*

*Chocolate Truffle Baked in Puff Pastry  
With Mocha Cream and Raspberries*

*Lemon Curd Tart  
With Meringue Melba Sauce*

*Tiramisu Torte Dusted in Cocoa Powder  
With Vanilla Bean Sauce*

*Vanilla Bean Cheesecake  
With Four Berry Sauce*

## ***DINNER ENTREES***

*Roasted Prime Rib of Beef  
Rubbed in Olive Oil and Rosemary with Garlic Stuffed Potatoes  
And Natural Au Jus*

*Sautéed Medallions of Beef Duxelle  
Twin Medallions of Beef Sautéed and Topped with Mushroom Duxelle  
Port Wine and Shallot Demi Glaze*

*Filet Mignon Au Gratin  
Grilled Filet of Beef Baked with a Blue Cheese and Almond Crust  
Borolo Wine Sauce*

*Salmon Chardonnay  
Sautéed Salmon Filet with Tomato Relish in Chardonnay Essence*

*Scaloppini of Chicken  
Chicken Cutlets Layered with Sautéed Spinach in Lemon Caper Sauce*

*Chicken Renoir  
Breast of Chicken Stuffed with Asparagus,  
Prosciutto and Goat Cheese and Pesto Veloute*

*Chicken Wellington*

*Medallions of Pork Tenderloin  
With Rosemary -Orange Marmalade*

*Wild Mushroom Ravioli  
With Steamed Baby Vegetables In Pesto and Mushroom Broth*

# ***DINNER ENTREES***

*Continued*

*Grilled Top Sirloin  
with Button Mushrooms Duchess Potatoes and Borolo Wine Sauce*

*Grilled New York Strip Steak  
With Dijon-Herb Crust*

*Grilled Salmon  
With Leeks Saffron Potatoes and Lobster Essence*

*Grilled Swordfish Rubbed in Wasabi  
With Sticky Rice and Cilantro Lime Beurre Blanc*

*Herb Crusted Breast of Chicken  
Stuffed with Goat Cheese, Sun Dried Tomatoes, Artichokes  
And Basil With Chardonnay Pesto Sauce*

## ***Duo Entrees***

*Duo of Filet and Shrimp  
Grilled Filet of Beef and Garlic Prawns with Rosemary Whipped Potatoes  
And Red Wine Sauce and Basil Butter*

*Herb Crusted Breast of Chicken and Shrimp Scampi  
Sautéed Breast of Chicken with Basil Pesto Sauce and Baked Scampi Style Shrimp in Garlic Butter*

*Duo of Grilled Filet of Beef & Grilled Breast of Chicken*

## ***Vegetarian Alternatives***

*Portobello Mushroom Lasagna*

*Pasta Trio  
Wild Mushroom Ravioli, Tomato Linguini and Saffron Risotto  
With Brissago Marinara and Basil Pesto*

*Vegetable Cous-Cous  
with Artichokes Sun-Dried Tomatoes And Pesto Broth*

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