

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 OrangeGinger
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 CousCous
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 Creme

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

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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 4 Berry Sauce

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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

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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

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Vegetarian Alternatives

Portobello Mushroom Lasagna

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

Vegetable CousCous with Artichokes SunDried
Tomatoes And Pesto Broth

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