

## **A LA CARTE MENU**

Display of Imported and Domestic Cheeses with Fresh Seasonal Berries and Melons  
Fresh Baked Breads and Flatbreads  
\$12.00 Per Person

Fresh Seasonal Display of Crudities  
Cucumber-Onion Sour Cream and Ranch Dip  
\$2.50 Per Person

## **COLD HORS D'OEUVRES**

(Butler Style)  
25 Piece Minimum

Blackened Beef on Toasted Corn Chip with Tomato-Lime Salsa \$4.25 Each  
Port Wine Poached Pears with Point Reyes Blue Cheese \$3.00 Each  
Boccacini Mozzarella, Torn Fresh Basil, Sweet One Hundred Tomatoes with Extra  
Virgin Olive Oil \$2.75 Each  
Duck Confit Salad in Phyllo Shell \$3.50 Each  
Asian Seared Scallop and Shiitake Mushrooms on Wonton Crisp \$4.25 Each

## **HOT HORS D'OEUVRES**

(Butler Style)  
25 Piece Minimum

Miniature Beef Wellington \$4.25 Each  
Chicken Satay with Thai Peanut Sauce \$3.00 Each  
Beef Satay with Thai Peanut Sauce \$4.00 Each  
Petite Quiche Lorraine \$2.00 Each  
Asian Spring Rolls with Sweet Asian Chili Sauce \$2.50 Each  
Grilled Petite Lamb Chops with Whole Grain Mustard \$4.25 Each

## **STARTER**

(Please Select One)

Grilled Prosciutto wrapped Tiger Prawns with Flamed Tomato Rosemary Concasse  
\$14.00 Per Person  
Mediterranean Roasted Wild Mushroom Risotto \$3.50 Per Person  
Seasonal Fresh Fruit Supreme with Parma Prusciutto and Crumbled Bleu Cheese \$7.00  
Per Person  
Bittersweet Chocolate Crepe filled with Duck Confit, Shiitake Mushrooms, Caramelized  
Onions topped with Orange-Apple Compote \$9.50 Per Person

Pricing Subject to 20% Taxable Service Charge and 8.25% Sales Tax  
Menu Selections and Pricing Subject to Change

## **SOUP OR SALAD**

(Please Select One)

Tomato and Mozzarella Salad with Grilled Portobella \$4.50 Per Person

Tuscan Bean and Sausage Soup \$3.50 Per Person

Baby Field Greens, Heirloom Tomatoes, Papaya tossed with Lemon Infused Olive Oil,  
Fromage Blanc \$5.00 Per Person

Roasted Mushroom and Wild Rice Soup \$3.50 Per Person

Chopped Romaine Lettuce with Ciabatta Croutons and Shaved Asiago Cheese \$6.00 Per  
Person

Creamy Lobster Bisque \$4.25 Per Person

## **INTERMEZZO**

(Please Select One)

Champagne Sorbet

Lemon Sorbet

\$2.75 Per Person

## **ENTREES**

(Choice of One or Two)

Grilled Filet Mignon with Foie Gras Butter and Truffled Mashed Yukon Gold Potatoes  
\$44.00 Per Person

Macademia Nut Crusted Breast of Chicken, Toasted Coconut Curry Sauce \$22.00 Per  
Person

Pan Seared Halibut in Cioppino Broth with Saffron Rice and Spinach Dumplings \$34.00  
Per Person

Roasted Rack of Lamb with Herb and Asiago Risotto, Rosemary Jus \$36.00 Per Person

Grilled Garlic Breast of Chicken with Seared Salmon, Champagne Sauce \$25.00 Per  
Person

Filet of Beef and Jumbo Garlic Glazed Prawns with Roasted Black Peppercorn and  
Cabernet Glaze \$39.00 Per Person

Chef's Selection of Seasonal Vegetables and Appropriate Starch

A Selection of Fresh Breads and Sweet Cream Butter

Fresh Brewed Coffee and Tea Service

Pricing Subject to 20% Taxable Service Charge and 8.25% Sales Tax

Menu Selections and Pricing Subject to Change