



Plated Dinner Menu

\$85 per person

price subject to change based on pre-selected menu

Starter

please choose one for the entire group

(additional choice at \$5 per person per selection)

Baby Greens Salad with strawberries, herbed goat cheese, toasted walnuts and lemon balsamic vinaigrette

Butter Lettuce Salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic

Chopped Caesar Salad with shaved parmesan and garlic croutons

Seasonal Soup of the Day

Entrees

please choose one for the entire group

(additional choice at \$10 per person per selection)

Beef and Pork Bolognese with spaghetti alla chitarra, english peas and parmesan

Pan-Roasted Halibut with dungeness crab, coconut rice with hot and sour lobster sauce

Herb-Roasted Chicken Breast with mushroom risotto, garden kale and chicken jus

Wood-Grilled Salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Prime Ribeye Steak with fingerling potatoes, bacon, mushroom and arugula salad

Cabernet Braised Short Ribs with creamy polenta, grilled asparagus and forest mushroom salad (\$10 upcharge)

Grilled Filet Mignon with potato puree, grilled green beans and bordelaise (\$10 upcharge)

*A vegetarian option is always available the day of your event

Dessert

please choose one for the entire group

(additional choice at \$5 per person per selection)

Apple and Cherry Crisp with vanilla ice cream

Vanilla Crème Brûlée with shortbread cookie

Brown Butter Almond Cake with seasonal fruit and vanilla ice cream



Chocolate Molten Cake with vanilla ice cream