

# DINNER STARTERS



## SOUP

SPICY ROASTED TOMATO  
With Shaved Parmigiano Reggiano Croutons

CLASSIC POTATO LEEK  
With Crispy Onions

CREAM OF BROCCOLI  
With Shiitake Bacon

CLAM CHOWDER  
With Oyster Crackers

## SALAD

BUTTER LETTUCE SALAD  
Granny Smith Apples, Bleu Cheese and Spicy Pecan  
With Balsamic Dressing

CAESAR SALAD  
Hearts of Romaine, Housemade Croutons and Shaved  
Parmigiano Reggiano Cheese

HOUSE MIXED GREENS  
Fennel, Radish, Cucumber, Pear Tomatoes  
With Balsamic Vinaigrette

BABY SPINACH  
Shiitake Mushrooms, Feta Cheese, Roma Tomatoes  
With Champagne Dressing

# DINNER APPETIZERS

OYSTERS ON THE HALF SHELL  
With Apple Cider Mignonette  
\$9

SMOKED DUCK BREAST  
Herbed Bulgur Blackberry Sauce  
\$8

ANTIPASTO  
Fresh Mozzarella, Marinated Artichokes, Grilled Asparagus, Sliced Proscuitto,  
Sliced Coppa, Olives, Peppers  
\$8

CURRIED PRAWNS  
With Apple Slaw  
\$8

WILD MUSHROOMS AND GOAT CHEESE STRUDEL  
Watercress Salad with Citrus Dressing  
\$8

SEAFOOD PLATE  
Poached Salmon, Calamari, Mussels, Clams, and Scallops in Spicy Citrus Vinaigrette  
\$10

All prices are subject to a 22% Service Charge and Current Sales Tax



# DINNER ENTREES

All Dinner Entrées include a choice of Soup or Salad & Dessert,  
Choice of Accompaniments, Seasonal Vegetables, Assorted Rolls & Butter,  
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas



## MEATS & POULTRY

### CHICKEN CHIPOTLE

Cilantro, Lime and Smoked Paprika Sauce  
\$47

ANA LUISA CHICKEN  
Stuffed with Swiss Cheese,  
Ham and Artichoke Hearts  
\$48

### GARLIC & FENNEL CRUSTED PORK LOIN

Apple Cider Vinaigrette  
\$48

AGED BLACK ANGUS PRIME RIB  
Au Jus and Cream of Horseradish  
\$49

### GRILLED FILET MIGNON

Cabernet Reduction  
\$55

## SEAFOOD

### MEDITERRANEAN GRILLED SALMON

Roasted Tomatoes, Capers and Kalamata Olives  
\$49

CRISPY PISTACHIO CRUSTED MAHI MAHI  
Tropical Fruit Salsa  
\$45

SEARED HALIBUT  
Sundried Tomato Sauce  
\$50

A \$125 Labor Fee Applies to All Groups Under 25 in Attendance  
All prices are subject to a 22% Service Charge and Current Sales Tax



# DINNER COMBINATIONS

**Include a choice of Soup or Salad & Dessert,**  
Choice of Accompaniments, Seasonal Vegetables, Assorted Rolls & Butter,  
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

SEARED ROSEMARY CHICKEN & MEDITERRANEAN SALMON  
\$62

CHICKEN BREAST & PRAWNS  
Tomato Bordelaise Sauce  
\$63

PAN SEARED SEA SCALLOPS & PRAWNS  
Lemon Butter Beurre Blanc  
\$64

NEW YORK STEAK with Green Peppercorn Sauce &  
MACADAMIA CRUSTED SEA BASS with Citrus Salsa  
\$65

GRILLED FILET MIGNON with Cabernet Reduction  
& ROSEMARY CHICKEN with Lemon Butter Sauce  
\$66

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## PASTA /VEGETARIAN OPTIONS

### PENNE PASTA

Sun-dried Tomatoes, Wild Mushroom, Arugula,  
EVOO, Toasted Pine Nuts

\$42

### GRILLED PORTOBELLO MUSHROOM

Fresh Mozzarella, Roasted Peppers, Sauteed Spinach,  
Caramelized Onion and Pesto Sauce

\$42

### RAVIOLI

Spinach Gorgonzola Cheese Raviolis topped with Julienne Vegetables,  
Diced Tomatoes, Toasted Pine Nuts, Herbed Cream Sauce

\$42

### GRILLED SEASONAL VEGETABLES

Grilled Polenta, Roasted Roma Tomatoes,  
Pesto Oil

\$42

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# DESSERTS



## MANGO SOLEIL

White cake, mango-orange mousse filling with raspberry cream center

## STRAWBERRY BAGATELLE

White cake with sliced fresh strawberries in a vanilla cream filling

## CARAMEL MYSTIQUE

Chocolate cake, filled with dulce de leche mousse, a chocolate dipped sesame nougat brittle layer, banana mousse center

## RASPBERRY CHARLOTTE

White cake layered with raspberry jam & seedless raspberry cream filling garnished with fresh raspberries & white chocolate shavings

## CHOCOLATE PYRAMID

Chocolate Cake with a rich dark chocolate mousse and a surprise raspberry cream center

## TRIPLE CHOCOLATE MOUSSE

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse and white chocolate mousse

## OPERA CAKE

Coffee soaked cake, coffee butter cream and chocolate mousse fillings

## TULIP FRUIT BOWL

An almond nougat bowl offered in a 3.5 inch and 4.5 inch size, filled with vanilla cream and topped with assorted seasonal fruit.

## CHOCOLATE MARQUISE

Chocolate cake with a rich dark chocolate mousse filling and a raspberry cream center

## MOJITO DESSERT

White sponge base, mousse flavored with pineapple juice, rum, mint, lime and pieces of paillete feuilletine made with fresh mint

# THEMED DINNER BUFFETS

(MINIMUM OF 40)

All Themed Buffets include  
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

## OLE' OLE'

Cucumber, Avocado and Bay Shrimp Salad

Fire Roasted Sweet Corn Salad

Chicken Mole with Chili-Chocolate Sauce

Grilled Flank Steak marinated in Tequila, Lime Juice and Cumin

Seared Pacific Snapper in Lemon Cilantro Sauce

(Accompaniments)

Flour Tortillas, Shredded Cheddar, Jalapeno Slices, Guacamole, Black Beans,  
Chopped Green Onions, Pico de Gallo and Sour Cream

Roasted Green and Yellow Squash  
With Corn and Tomatoes

Red Rice with Cilantro

Flan de Leche

Warm Churros

Dinner Price: \$63.00 per person

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# AMERICANO

Salad of Frisee, Butter Lettuce and Radicchio  
with Herbed Rolled Goat Cheese Medallions, Shaved Prosciutto and Balsamic Vinaigrette

Classic Caesar  
with House Croutons and Shaved Parmesan Cheese

Orchietta Pasta and Shrimp Salad  
with Grapefruit Vinaigrette

Green Olive Tapenade Encrusted Salmon  
with Beurre Lemon

Medallions of Beef Tenderloin  
with Roasted Shallots and Mushrooms

Roulade of Chicken  
with Sun-Dried Tomatoes, Spinach and Feta Cheese  
with Warm Champagne Vinaigrette, Roasted Fennel

Yukon Gold Potatoes and Seasonal Vegetables

Assorted Rolls

Chef's Variety of Petite Chocolate and Assorted Pastries

Dinner Price: \$65.00 per person

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# FIRENZE

## ANTIPASTO

Roasted Red Peppers, Grilled Asparagus, Fennel,  
Marinated Artichokes and Olives, Salami, Coppa, Fresh Mozzarella, Prosciutto, Pepperoncini

## Caesar Salad

Hearts of Romaine, Housemade Croutons, Shaved Parmigiano Reggiano

## Sliced Fresh Fruit

## Roasted Chicken Piccata With Caper Berries

## Penne Pasta

Pesto, Toasted Pine Nuts, Shiitake Mushrooms, Arugula and Sun-Dried Tomatoes

## Pork Loin with Dried Apricot Sauce

Roasted Starburst Squash, Carrots, Eggplant, Peppers "Ratatouille"

Focaccia, Herb Crostini, Assorted Rolls

Fruit Tart, Tiramisu, Assorted Biscotti

Dinner Price: \$67.00 per person

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# PAN ASIAN

## Tropical Fruit Platter

Pineapple, Papaya, Mango, Kiwi, Watermelon, Cantaloupe, Honeydew and Strawberries  
With Honey Mint-Yogurt Dressing

## Asian Green Salad

Pickled Cucumber Strings, Toasted Sesame Seeds, Bean Sprouts, Fried Wonton Strings  
With Sesame Vinaigrette

## Roasted Char Siu Pork Loin

Char Siu Barbeque Sauce, Crispy Cilantro

## Teriyaki Glazed Salmon

Scallions, Toasted Sesame Seeds

## Dim Sum Basket

Vegetarian and Chicken Potstickers, Barbeque Pork Steamed Buns, Chicken Shu Mai, Shrimp Hai Gow,  
Soy and Chili Sauce

## Stir Fried Long Beans

Soy-Sambal Oil

## Shrimp Fried Rice

Peas, Carrots, Bay Shrimp and Scallions

Pineapple Upside down Cake, Mango Mousse Cake, Sesame Balls, Coconut Rolls

Dinner Price: \$69.00 per person

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## KID'S MENU

(Each entrée comes with fruit plate, chocolate sundae and a choice of milk or juice)

CHICKEN TENDERS  
With French Fries

\$25

MACARONI AND CHEESE

\$25

HAMBURGER  
With French Fries

\$25

HOTDOG ON A BUN  
With French Fries

\$25

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