

# DINNER PACKAGES

Minimum of 50 Guests

## SILVER SEATED 3-COURSE DINNER

### STARTER (PLEASE SELECT ONE)

- California croutons of basil ricotta, marinated plum tomatoes, grilled red onions, Hass avocado, baby mixed greens, light balsamic dressing
- Manchego cheese salad, dates, apricots, baby arugula, Fuji apples, almonds, balsamic, Pistachio oil
- Baby Mixed Greens and Yellow Frizee with Crumbled Goat Cheese, Toasted Almonds and Dried Sour Cherries with White Balsamic Vinaigrette
- Classic Caesar salad, tender heart of romaine, toasted garlic croutons, shaved parmigiano-Riggiano

### ENTRÉE (PLEASE SELECT ONE)

- Bistro medallion of beef, wasabi mashed potato, sunburst squash, and soy beef jus
- Prime short rib, caramelized shallots, glazed carrots, gold potato puree
- Prime beef flat iron steak, mushroom risotto, roasted tomatoes, red wine jus
- Seared Airline Breast with Yukon Potato Gratin and Wilted Baby Spinach, roasted garlic Sauce
- Pan seared Idaho brook trout, basil-scented risotto, citrus gremolata
- Atlantic salmon fillet, blistered cherry tomatoes, polenta cake, roasted garlic, basil pesto

### DESSERT (PLEASE SELECT ONE)

- Classic Vanilla crème brulee
- Warm rustic apple tart with Tahitian vanilla sauce, and cinnamon essence
- Molten chocolate torte “Lava cake” with vanilla ice cream

Menu subject to change | Tax, labor and 20% administrative charge applicable



## **GOLD SEATED 3-COURSE DINNER**

### **STARTER (PLEASE SELECT ONE)**

- Salad of wind rose Farm heirloom tomatoes, rosemary and cherry wood-grilled asparagus, fried gold potatoes
- House cured salmon Carpaccio with baby greens, preserved lemons and fried capers
- Butter lettuce salad, endive, frisee, Maytag blue dressing, and caramelized pistachios
- Baby arugula salad, fava beans, pecorino, lemon, virgin olive oil
- Bouquet of asparagus salad, roasted sea scallop, spicy greens, mustard dressing

### **ENTRÉE (PLEASE SELECT ONE)**

- Cubes of salmon, porcini mushroom ravioli, crisp Meyer lemon rings
- Artic char, sweet pea risotto, wild mushrooms, green pea emulsion
- Soy marinated black cod, bok choy, shitake mushroom, ginger-curry leave broth
- Seared range chicken, lemon scented risotto, heirloom tomatoes poached in olive oil, thyme jus
- New York strip steak, garlic potato puree, glazed baby carrots, pinot sauce
- Slow-braised short rib, rainbow baby carrots, smoked potato puree, Merlot sauce
- Rack of New Zealand lamb, glazed carrots, fingerling potatoes confit, wild mushrooms, parsnip puree, natural juice

### **DESSERT (PLEASE SELECT ONE)**

- Coconut panna cotta, mango passion coulis, coconut tuile
- Crunchy: Kit Kat" cake, chocolate sauce, candied hazelnuts,
- Warm apple tart with Tahitian vanilla ice cream

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## **PLATINUM SEATED 3-COURSE DINNER**

### **STARTER (PLEASE SELECT ONE)**

- Belgian endive and watercress salad with caramelized walnuts, Asian pear, Roquefort and sherry vinaigrette
- House-cured salmon gravlax and smoked sturgeon, sweet mustard and horseradish, mini crown lettuce
- Grilled asparagus with delicate frisee salad, crispy prosciutto, oven roasted red flame grapes, and aged goat cheese
- Burratta, white asparagus, black truffle aioli
- Salad of fine green beans, mango, roasted shrimp

### **ENTRÉE (PLEASE SELECT ONE)**

- Filet mignon, “corn-sotto”, asparagus, cabernet sauce with sweet roasted shallots
- Slow -braised short rib, wild mushrooms, olive oil crushed potato, asparagus, cabernet sauce
- Rack and Osso Buco of Colorado lamb with fragrant porcini and orange zest artichoke heirloom potatoes, light jus
- Local halibut with lemon sauce, broccolini, paella cake with abalone, saffron, citrus herbs
- Roast sea bass, razor clams, white beans and broccolini, warm vegetable vinaigrette

### **DESSERT (PLEASE SELECT ONE)**

- Warm carnaroli rice pudding, candied pistachios, cranberry biscotti
- Molten chocolate torte-warm chocolate cake with liquid center, Tahitian vanilla sauce
- Coconut panna cotta, mango passion coulis, coconut tuile, pineapple sorbet

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## SEATED 4-COURSE DINNER

### FIRST COURSE (PLEASE SELECT ONE)

- Crisp vegetables, fava, spring peas, roasted shrimp, virgin olive oil
- Fresh and smokes salmon salad, cucumber, vine-ripened tomato, avocado, yuzu olive oil, warm brioche
- Forest mushroom risotto, ligurian olive oil, parmigiano-riggiano

### SECOND COURSE (PLEASE SELECT ONE)

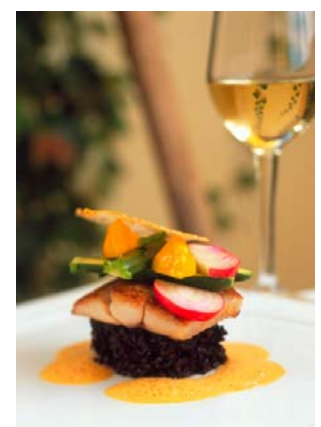
- pancetta-wrapped diver scallops with forbidden black rice and basil nage butter
- pancetta wrapped sturgeon, hand-picked forest mushrooms, caramelized onion jus
- soy marinated black cod, bok choy, shitake mushroom, ginger-curry leave broth
- sea scallops minestrone in an ocean broth, baby vegetables, garlic, herbs

### THIRD COURSE (PLEASE SELECT ONE)

- Angus beef sirloin and prime short rib, creamy parsnip, glazed rainbow carrots in composition, cabernet jus
- Filet mignon, gold potato mille-feuille, hen of -the -woods mushroom, cabernet sauce
- Sonoma lamb New York, gold potato puree, glazed baby vegetables, natural jus
- Summer truffle free-range chicken, sunchoke, Hosnshimi mushroom, garlic gnocchi

### FOURTH COURSE (PLEASE SELECT ONE)

- Coconut panna cotta, mango passion coulis, coconut tuile, pineapple sorbet
- Molten chocolate torte-warm chocolate cake with liquid center, Tahitian vanilla sauce
- Tropical lemon cake, mango and passion fruit sauce, fresh basil, lemon yogurt



## SEATED 5-COURSE DINNER

### FIRST COURSE (PLEASE SELECT ONE)

- Pecking duck salad, roasted spring mushrooms, baby lettuce, yuzu soy dressing
- Golden gazpacho, bigeye tuna, heirloom tomatoes
- Roast shrimp salad, truffled parsnip, emulsion, purple leaf garnish
- Zucchini and basil risotto, roasted blossoms, parmigiano-reggiano

### SECOND COURSE (PLEASE SELECT ONE)

- Main lobster roasted, vadouvan, caramelized endive salad, orange, vanilla
- Roasted lobster, chickpeas, guanciale
- Olive oil poached ahi tuna, coastal Farm heirloom tomatoesteuile of apple wood smoked bacon, avocado, mini-crown lolla Rossa
- King crab ravioli, sweet English peas, glazed turnip

### THIRD COURSE (PLEASE SELECT ONE)

- Loup de mer, sungold tomatoes, mole verde
- Pancetta wrapped sturgeon, hand-picked forest mushrooms, caremalized onion jus
- Roast sea bass, razor clams, sea lettuce, soy-scented dashi broth
- Sustainable salmon, horseradish béarnaise, braised lettuce, confit heirloom tomato

### FOURTH COURSE (PLEASE SELECT ONE)

- Grilled and carved porterhouse, creamed spinach, rainbow carrots
- Grilled veal loin, planet carrot, horseradish, pinot sauce
- Slow-braised short rib, fragrant porcini and orange zest, olive oil crushed potato, spring asparagus
- Filet mignon and braised short rib, marrow flan, fondant potato, red wine sauce

### FIFTH COURSE (PLEASE SELECT ONE)

- Tropical lemon cake, mango and passion fruit sauce, fresh basil, lemon yogurt
- CRUNCHY “Kit Kat” cake, chocolate sauce, candid hazelnuts, Nutella ice cream
- Carpaccio and strawberry-Layers of crunchy cake, mango, fennel and pineapple Carpaccio, strawberry gelee, basil ice cream



## **SILVER BUFFET DINNER**

Maximum Two Hour Service Time  
Minimum of 50 Guests

### **STARTER (PLEASE SELECT ONE)**

- Endive and watercress salad with caramelized walnuts, Asian pear and sherry vinaigrette
- crisp baby lettuce, marinated plum tomatoes, light balsamic dressing
- Fresh baby spinach salad, bacon, goat cheese, mushroom, pine nuts, warm champagne vinaigrette
- Caesar salad with crisp romaine, shaved parmigiano-Riggiano, toasted garlic croutons
- Baby arugula salad, Medjool dates, Fuji apples, Manchego cheese, walnut and balsamic dressing

### **ENTRÉE S (PLEASE SELECT TWO)**

- Grilled breast of free range chicken, confit of lemon and garlic
- Medallions of beef, caramelized cipollini, tomato confit in olive oil, pinot sauce
- Slow braised short rib, parsnips, oyster mushrooms
- Fresh Atlantic salmon in a mustard and apple wood smoked bacon crust
- Albacore tuna, baby bok choy, marinated shitake, crisp wonton in a light ponzu broth
- Australian Hiramasa yellow tail, cherry tomatoes on the vine, truffle oil
- Roast leg of lamb, garlic, rosemary, tomatoes, olive oil

### **ACCOMPAINMENTS (PLEASE SELECT TWO)**

- Golden mashed potatoes
- Creamy rosemary polenta
- Roasted red potatoes, rosemary
- Ragout of fresh vegetables from the farmers market
- Provençal ratatouille
- Rosemary grilled asparagus

### **CHEF'S SELECTION OF PETIT FOURS**

- Tiramisu: coffee and mascarpone mousse
- Mini vanilla cheese cake squares
- Light crumbly cake, lemon cream

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## **Gold BUFFET DINNER**

Maximum Two Hour Service Time  
Minimum of 50 Guests

### **STARTER (PLEASE SELECT TWO)**

- Butter lettuce salad, endive and frisee, Maytag blue dressing, caramelized pistachios
- Assortment of vine ripened tomatoes, grilled red onions, fresh mozzarella, basil
- Baby arugula salad, Medjool dates, Fuji apples, Manchego cheese, walnut and balsamic dressing
- Multi grain salad with dried organic figs and apricots, citrus olive oil

### **ENTRÉE (PLEASE SELECT TWO)**

- Farm raised striped bass with confit of lemon, garlic and thyme
- Pan-seared loup de mer, marinated heirloom tomatoes, lemon verbena tomato essence
- Braised short rib, “agrodolce” in sauce of simmered vegetables
- Three hour braised lamb shanks with preserved lemons, semi-dried apricots, honey jus
- Roasted free range chicken, Bloomsdale spinach, three mustard sauce
- Herb-grilled prime beef flatiron steak, barbecue onions, chimichurri sauce

### **ACCOMPAINMENTS (PLEASE SELECT TWO)**

- Golden mashed potatoes
- Creamy polenta, mascarpone
- Gratin of potatoes with garlic
- Portabello mushroom ravioli, sweet peppers, pea shoot tendrils
- Assortment of market vegetables from the Farmers market
- Bouquet of rosemary grilled asparagus, baby tomatoes, truffle oil

### **CHEF'S SELECTION OF PETIT FOURS**

- Light crumbly cake, fresh mint cream
- Tiny double chocolate tarts, milk chocolate ganache
- Hazelnut praline Napoleon
- Passion fruit, banana and mango macaroons

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