

Dinner Plated 30



ASSORTED MINI FILONE
whipped parmesan butter

TOMATO BASIL SOUP
puréed plum tomatoes, fresh cream, basil,
fresh parmesan, cornbread croutons

OR

NICE LITTLE SALAD
crisp romaine, cornbread croutons, grape tomatoes, goat
cheese, cucumber, radish, candied pecans, honey lime dressing

8OZ CAB SIRLOIN STEAK
grilled medium rare
broccolini, yukon gold mashed, peppercorn sauce

OR

ASIAN MARINATED SEARED ALBACORE TUNA
ginger stir fried rice and vegetables
balsamic soy reduction

OR

MEDITERRANEAN PENNE
kalamata olives, basil, tomatoes, artichokes, yellow peppers,
goat cheese

CHOCOLATE CARAMEL SUNDAE
vanilla gelato with fudge sauce, caramel,
whipped cream, cherry on top

COFFEE OR TEA

MINIMUM 20 GUESTS

Dinner Plated 34



ASSORTED MINI FILONE
whipped parmesan butter

THAI LEMONGRASS CHICKEN SOUP
coconut milk, mushrooms & peppers

OR

ROGUE CAESAR SALAD
crisp romaine, house cornbread croutons, fresh parmesan

CAB NEW YORK STEAK
grilled medium rare
smoked cheddar mashed potato, broccolini, peppercorn sauce

OR

MAPLE SAKE MARINATED SOCKEYE SALMON
shiitake leek risotto, baby bok choy, shiitake broth

OR

WILD MUSHROOM CAPELLINI
wild mushrooms, pesto, tomatoes, arugula,
fresh grated parmesan

STRAWBERRY SHORTCAKE
fresh strawberries, strawberry gelato,
whipped cream on a fresh shortcake biscuit

COFFEE OR TEA

MINIMUM 20 GUESTS

Dinner Plated 40



ASSORTED MINI FILONE
whipped parmesan butter

HOUSE MADE WONTON SOUP
2 chicken wontons, fresh vegetables, ginger infused broth

OR

SEARED SCALLOPS
sweet carrot risotto, star anise syrup, five spices

OR

SPINACH AND ARUGULA SALAD
baby greens with toasted almonds,
green apple, red onion, balsamic vinaigrette

8 OZ CAB SIRLOIN STEAK
grilled medium rare
broccolini, porcini butter, demi glace
lobster macaroni and cheese

OR

PAN ROASTED HALIBUT
mango miso sauce, edamame beans, glazed carrots,
lemongrass infused calrose rice

OR

HAZELNUT CRUSTED DUCK BREAST
served medium
shiitake leek risotto, wild blueberry demi, glazed carrots

OR

MEDITERRANEAN PENNE
kalamata olives, basil, tomatoes, artichokes, yellow peppers,
goat cheese

CHOCOLATE PEANUT BUTTER EXPLOSION
layers of espresso chocolate cake, chocolate peanut butter
ganache, peanut butter mousse, peanut praline, whipped cream

COFFEE OR TEA

MINIMUM 20 GUESTS