



## **Sample Served Dinner**

### **Classic Trios**

Three Course Menus are offered with choice of Soup or Salad, Entrée and Dessert  
Included with each selection is an Assortment of Sourdough,  
Wheat and Port Walnut Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

#### **Soup**

**Roasted Butternut Squash**  
with Toasted Focaccia Croutons

#### **Salad**

**Caprese Salad**  
Sliced Vine Ripe Yellow and Red Tomatoes, Buffalo Mozzarella, Toasted Pine Nuts, Fresh Basil,  
Red Onion, Extra Virgin Olive Oil and Balsamic Vinaigrette

#### **Entrées**

Items are Complimented with Seasonal Vegetables and Appropriate Starch

**Free Range Chicken Breast**  
with Seasonal Wild Mushrooms and Green Peppercorns

**Macadamia Crusted Alaskan Halibut**  
with Honey Mustard Beurre Blanc

**Prime New York Steak**  
with Porcini Mushroom and Port Reduction

#### **Dessert**

**Belgian Chocolate Torte**  
White Chocolate Crème Anglaise



## **Dinner Buffet Specialties**

### **The Mediterranean Coastal Buffet**

#### **Fire Roasted Tomato Bisque**

With Garlic Basil Croutons

#### **Cous Cous Salad**

With Fresh Mint, Cilantro, Raisins, Pine Nuts

#### **Greek Salad**

With Hearts of Romaine, Feta Cheese, Red Onion, Tomatoes, Cucumbers, Kalamata Olives, Pepperoncinis and Muscatel Vinaigrette

#### **Pappardelle Pasta**

With Artichokes, Olives, Peppers, Eggplant, Zucchini, Capers, Spinach and Feta Cheese

#### **Seasonal Wild Mushroom Risotto**

With Fresh Thyme and Imported Reggiano Cheese

#### **Grilled Lemon Rosemary Chicken Breast**

Topped with San Marzano Tomatoes, Fresh Herbs and Mozzarella

#### **La Valencia Paella**

With Clams, Fresh Fish, Mussels, Jumbo Shrimp, Scallops, Spicy Sausage, Saffron Rice, Bell Peppers and English Peas

#### **Grilled Mediterranean Vegetables**

With Roasted Garlic, Fennel, Basil and Balsamic Vinaigrette

#### **Cannoli**

Ricotta and Marscapone stuffed Crispy Pastry Shell with Powdered Sugar

#### **Tira Misu**

Ladyfingers Dipped in Espresso, Layered with Mascarpone Crème  
And Served with Amaretto Crème Anglaise and Dusted Cocoa Powder

Sourdough, Wheat and Port Walnut Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas



## **Dinner Buffet Specialties (Cont)**

### **The California Coastal Buffet**

#### **Mediterranean Seafood Chowder**

#### **Traditional Caesar Salad**

With Hearts of Romaine, Toasted Sourdough Garlic Croutons,  
Imported Reggiano Cheese and Garlic Caesar Dressing

#### **Frisee, Belgian Endive and Arugula**

With Pears, Toasted Walnuts, Gorgonzola Cheese  
and a White Balsamic Rosemary Vinaigrette

#### **Penne Pasta**

With Roasted Eggplant, Sundried Tomatoes, Basil, Extra Virgin Olive Oil, Garlic, Shallots  
and Pecorino Romano

#### **Sautéed Seasonal Vegetables**

With Roasted Garlic

#### **Roasted Atlantic Salmon Filet**

Dill Butter Sauce and Fresh Cherry Tomatoes

#### **Carving Station**

(Please select one item)

#### **Whole Roasted New York Steak**

with Cabernet Au Jus

#### **Free Range Turkey**

Cranberry and Apple Chutney

#### **Oven Roasted Prime Rib of Beef**

Au Jus and Creamy Horseradish

#### **Pine Nut and Herb Crusted Leg of Lamb**

with Mint Demi Glace

#### **Chef's Selection of Petit Fours and Fresh Fruit Tarts**

Sourdough, Wheat and Port Walnut Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**CHEF ATTENDANTS AVAILABLE FOR CARVING STATION**