



Banquets and Special Events

Our mission is to make your experience all that it should be.

Hors D'oeuvres

Meat

- Beef Wontons with Brown Sugar Soy Sauce
- Apple Brined and Skewered Pork Loin
- Chicken Satay with Coconut-Curry Crema
- Hot Duck Salad with Goat Cheese
- Gingered Chicken Salad on Rice Cracker
- Roast Beef with Lemon Horseradish

Fish

- Shrimp with Crème Fraiche and Chive

- Smoked Salmon Mousseline with Tobiko
- Lobster Risotto with Arugula
- Shrimp and Grouper Potato Cakes
- Peruvian Ceviche Spoons

Vegetarian

- Mushroom Risotto with Roasted Garlic
- Spinach and Feta in Phyllo
- Corn Bisque Shot with Chive Oil
- White Truffle New Potato Salad
- Curried Cous Cous Fritters

Hors D'oeuvre pricing per person is as follows:

		<u>Number of Hors D'oeuvre Selections</u>		
		4	5	6
<u>Length of Reception</u>	1 Hour	\$18	\$23	\$28
	2 Hours	\$28	\$33	\$38
	3 Hours	\$34	\$39	\$44

Plated Dinners

Menu 1

First Course

Wish Salad

Mixed Greens, Endive, Radish, Cucumber, Ginger-Lime Dressing

Second Course

Crispy Skinned Chicken

Sautéed Vegetables, Charred Pineapple, Basil with Pineapple-Cardamom Sauce

Or

Local Steamed Snapper

Sautéed Squash, Fontina Cheese, Artichoke, Oven Roasted Tomato, Basil

Dessert

Warm Chocolate Cake

Mixed Berry Compote, Mint

Or

Seasonal Fruit Sorbet

\$64

Menu 2

First Course

Wish Salad

Mixed Greens, Endive, Radish, Cucumber, Ginger-Lime Dressing

Second Course

Crispy Skin Chicken

Sautéed Vegetables, Charred Pineapple, Basil with Pineapple-Cardamom Sauce

Or

Local Steamed Snapper

Sautéed Squash, Fontina Cheese, Artichoke, Oven Roasted Tomato, Basil

Or

Grilled Beef Tenderloin

Braised Short Rib, Carrot Confit , Fresno Chili, Celery Root Puree, Cilantro

Dessert

Warm Chocolate Cake

Mixed Berry Compote, Mint

Or

Seasonal Fruit Sorbet

\$70

Menu 3

First Course

Watercress Salad

Shaved Blue Cheese, Candied Walnuts, Poached Spiced Pears, Red Wine Vinaigrette

Or

Tomato Gazpacho

Tomato, Watermelon, Cucumber, Crispy Croutons, Pickled Shallots, Basil

Second Course

Grilled Beef Tenderloin

Braised Short Rib, Carrot Confit , Fresno Chili, Celery Root Puree, Cilantro

Or

Grilled Swordfish

Bok Choy, Sautéed Shiitake Mushrooms, Ginger, Snap Peas, Ponzu Sauce

Dessert

Vanilla Frosted Cheesecake
Cream Cheese, Berry Compote, Mint

Or

Tropical Fruit Salad
Passion Fruit Syrup, Basil

\$76

Menu 4

First Course

Watercress Salad
Shaved Blue Cheese, Candied Walnuts, Poached Spiced Pears, Red Wine
Vinaigrette

Or

Tuna Tartare
Radish, Shallots, Crispy Wonton, Ginger Vinaigrette

Second Course

Grilled Lobster Tail
Shrimp Risotto, Parmesan Cheese, Pea Shoots, Lemon Confit

Or

Oven Roasted Kurobuta Pork Chop
Sautéed Potatoes, Roasted Peppers, Thyme, Parsley Puree

Dessert

Crème Brulee

Caramelized Sugar, Fruit Salad, Mint

Or

Seasonal Fruit Sorbet

\$79

Menu 5

First Course

Wish Salad

Mixed Greens, Endive, Radish, Cucumber, Ginger-Lime Dressing

Or

Beef Carpaccio

Black Truffle Vinaigrette, Shaved Parmesan Cheese, Crispy Capers, Micro Greens Salad

Second Course

Crispy Skinned Chicken

Sautéed Vegetables, Charred Pineapple, Basil with Pineapple-Cardamom Sauce

Or

Roasted Salmon

Sautéed Mushrooms, Romaine Lettuce Salad, Herbs, Sweet & Sour Sauce

Or

New York Strip

Roasted Garlic Potato Gratin, Herb Salad, Red Wine Reduction

Dessert

Crème Brulee

Caramelized Sugar, Fruit Salad, Mint

Or

Warm Chocolate Cake
Mixed Berry Compote, Mint

\$82

Menu 6

First Course

Hamachi Sashimi
Cucumber, Cilantro, Jalapeno Salsa, Radish Salad

Or

Beef Carpaccio
Black Truffle Vinaigrette, Shaved Parmesan Cheese, Crispy Capers, Micro Green Salad

Second Course

Grilled Beef Tenderloin
Braised Short Rib, Carrot Confit, Fresno Chili, Celery Root Puree, Cilantro

Or

Grilled Lobster Tail
Shrimp Risotto, Parmesan Cheese, Pea Shoots, Lemon Confit

Or

Crispy Skinned Chicken
Sautéed Vegetables, Charred Pineapple, Basil with Pineapple-Cardamom Sauce

Dessert

Crème Brulee
Caramelized Sugar, Fruit Salad, Mint

Or

Warm Chocolate Cake
Mixed Berry Compote, Mint

Or

Vanilla Frosted Cheesecake
Cream Cheese, Berry Compote, Mint

\$88

Menu 7

First Course

Wish Salad

Mixed Greens, Endive, Radish, Cucumber, Ginger-Lime Dressing

Second Course

Tuna Tartare

Radish, Shallots, Crispy Wonton, Ginger Vinaigrette

Or

Beef Carpaccio

Black Truffle Vinaigrette, Shaved Parmesan Cheese, Crispy Capers, Micro Green Salad

Third Course

Grilled Lobster Tail

Shrimp Risotto, Parmesan Cheese, Pea Shoots, Lemon Confit

Or

Crispy Skin Chicken

Sautéed Vegetables, Charred Pineapple, Basil with Pineapple-Cardamom Sauce

Or

New York Strip

Roasted Garlic Potato Gratin, Herb Salad, Red Wine Reduction

Dessert

Crème Brulee

Caramelized Sugar, Fruit Salad, Mint

Or

Warm Chocolate Cake

Mixed Berry Compote, Mint

Or

Vanilla Frosted Cheesecake

Cream Cheese, Berry Compote, Mint

\$95

