



Dinner Menu

All Plated Dinner prices are per person and are based on a three-course dinner including: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee and Tea. If fourth course is requested, an additional \$15.00 per person. If more than one entrée is selected, the menu price is based on the highest selection.

Plated Dinner

~First Course~

(Please Select a Soup or Salad)

Soups

North Beach Oven-Roasted Tomato and Basil Soup
Brown Butter Croutons

Cream of Wild Mushroom Soup with Olorosso Sherry and Thyme

Cauliflower Bisque with Crispy Carrot

Chilled Tomato Gazpacho with Yellow Pepper Coulis

Salads

Classic Caesar Salad

Crisp Romaine, Parmesan and Ciabatta Croutons

Butter Lettuce with Spiced Pecans, Poached Pear
Bleu Cheese Dressing

Sweet Gem Lettuce Wedge Marinated Roma Tomatoes, Crumbled Bacon
Creamy Gorgonzola Dressing

Sonoma Greens

Green Beans, Toasted Almonds, Marinated Feta Cheese
Lemon Herb Vinaigrette

Baby Spinach Salad

Strawberries, Toasted Almonds, Feta Cheese
Champagne Pear Vinaigrette

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As outlined in the Sales and Catering Contract
pricing subject to change

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Entrées

(Please select up to two plus, vegetarian option)

Pan-Roasted Sea Bass
Nicoise Olives, Lemon Thyme Jus
Three Course \$85

Grilled Chicken Breast
Sun-Dried Tomato, Basil and Pine Nut Vinaigrette
Three Course \$75

Filet Mignon
Roasted Shallot Cabernet Beef Jus
Three Course \$95

Dijon Rosemary Crusted Lamb Chop with Syrah Reduction
Three Course \$95

Pan-Seared Atlantic Salmon with Pinot Noir Butter
Three Course \$85

Guinness-Braised Beef Short Ribs
Shallot Jam
Three Course \$95

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~Second Course Duet Entrées~

Filet Mignon and Atlantic Salmon
Béarnaise Sauce
Three Course \$105

Breast of Chicken and Atlantic Salmon
Lemon Beurre Blanc
Three Course \$105

Filet Mignon and Jumbo Shrimp
Peppercorn Cognac Cream
Three Course \$105

Filet Mignon and Scallop
Béarnaise Sauce
Three Course – market price

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~Second Course Vegetarian Entrées~

Eggplant & Ratatouille Lattice Tart
Roasted Eggplant, Tomatoes & Squash in a Puff Pastry Shell
Three Course \$70

Ricotta and Spinach Ravioli
Gremolata Cream Sauce
Three Course \$70

Butternut Squash Ravioli
Brown Butter and Sage
Three Course \$70

Market Vegetable Wellington
Three Course \$70

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Desserts

(Please Select One)

Tiramisu

Coffee-Soaked Lady Fingers and Cream Cheese Mousse

New York Cheesecake

Fresh Berries and Berry Coulis

Chocolate Decadence Cake

Devil's Food Cake, Chocolate Mousse, Topped with Decadent Chocolate Ganache

Lemon Raspberry Mousse Cake

Lemon Mousse, Raspberry Mousse, Raspberry Jam, Sponge Cake

Opera Cake

Almond Sponge Cake, Coffee Buttercream, Chocolate Ganache

Vanilla Caramel Brulé Cake

Caramel Mousse, Sponge Cake, Vanilla Bavarian Cream,
Toasted Graham Cracker Crumb Topping

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Four-Course Plated Dinner Appetizers

(Please Select One)

Appetizer

Crispy Skin Duck Breast
Apples and Red Cabbage on Potato Pancake, Sun-Dried Cherry Sauce

Shrimp Scampi
Ciabatta Crouton

Crab Cake
Red and Yellow Pepper Glazes, Avocado Lime Mousse

Wild Mushroom Tart
Onion Confit, Rosemary

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Traditional Dinner Buffet

Includes Assorted Rolls with Sweet Cream Butter
Assorted Desserts
Fresh Brewed Coffee, Decaffeinated Coffee and Teas

Sonoma Greens with Marinated Artichokes, Cherry Tomatoes, Kalamata Olives and Shaved Red Onions, Sonoma Dry Jack, Balsamic Vinaigrette

Antipasto Platter
Coppa, Mortadella, Genoa Salami,
Marinated and Grilled Peppers and Vegetables, Assorted Olives
Pepperoncini, Marinated Artichokes, Cherry Peppers

Display of Domestic and Imported Cheeses Sliced Fresh Fruits

Seasonal Vegetables
Appropriate Starch

Choice of Entrée:

Roast Strip Loin of Beef, Caramelized Pearl Onions, Zinfandel Reduction

Grilled Breast of Free Range Chicken, Cherry Tomatoes, Nicoise Olives
Lemon and Fresh Herbs

Pan-Roasted Atlantic Salmon, Saffron Garlic Cream

Spinach and Ricotta Ravioli with Gremolata Cream Sauce

\$95 Choice of One Entrée
\$105 Choice of Two Entrées
\$115 Choice of Three Entrées

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California Buffet

Includes Assorted Rolls with Sweet Cream Butter
Assorted Desserts
Fresh Brewed Coffee, Decaffeinated Coffee and Teas

San Francisco Cioppino

Sonoma Mesclun Greens
Green Beans, Toasted Almonds, Marinated Feta Cheese
Balsamic Vinaigrette

Herbed Goat Cheese and Sourdough Crostini

Marinated and Grilled Vegetables Rosemary and Sea Salt Roasted Red Potatoes

Choose two of the following Entrées:

Chardonnay Braised Sea Bass
With Caramelized Fennel and Asparagus

Grilled Free Range Chicken Breast
Cherry Tomatoes, Nicoise Olives, Lemon and Fresh Herbs

Garlic-Roasted Strip Loin of Beef
Pt. Reyes Blue Cheese, Zinfandel Beef Reduction

Orzo Pasta Risotto
Roasted Seasonal Vegetables and Parmesan Cream

\$100 per person

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