

PLATED SEASONAL DINNER

SEASONAL MENU - SPRING & SUMMER AVAILABLE APRIL 1 - SEPTEMBER 30

All Plated Dinners Include: First Course and Dessert Course, Bread Service, Coffee and Hot Tea

FIRST COURSE

(Select One Item)

Fennel Sweet Pea Bisque (GF, V)

Lobster and Asparagus Bisque

Mediterranean Chicken Soup with Olives, Artichoke, Lemon, and Vegetables (GF, V)

Classic Wedge Salad with Iceberg, Bacon, Blue Cheese, Peas, Tomato and Avocado Ranch (GF)

Citrus Arugula Salad with Tomato, Cucumber, Red Onion, Hard-Boiled Egg and Smoked Almonds
with Citrus Vinaigrette (GF, V)

Mixed Greens Salad with Apple, Raspberry, White Cheddar, Toasted Pistachio, and a
Peach-Cherry Vinaigrette (GF, V)

ENTRÉE

(Select One)

Grilled Sirloin Steak & Seared Chicken Breast Duo (GF) **\$36.00 per Guest**
With Mushroom Corn Succotash, Roasted Garlic-Cauliflower Mashed Potatoes and Asparagus

Scallop and Crab Stuffed Sole and Lemon Scented Pork Scallopine Duo **\$34.00 per Guest**
With Vegetable Ravioli, Mixed Vegetables and Tomato Saffron Jus

Grilled Sirloin Steak (GF) **\$37.00 per Guest**
With Caprese Risotto, Wilted Greens, Red Pepper-Tarragon Coulis and Haricot Verts

BBQ Glazed Smoked Salmon (GF) **\$34.00 per Guest**
With Garlic, Lemon and Herb Roasted Fingering Potatoes, Broccoli, Carrot and Pepper Relish

Cumin Roasted Chicken Breast (GF) **\$31.00 per Guest**
With Black Bean and Rice Pilaf, Caramelized Peppers and Onions, Asparagus and Poblano Queso

**Vegetarian Entrée Available Upon Request*

DESSERT

(Select One Item)

Graeters Black Raspberry Chip Ice Cream and Chocolate Chip Cookies

Carrot Cake Blondie Cheesecake with Caramel and Whipped Cream

Triple Chocolate Mousse Cake with Raspberry Coulis

DINNER BUFFETS

SEASONAL MENU - SPRING & SUMMER AVAILABLE APRIL 1 - SEPTEMBER 30

FOR GROUPS OF 25 OR MORE
(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Dinner Buffets.
(Add Assorted Soft Drinks \$2.75 Each)

Southwest Influence

\$40.50 per Guest

Roasted Red Pepper and Gouda Bisque (V)
Mixed Greens, Pepper Jack Cheese, Black Bean Relish, Grape Tomatoes, Tortilla Strips, Red Onion and Cilantro Vinaigrette (GF, V)
Chipotle Potato Salad (GF, V)
Spicy Corn Fritters with Sauteed Vegetables and Southwest Sour Cream (V)
Seared Salmon Chimichurri with Roasted Mushrooms (GF)
Coriander Dusted Sirloin Steaks with Sweet and Spicy Ranchero and Cumin Roasted Potatoes & Onions (GF)
Mexican Chocolate Spiced Cheesecake
Mixed Berry Tartlet with Coconut Almond Streusel

Flourish

\$40.00 per Guest

Italian Sausage and Shrimp Orzo Soup with Tomato and Stewed Vegetables
Green Bean and Red Onion Salad with Honey Mustard Dressing, Shaved Radish and Goat Cheese (GF, V)
Crisp Romaine Tossed with Julienned Vegetables and Grape Tomatoes Served with Buttermilk Ranch and Herbal Vinaigrette (GF, V)
Grilled Chicken with Steamed Asparagus, Lemon Tarragon Jus, Tomato Tapenade and Roasted Potatoes (GF)
Poached Salmon with Tomato Coulis, Olive Salad, Feta and Israeli Couscous Pilaf
Vegetable Medley (GF, V)
Chocolate Panna Cotta
Angel Food Cake with Mixed Berries

Garden

\$39.00 per Guest

Creamy Vegetable Soup with White Beans and Kale (GF, V)
Cucumber, Tomato and Roasted Corn Salad (GF, V)
Romaine Lettuce, Tomato, Julienned Carrot, Cucumber, Croutons, Assorted Dressings (GF, V)
Farfalle Pasta Primavera with Pesto, Mixed Vegetables and Parmesan Cheese on a bed of Marinara (V)
BBQ Roasted Chicken Breasts with Roasted Potatoes, Crumbled Blue Cheese and Bell Pepper (GF)
Fennel-Juniper Pork Tenderloin Medallions with Smoked Onion Jus, Wilted Greens and Grape Tomatoes
Carrot Cake with Cream Cheese Icing
Mint Chocolate Brownies

Spring "Express" Deli

\$39.00 per Guest

Tomato Basil Soup (GF, V)
Spring Greens Salad with Cucumber, Grape Tomatoes, Croutons, Bleu Cheese Crumbles and Assorted Dressings (GF, V)
Broccoli and Vegetable Slaw (GF, V)
Roasted Turkey Breast, Bacon, Crisp Lettuce, Tomato, Dijon Mustard and Blackwell Aioli on Focaccia
Shaved Roast Beef with Horseradish Cream, Caramelized Peppers and Onions, Provolone Cheese on Soft Cuban Bread
Soft Lavosh with Grilled Vegetables, Garlic Herb Cheese, Sliced Tomato, Alfalfa Sprouts and Olive Salad (V)
Warm Kettle Chips (V)
Shortbread Cookies and Homemade Sweet Cream Banana Pudding with Candied Pecans

GRAND DINNER BUFFETS *Continued*

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Brunch, Anyone?

\$40.00 per Guest

Mint and Honey Drizzled Fruit Salad (GF, V)

Grilled Asparagus and Petite Tomato Salad with Lemon Vinaigrette and Shaved Parmesan cheese (GF, V)

Bruschetta Toast with Sliced Smoked Salmon, Deviled Egg Cream Cheese Mousse and Red Onion Caper Relish

Sourdough Turkey, Raspberry and Swiss Cheese Monte Cristo

Beef Fajita Inspired Egg Strata with Pepper Jack Cheese, Pepper and Onions Topped with Sliced Flank Steak (GF)

Guacamole, Sour Cream, Salsa and Flour Tortillas Served Alongside

Potatoes Lyonnaise (GF, V)

Warm Cinnamon Rolls

Red Velvet Brownies with Cookies and Cream Icing