

PLATED SEASONAL DINNER

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

Entrée Selections include Choice of **One** First Course, **One** Dessert, and Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea.

FIRST COURSE

- Sweet Pea Bisque with Roasted Red Pepper Coulis
Lobster and Asparagus Bisque
- Mediterranean Chicken Soup with Olives, Artichoke, Lemon, and Aromatic Vegetables
- Citrus Arugula Salad with Tomato, Cucumber, Red Onion, Hard-Boiled Egg and Smoked Almonds
with Citrus Vinaigrette
- Roasted Fingerling Potato and French Bean Salad with Spring Greens, Tomato, with Sriracha Honey Mustard
Dressing
- Crisp Romaine Salad with Jicama, Grape Tomato, English Cucumber, Crisp Tortilla Strips and Cheddar Cheese
with a Creamy Poblano and Cilantro Dressing

ENTRÉE

- Duo of Grilled Sirloin Steak & Seared Chicken Breast Duo** **\$33.00 per Guest**
Served Over Mushroom Ragout, Goat Cheese Ravioli, Mixed Vegetables and Asparagus
- Wood-Smoked Salmon** **\$31.00 per Guest**
Grain and Rice Pilaf, Fresh Vegetables and a Roasted Tomato and Tarragon Chutney
- Cumin Roasted Chicken Breast** **\$30.00 per Guest**
Black Bean and Rice Pilaf, Caramelized Peppers and Onions, Asparagus and Chipotle Queso Cream
- Herb-Rubbed Chicken Breast** **\$30.00 per Guest**
With Tarragon Jus, Crimini Risotto and Garden Vegetable Medley
- Gremolita Crumb Crusted Cod** **\$29.50 per Guest**
With Roasted Spring Potatoes, Wilted Greens, Broccoli and Lemon Tomato Cream Sauce
- Rosemary Roasted Pork Loin Medallions** **\$29.00 per Guest**
Buttermilk Mashed Potatoes, French Beans, Roasted Carrots and Blackberry Thyme Coulis

DESSERT

- Strawberry White Chocolate Mousse Trifle
- Buttermilk Panna Cotta and Cherry Shortcake
- Graeters Black Raspberry Chip Ice Cream with Petite Cookies
- Carrot Cake Blondie Cheesecake with Butterscotch and Whipped Cream
- Triple Chocolate Mousse Cake with Raspberry Coulis

GRAND DINNER BUFFETS

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FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

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

Southwest Influence

\$39.00 per Guest

Chicken Hominy Soup
Mixed Greens, Pepper Jack Cheese, Black Bean Salad, Grape Tomatoes, Tortilla Strips, Red Onion and Cilantro Vinaigrette
Chipotle Potato Salad
Fried Zucchini with Sautéed Vegetables and Southwest Sour Cream
Seared Salmon Chimichurri and Roasted Mushrooms
Coriander Dusted Sirloin Steaks with Sweet and Spicy Ranchero and Cumin Roasted Potatoes and Onions
Mexican Chocolate Spiced Cheesecake
Mixed Berry Tartlet with Coconut Almond Streusel

Flourish

\$38.50 per Guest

Potato and Leek Soup with Tarragon and Roasted Garlic
Green Bean and Red Onion Salad with Sweet and Sour Vinaigrette Garnished with Crumbled Goat Cheese
Hearts of Romaine, Crisp Vegetable Accents, Herbal Vinaigrette and Buttermilk Ranch
Grilled Chicken with Steamed Asparagus, Roasted Tomatoes and Chicken Jus Lie
Poached Atlantic Salmon on Mushroom and Artichoke Barigoule
Spring Garden Potato Medley with Fresh Cut herbs
Lemon Poppy Seed Cake with Lavender Whipped Cream
Fresh Strawberry and Pineapple Served in Stemless Martini Glasses

Spring Deli

\$37.00 per Guest

Tomato Basil Soup
Spring Greens Salad with Cucumber, Grape Tomatoes, Croutons, Bleu Cheese Crumbles and Assorted Dressings
Carrot and Dried Fruit Salad with Honey Mustard Dressing
Roasted Turkey Breast, Bacon, Crisp Lettuce, Tomato, Balsamic Aioli and Sprouts on Focaccia
Roast Sirloin, Horseradish Cream and Herb Cheese Spread on Crusty Artisan Baguette
Grilled Vegetables, Tahini-Cumin Hummus, Feta, Arugula on Grilled Spiced Pita
Warm Kettle Chips
Shortbread Cookies and Homemade Sweet Cream Banana Pudding with Candied Pecans

Garden

\$37.00 per Guest

Minestrone
Cucumber, Tomato and Dill Salad
Napa, Bell Pepper and Toasted Cashew Salad
Farfalle Pasta with Roasted Garlic Cream, Petite Vegetables, Two Cheeses
BBQ Roasted Chicken Breasts with Roasted Sweet Potatoes, Crumbled Blue Cheese and Bell Pepper Accents
Fennel-Juniper Pork Medallions with Smoked Onion Jus, Wilted Greens and Grape Tomatoes
Carrot Cake with Cream Cheese Icing
Mint Chocolate Brownies

GRAND DINNER BUFFETS *Continued*

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Zealous Fare

\$37.00 per Guest

Broccoli Cheese Soup
Mixed Greens Salad with Assorted Dressings and Toppings
Cod Loin with Lemon Pepper Crust and Roasted Tomato Veloute
Grilled Pork Flat Iron Steaks with Mushroom Ragout and Basmati Rice Blend
Goat Cheese Ravioli with Tomato Fennel Sauce and Wilted Spinach
Steamed Vegetable Medley
Chocolate Cherry Cupcakes with Amaretto Buttercream
Strawberry Shortcake with Vanilla Chantilly

AFTERNOON BREAKS

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Nibble

\$11.00 per Guest

Crisp Crudité Vegetables-Chipotle Ranch and Hummus Dips
Deep River Brand Mesquite Barbeque and Maui Onion Nutra-Chips
Mixed Berry Smoothie Shooters, Petite Berry Skewers
Dried Apricots, Walnuts and Candied Pecan Halves
Espresso Biscotti Dipped in Chocolate
Lemonade, Fruit Punch

Bites

\$10.50 per Guest

Yogurt Covered Pretzels and Yogurt Coated Raisins
Pineapple-Strawberry Skewers
Petite Blackwell Signature Cookies
Salted Cashew Brittle
Berry Topped Petite Cheesecake Diamonds
Ginger Ale, Hibiscus Lemonade

Ice Cream Parlor

\$10.50 per Guest

Selection of Pre-scooped Local Ice Creams
Whipped Cream, Cherries, Sprinkles
Hot Fudge & Warm Caramel Sauces
Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars, Toffee Chips
Miniature Chocolate Chip Cookies

Snack

\$10.00 per Guest

Domestic Cheese Board
House Craft Crackers
Gourmet Mixed Nuts
Melon, Pineapple and Kiwi Skewers
Maui Onion, Mesquite Kettle Chips and White Cheddar Popcorn
Orange Ginger Water