
Starters

(Priced Per Person)

- **Grilled Pork Tenderloin** - with sour cherry compote on rosemary crostini
- **Caprese Canape** - Heirloom tomato, Buffalo mozzarella, fresh basil drizzled with balsamic reduction
- **Snowflake Shrimp** - shrimp in toasted coconut with spicy orange dipping sauce

First Course

(Priced Per Person)

- **Sweet Leaf** - mixed greens, fresh strawberries, pecans, grape tomatoes, gorgonzola with roasted garlic and cherry vinaigrette
- **Caprese Stack** - Heirloom tomatoes and fresh mozzarella with micro basil, balsamic vinaigrette, extra virgin olive oil, smoked salt, and fresh ground pepper
- **Sonoma** - romaine, Swiss chard, kale, roasted peppers, dark and golden beets, goat cheese, almonds with peach vinaigrette

Main Courses

(Priced Per Person)

Chicken

- **French Chicken Breast** - stuffed with sautéed spinach, Asiago cheese and sun-dried tomatoes topped with a champagne and grain mustard sauce with fresh herb roasted potatoes and roasted seasonal vegetable bundle
- **Herb Marinated Breast of Chicken** - with smoked cheddar whipped potatoes, seasonal vegetable bundle
- **Mediterranean Chicken** - with roasted artichokes, baby carrots, and wild mushroom feta orzo
- **Lemongrass Chicken** - boneless breast of chicken marinated in lemon grass, sweet garlic, touch of chili, seasoned with watercress and grilled scallions, with roasted vegetables over herb polenta rounds
- **Chicken Breast Marsala** - sautéed chicken breast with wild mushrooms, marsala and herbs, whipped mashed potatoes with a mélange of asparagus, baby carrots and roasted peppers
- **Champagne Chicken Breast** - sautéed marinated chicken breast with garlic and herb fingerling potatoes and green asparagus bundle
- **Bruschetta Chicken Breast** - sautéed marinated chicken breast with parmesan and Asiago cheese, balsamic marinated tomato and sweet basil, roasted garlic mashed potatoes, and sugar snap peas with roasted peppers

Beef and Pork

- **Macadamia Nut Pork Tenderloin** - pork tenderloin encrusted with macadamia nut topped with a tangerine crème sauce, served on top of a bed of wild rice pilaf and California asparagus
- **Pan Roasted Pork Porterhouse** - served on a bed of basil polenta and seasonal vegetables
- **Tenderloin of Beef** - tenderloin of beef served medium rare with Bearnaise sauce over wild mushroom risotto and roasted asparagus bundles with garlic and sea salt
- **Grilled Sirloin** - grilled sirloin and wild mushrooms served with truffled Yukon Gold potato puree and haricot vert with peppers
- **Flank Steak** - grilled hand sliced medium rare flank steak over garlic brioche with a mushroom Bordelaise, rosemary garlic potatoes, and sautéed sugar snap peas

Seafood

- **Salmon Filet** - marinated grilled salmon filet topped with roasted tomatoes, sautéed spinach topped served with a sherry crème sauce, roasted fingerling potatoes with garlic and ginger reduction, fresh asparagus bundles tied with onion strings
- **Grilled Salmon** - grilled salmon filet topped with Panko shrimp, baby spinach and lobster crème sauce, mini brie and bacon stuffed red potatoes, and a mélange of seasonal vegetables with a cracked peppercorn sauce
- **Lobster Ravioli** - Maine lobster, ricotta, mozzarella and parmesan cheeses with baby corn and peas, lobster sherry crème sauce