



HORS D'OEUVRES

Butler Passed & White Glove Service

Cold

Smoked Duck Breast

Curried Chicken Cone

Ahi Poke Cone

Golden Beet & Goat Cheese

Smoked Salmon Crepe

Beef Carpaccio

Whipped Brie & Strawberry

Hot

Beef or Chicken Yakitori

Mini Beef Wellington

Brie En Croute with Raspberry Preserves in Flakey Pastry

Lobster Risotto Fritter

Wonton Shrimp

Stuffed Mushroom Whipped Boursin Cheese | Panko

Honey Sriracha Meatballs

Spinach and Feta Spanakopita

Artichoke and Boursin Beignet

Bacon Wrapped Scallops

A service charge of 14.4% of the total food and beverage revenue, room rental and ancillary fees will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue, room rental, ancillary fees and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.)



SERVED DINNER

First Course Selections

Chase Park Plaza

Tender Petite Greens | Belgium Endive | Strawberry | Mandarin Orange
Toasted Pistachio and Bleu Cheese Fritter | Creamy Shallot and Red Wine Vinaigrette

Greek Gem

Cucumber | Kalamata Olive | Vine Ripe Tomato | Red Onion | Feta | Lemon Oregano
Vinaigrette

Caesar Salad

Shaved Parmesan | Ciabatta Crouton | Classic Caesar Dressing

West Coast Wedge

Roasted Grape Tomatoes | Crispy Bacon | Shredded White Cheddar | Creamy Avocado
Dressing

Vine-Ripe Tomato Caprese

Fresh Mozzarella | Frisee | Pickled Onion | Basil Aioli

Local Tender Field Greens

Local Goat Cheese | Pickled Red Onion | Roasted Roma Tomatoes | Aged Sherry
Vinaigrette

Heart of Romaine and Gala Apple Salad

Shaved Celery | Grapes | Candied Walnuts | Raspberry Vinaigrette

Corn and Potato Chowder

Roasted Red Pepper | Chive

French Onion Soup

Gruyere Crouton | Minced Chive

Roasted Tomato Bisque

Mini Grilled Cheese

Lobster Bisque en Croute

Flaky Puff Pastry

Roasted Butternut Squash

Brown Butter | Sage

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INTERMEZZO

Second Course Selections

Champagne Orange

Ruby Red Grapefruit

Coconut Lime

Red Raspberry

APPETIZER COURSE

Additional \$10 per person

Jumbo Lump Crab Cake

Charred Corn Relish | Old Bay Butter | Wilted Spinach

Sesame Crusted Ahi Tuna

Avocado | Watermelon | Jalapeno | Citrus

Prawn Cocktail

Radish Sprouts | Curly Frisee | Sauce Louie

Beef Carpaccio

Truffled Quail Egg | Lemon | Petite Greens | Toasted Crostini | Mustard Aioli

Duck Confit Risotto

Parmigiano | Dried Cherry | Fine Herbs

Oven Roasted Tomato Tart

Local Goat Cheese | Wild Arugula | Aged Balsamic

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ENTRÉES

Third Course Selections

Atlantic Sea Bass

Grilled Salmon

**Seared Chicken
Breast**

**Stuffed Chicken
Breast**

Braised Short Rib

Grilled Beef Ribeye

As Single Entrees

Grilled Beef Tenderloin

+\$8 per person

Sauces for Seafood

Garlic Lemon Butter

Citrus Herb Burre Blanc

Sweet Chili Lime Butter

Truffle Honey Glaze

Corn & Sweet Pepper

Relish

Sauces for Poultry

Herb Dijon Chicken Jus

Pomegranate Chicken

Glaze

Boursin Cream

Sundried Tomato Cream

Marsala Jus

Sauces for Meat

Bordelaise

Pancetta Leek Ragout

Foie Gras Butter

Port Wine Jus

Braising Jus

ENTREES CONTINUED

Vegetarian

Butternut Squash Ravioli with Goat Cheese Cream & Julienne Vegetables
Roasted Vegetable Timbale | Sauce Romesco | Basil Crumb
Grilled Vegetable Strudel | Herb Risotto | Carrot | Lemon Emulsion

Upgraded Duet Selections

Beef Tenderloin with Chicken or Salmon
+ **\$6 per person**

Beef Tenderloin with Scallops or Shrimp
+ **\$11 per person**

Beef Tenderloin with Shrimp
+ **\$9 per person**

ENTRÉE ACCOMPANIMENTS

Starch

Wild Mushroom and Truffle Risotto
Heirloom Fingerling Potatoes
Herb Roasted Red Potatoes
Cheddar Polenta Cakes
Roasted Garlic Whipped Potatoes
Pommes Dauphinoise
Boursin Au Gratin Potatoes

Fresh Vegetables

Petite Carrots
Crisp Asparagus
Roasted Broccoli
Grilled Zucchini
Haricot Verts
Seasonal Baby Vegetables