



BANQUET MENU

Le MERIDIEN

LE MERIDIEN
DELFINA SANTA MONICA

T +1 310 399 9344
lemeridiendelfina.com

BREAKFAST

Priced per person. 20 person minimum.

CONTINENTAL BREAKFAST / \$24.00

Choice of Two Juices: Orange, Cranberry, Vegetable + Grapefruit

Seasonal Market Fruits + Berries

Assorted Muffins, Danish + Croissants

Fruit Preserves + Sweet Butter

Illy Coffee, Decaffeinated Coffee + Tazo Tea

LE MERIDIEN AMERICAN / \$35.00

Choice of Two Juices: Orange, Cranberry, Vegetable + Grapefruit

Seasonal Market Fruits + Berries

Scrambled Eggs

Applewood Smoked Bacon or Chicken Apple Sausage

Roasted Fingerling Potatoes

Assorted Muffins, Danish + Croissants

Fruit Preserves + Sweet Butter

Assorted Individual Yogurt

Gourmet Granola

Illy Coffee, Decaffeinated Coffee + Tazo Tea

HEALTHY START / \$36.00

Choice of Two Juices: Orange, Cranberry, Vegetable + Grapefruit

Seasonal Market Fruits + Berries

Scrambled Eggs or Egg Whites with Spinach + Mushroom

Chicken Apple Sausage

Whole Grain Toast

Fruit Preserves + Sweet Butter

Assorted Individual Yogurt

Gourmet Granola

Illy Coffee, Decaffeinated Coffee + Tazo Tea

THE MORNING AFTER / \$49.00

Fresh Squeezed Orange, Grapefruit, + Cranberry Juices

Farmhouse Cheddar Scrambled Eggs + Fresh Herbs

Seasonal Market Fruits + Berries

Smoked Bacon, Chicken Apple Sausage

Roasted Red Potatoes + Onions

Smoked Salmon with Pickled Red Onion, Capers, Tomatoes, Crème Fraiche + Bagels

Cheese Blintz, Macerated Strawberries

Morning Pastries, Muffins + Croissants

Fruit Preserves + Sweet Butter

Illy Coffee, Decaffeinated Coffee + Tazo Tea

ALCOHOLIC BEVERAGES

Additional \$20.00 per person
Service for 1.5 Hours

Sparkling Wine

Mimosas

Fuzzy Navels

Bloody Marys

ENHANCEMENTS

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STEEL CUT OATMEAL / \$6.00

Low Fat Milk, Soy Milk, Dried Fruit + Brown Sugar

BOXED CEREALS / \$6.00

Cheerios, Special K, Raisin Bran, Frosted Flakes

YOGURT + GRANOLA PARFAIT / \$6.00

Low Fat Plain Yogurt, Fresh Sliced Fruit, House Made Granola

GRANOLA / \$5.00

Low Fat Milk + Soy Milk

INDIVIDUAL YOGURT / \$4.00

Assorted Fruit Yogurts

SCRAMBLED EGGS / \$6.00

With or Without Cheddar Cheese

BAGELS WITH CREAM CHEESE / \$5.00

Assorted Bagels with Plain + Vegetable Schmear

BAGELS, LOX WITH CREAM CHEESE / \$15.00

Assorted Bagels with Plain + Vegetable Schmear, Nova Style Smoked Salmon, With Red Onion, Capers, Tomatoes

BREAKFAST BURRITO / \$7.00

Egg Whites, Chorizo, Avocado + Cheddar

EGGS FLORENTINE / \$9.00

Bloomsdale Spinach with a Peppered Hollandaise

CROISSANT WITH EGG / \$8.00

Ham + Gruyere

COUNTRY SCRAMBLE / \$9.00

Ham, Sausage + Farmhouse Cheddar Cheese

FRENCH TOAST / \$8.00

Macerated Strawberries

BUTTERMILK PANCAKES / \$8.00

With Blueberries

HEIRLOOM TOMATOES + FRESH MOZZARELLA CHEESE / \$14.00

A LA CARTE BREAK

BREAKFAST

Mini Bagels, Cream Cheese
\$36.00 / dozen

Full Size Bagels, Cream Cheese
\$60.00 / dozen

Assorted Danishes
\$65.00 / dozen

Assorted Muffins Full Size
\$65.00 / dozen

Assorted Muffins Mini
\$38.00 / dozen

Mini Croissants Preserves, Butter
\$38.00 / dozen

Full Size Croissants Preserves, Butter
\$60.00 / dozen

Assorted Mini Biscotti
\$38.00 / dozen

Hard Boiled Eggs
\$39 per / dozen

SNACKS/BREAKS

Nuts
\$34.00 / lb

Deluxe Mixed Nuts
\$39.00 / lb

Spiced Nut + Dried Fruits
\$45.00 / lb

Grilled Vegetable Lavosh Wraps, Yellow
Tomato Gazpacho, Basil Oil
\$17.00 / person (20 person minimum)

Raw Vegetable Crudité, Seasonal Dip
\$11.00 / person

House Made Chips + Roasted Onion Dip
\$10.00 / person (20 person minimum)

Assorted Miss Vickie's Individual Bagged Chips
\$4.00 / each

Lemon Bars
\$42.00 / dozen (2 dozen minimum)

Assorted Fresh Baked Cookies
\$42.00 / dozen

Brownies
\$42.00 / dozen

Hummus + Pita
\$11.00 / person

Guacamole, Chips + Salsa
\$12.00 / person

Pop Trail – make your own trail mix
\$14.00 / person

Fruits + Berries, Pomegranate dip
\$14.00 / person

BEVERAGE

BEVERAGES

Coffee, Decaffeinated Coffee
\$68.00 / gallon

Assorted Teas
\$68.00 / gallon

Grapefruit Juice
\$65.00 / gallon

Vegetable Juice
\$65.00 / gallon

Orange Juice
\$65.00 / gallon

Diet + Regular Soft Drinks
\$5.00 / each

Mineral Waters
\$5.00 / each

BREAKS

Priced per person. Based on 1.5 hours of service.

MID-MORNING COFFEE SERVICE / \$19.00

Freshly Squeezed Orange Juice
Cranberry Juice
Grapefruit Juice
Assorted Biscotti
Coffee
Decaffeinated Coffee
Assorted Teas

AFTERNOON COFFEE SERVICE / \$15.00

Diet + Regular Soft Drinks
Ice Teas
Mineral Waters
Fresh Fruit Juices
Coffee
Decaffeinated Coffee
Assorted Teas

OLD TYME PASTRY SHOPPE / \$18.00

An Assortment of:
Elegant French + Italian Mini Pastries
Opera Cakes
Éclairs
Macaroons
Mini Croissants

MEDITERRANEAN MEZZE / \$18.00

20 PERSON MINIMUM

Lemonade
Ice Tea
Stuffed Grape Leaves
Citrus Cured Olives
Herbed Feta
Spiced Goat Cheese
Baguette + Grilled Pita
Turkish Apricot + Dried Fruit
Nuts
Hummus
Roasted Tomatoes
Marinated artichokes

BALLPARK BREAK / \$23.00

20 PERSON MINIMUM

Lemonade
Ice Tea
Hot Dogs
Nachos, Sour Cream, Jalapenos, chili, nacho
cheese sauce
Hot Stadium Pretzels, Mustard
Pop Chips
Cracker Jack
Ice Cream Bars
Add Beers: Santa Monica Brewery or Angel
City Brewery / \$14.50 by the pitcher

AFTER SCHOOL / \$15.00

15 PERSON MINIMUM

Lemonade
Sliced Watermelon
Sliced Apples, Carrots, Celery with Peanut
Butter + Pomegranate Yogurt Dip
Bananas
Pop Chips
Add Ice Cream Bars / \$3.00

SOUTHERN CALIFORNIA HEALTHY LIFESTYLE / \$21.00

Whole Fruits
Cliff Bars
Protein Bars
Dried Fruits + Nuts
Chef's Choice Assorted Protein Shakes

SANDBOX BY THE BEACH/ \$25.00

Avocado, Hummus Dip with Farmer's Market
Vegetables + Grilled Pita
Salt + Vinegar Chips
Tortilla Chips with Traditional + Herb Tomatillo
Salsa
Mini Cheesecakes, Brownies, Macaroons +
Cookies

PLATED LUNCH SELECTIONS

Priced per person. Three courses include soup or salad, entrée, and dessert. Select one from each course. Served with baked artisan breads rolls, whipped butter, freshly brewed Illy coffee, decaffeinated coffee, and assorted Tazo teas. A split menu between two entrees is possible if a pre-count of the number of each entrée is provided five days in advance; please note that the highest priced entrée prevails for all. A minimum count of twenty per entrée selected is required. Entrée accompaniments will be determined by the Chef based on seasonality and availability of the freshest ingredients.

SOUPS

- Roasted Tomato Soup, Micro Basil, Basil Oil
- Silky Butternut Squash Soup, Toasted Almonds
- Classic New England Clam Chowder \$3 Supplement
- Wild Mushroom & Black Truffle Soup \$5 Supplement
- Heirloom Gazpacho, Micro Basil, Basil Oil (chilled)
- Vichyssoise, Chive, Fragrant Chive Oil (chilled)

SALADS

- Local Greens, English Cucumber, Baby Local Tomatoes, Local Radish, Lemon + Rosemary Vinaigrette
- Baby Iceberg Wedge, Niman Ranch Bacon, Vine Ripe Tomatoes, Gorgonzola Blue Cheese Dressing
- Traditional Caesar Salad, Romaine, Parmesan, White Anchovy Dressing
- French Butter Lettuce, Oven Dried Tomatoes, Cucumber + Yogurt Dressing
- Heirloom Beets, Purple Haze Goat Cheese (CA), Mache, Horseradish + Walnut Vinaigrette \$3.00 Supplement
- Caprese Salad, Heirloom Tomatoes, Fresh Buffalo Mozzarella, Aged Balsamic Vinaigrette \$4.00 Supplement

ENTRÉES

- Hanger Steak, Cipollini, Chianti Reduction, Roasted Yukon Gold Potatoes, Farmer's Market Vegetables / \$45.00
- Tamarind Braised BBQ Beef Short Rib, Jasmine Rice, Farmer's Market Vegetables / \$44.00
- Pan Seared Salmon, Melted Leeks, Red Wine Reduction, Mashed Potatoes, Farmer's Market Vegetables / \$48.00
- Pan Roasted Chicken Breast, Dark Chicken Jus, Mashed Potatoes, Farmer's Market Vegetables / \$44.00
- Tarragon + Dijon Rubbed Breast of Chicken, Fingerling Potatoes, Farmer's Market Vegetables / \$42.00
- Local Seabass, Smoked Bacon, White Wine Corn Cream, Cream, Mashed Potatoes Farmer's Market Vegetables / \$56.00
- Slow Roasted Pork Loin Wild Mushrooms + Fennel, Golden Raisin + Marsala Reduction, Wild Rice, Farmer's Market Vegetables / \$44.00
- New York 8oz Steak, Red Wine Sauce, Cipollini Onions, Roasted Fingerling Potatoes, Rainbow Carrots / \$52.00

VEGETARIAN ENTRÉES

- Blackened Tofu, Corn Maque Chou, Local Vegetables / \$39.00
- Rosemary Polenta Cake, Wild Mushroom + Castelvetrano Olive Ragout, Parmesan / \$39.00
- Portabella Ravioli, Roasted Tomatoes, Pesto, Basil / \$39.00
- Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan / \$39.00
- Butternut Squash Ravioli, Vanilla Cream, Herb Roasted Vegetables / \$39.00
- Chefs Choice Vegetarian or Vegan / \$37.00

DESSERT

- Chocolate Grand Marnier Cake, Chantilly Cream, Fresh Local Berries
- Chocolate Mousse Cup, Fresh Local Berries
- Rich Chocolate Cake, Crème Anglaise, Fresh Local Berries
- Opera Tart, Mocha Crème Anglaise, Fresh Local Berries
- Apple Tart, Calvados Sauce, Chantilly Cream, Fresh Local Berries
- Tiramisu, Fresh Berries, Chantilly Cream
- Fruit Tart, Fresh Berries, Chantilly Cream
- Mango Coconut Passion Fruit Mousse

HOT LUNCH & DINNER BUFFETS

Priced per person. 25 person minimum. Based on 1.5 hours of service. Served with freshly brewed Illy coffee, decaffeinated coffee, and assorted Tazo teas.

ORGANIC SOUTHERN CALIFORNIA LIGHT + HEALTHY / \$64.00

Fresh seasonal vegetable soup from the Santa Monica Farmers Market (V) (GF)
Organic Spinach Salad, Herb Vinaigrette, Pickled Red Onion, Cucumber, Tomato (V) (GF)
Farmer's Market Greens Salad, Sherry-Vanilla Vinaigrette, Blackberries, Radish (V) (GF)
Roasted Mary's Organic Chicken, Cabernet Reduction, Wild Mushrooms (GF)
Striped Bass baked in Chardonnay + Herbs, Citrus (GF)
Roasted Organic Vegetables
Wild Rice Medley, Fresh Herbs, Dried Fruits (V) (GF)
Organic Mashed Weiser Farm's Potatoes (V) (GF)
Dessert Table-Carrot Cake (V)
Chocolate Banana Cake
Organic Fruit with Pomegranate Yogurt Dip (V) (GF)
BBQ MENU / \$64.00
Build Your Own Sliders:
Hawaiian Bread
Hamburger
Smoked Portobello
Grilled Chicken
BBQ Beef Brisket
Lettuce, Tomato, Roasted Red Pepper, Cheddar Cheese, Pickles, Red Onion
Bacon + Cheddar Potato Salad
Purple Cabbage, Spiced Pecan + Orange Salad (V)
Tomato, Cucumber + Pickled Red Onion Salad (V)
Macaroni + Cheese (V)
Make your own Sundae Bar
Chocolate Chip Cookies
Iced Tea + Lemonade

IRISH / \$59.00

Potato Leek Soup (V) (GF)
Farmer's Market Greens Salad, Green Goddess Dressing (V) (GF)
Purple Cabbage, Spiced Pecan + Orange Salad (V)
Pan Seared Salmon with Irish Butter Sauce (GF)
Grilled Brisket, Wild Mushrooms, Whiskey Sauce (GF)
Roasted Farmer's Market Vegetables (V) (GF)
Mashed Potatoes made with Kerrygold Butter (V) (GF)
Irish Oat + Berry Cobbler
Apple Brown Butter Tarts
A variety of mini Cheesecakes

ITALIAN HARVEST / \$59.00

Roasted Butternut Squash Soup, Pumpkin Oil (V) (GF)
Caprese Salad, Heirloom Tomatoes, Buffalo Mozzarella, Baby Arugula, Pesto (V)
Local Field Greens, Baby Tomatoes, Local Radish, White Balsamic Vinaigrette (V)
Chicken Cacciatore (GF)
Penne Rigate (V)
Chianti Braised Flank Steak, Cipolini Onions, Wild Mushrooms (GF)
Olive Oil Roasted Vegetables (V) (GF)
Dessert Table- Mini Italian Pastries + Mini Assorted Cheesecakes

CHEF'S TABLE / \$54.00

One Seasonal Soup
Two Seasonal Salads
One Protein Entrée
One Vegetarian Entrée
Regionally Available Vegetable + Starch
Dessert Table

*The Chef's table daily menu includes our Chef's choice of our most popular dishes, using seasonal + local components whenever possible. We can also customize our buffets to fit your event, please consult your sales manager (surcharge will apply).

TASTE OF NEW ORLEANS / \$57.00

Spicy Vegan or Chicken + Andouille Gumbo (V)
Organic Spinach Salad, Herb Vinaigrette, Pickled Red Onion, Cucumber, Tomato (V) (GF)
Farmer's Market Greens Salad, Sherry-Vanilla Vinaigrette, Blackberries, Radish (V) (GF)
Blackened Pacific Rockfish, Lemon Butter Sauce, Fried Capers (GF)
Roasted Mary's Chicken, Wild Mushrooms (GF)
Roasted Farmer's Market Vegetables (V) (GF)
Rice (V) (GF)
Banana, Rum + Croissant Pudding
Grand Marnier Cake

Mini Pastries

MEXICAN MARKET / \$57.00

Tortilla Soup
Jicama, Red Pepper + Cilantro Salad (V) (GF)
Mexican Caesar, Fried Tortilla, Pepitas, Anchovy Caesar Dressing (GF)
Chicken Mole
Corn Tortillas (V) (GF)
Carne Asada (GF)
Mexican Rice (V) (GF)
Elote Loco (Street Corn on the Cob) (V) (GF)
House Made Tortilla Chips
Cilantro, Onion + Salsa
Tres Leches
Flan

DELI LUNCH BUFFET

\$41.00 per person. 10 person minimum. Based on 1.5 hours of service.

INGREDIENTS

Traditional Caesar Salad with White Anchovy Dressing

Sliced Sandwich Breads

Turkey, Ham, Roast Beef, Chicken Salad

Cheddar, Swiss, Provolone

Tomatoes, Lettuce, Onions, Pickles

Dijon Mustard, French's Mustards, Mayonnaise

Assorted Kettle Potato Chips, Variety of House Baked Cookies, Brownies

Freshly Brewed Illy Coffee + Decaffeinated Coffee, Assorted Teas

BOXED LUNCH

\$43.00 per person. 10 person minimum.

INCLUDED

Potato Chips

Whole Seasonal Fruit

House Baked Cookie

Bottled Water

STARTERS

Choice of one

TRADITIONAL CAESAR SALAD WITH WHITE ANCHOVY DRESSING

ORGANIC KALE & QUINOA WITH CITRUS VINAIGRETTE

SANDWICHES

Choice of one

ROAST BEEF BAGUETTE WITH CARAMELIZED ONIONS, BLUE CHEESE+ ARUGULA

GRILLED VEGETABLE SPINACH WRAP WITH BOURSIN CHEESE, SPROUTS + HERBS

LIGHTLY SMOKED CHICKEN SALAD WITH ALMONDS, APPLES, GRAPES IN PITA

HERB ROASTED TURKEY LAVOSH WRAP WITH BABY SPINACH, TOMATO + SWEET MUSTARD DRESSING

GRILLED CHICKEN CLUB CROISSANT WITH APPLEWOOD SMOKED BACON + AVOCADO

HORS D OEUVRES

Hors d'Oeuvres are priced individually priced and 20 piece min. A 20 piece minimum of each order is required. Price listed is price per piece.

COLD

POINT REYES BLUE (CA) ON WALNUT RAISIN BAGUETTE, COASTAL CALIFORNIA WILDFLOWER HONEY DRIZZLE
\$6.00

TEQUILA HOUSE CURED SALMON, ON A CRISPY CORN CAKE, JALAPEÑO CRÈME FRAICHE
\$8.50

NIMAN RANCH PRIME BEEF TARTARE, BLACK TRUFFLE + QUAIL EGG ON TOASTED BRIOCHE
\$8.50

AHI TUNA TARTARE, TOBIKO, WAKAME, CUCUMBER (GF)
\$8.00

HORSERADISH CRUSTED BEEF TENDERLOIN, PURPLE HAZE GOAT CHEESE MOUSSE (CA) PICKLED RED ONION
\$8.00

MINI MAINE LOBSTER ROLL
\$7.50

GRILLED DUCK BREAST WITH PEAR COMPOTE ON WALNUT RAISIN BAGUETTE
\$7.00

DEMITASSE OF YELLOW TOMATO GAZPACHO ANDALOUSE, BASIL OIL
\$4.50

DEMITASSE OF VICHYSOISE, CHIVE FLOWER OIL
\$4.50

CAPRESE SKEWER, HEIRLOOM CHERRY TOMATO, BASIL, BALSAMIC VINEGAR
\$6.00

CAJUN SHRIMP GUACAMOLE BITES
\$8.00

HOT

LAMB SKEWERS, ZUCCHINI, TOMATO DIPPING SAUCE
\$8.00

SPANAKOPITA
\$4.00

JALAPENO + BACON WRAPPED CHICKEN, SMOKED SALSA
\$6.00

VEGETABLE SAMOSA, YELLOW CURRY DIPPING SAUCE
\$5.75

CLASSIC QUICHE LORRAINE, NIMAN RANCH BACON, GRUYERE CHEESE
\$5.75

MINI CROQUE MONSIEUR, COUNTRY HAM, CORNICHON, DIJON BÉCHAMEL
\$6.50

ROUGE ET NOIR BRIE (CA) + BLACK TRUFFLE, SOURDOUGH "GRILLED CHEESE SANDWICH"
\$7.00

CLASSIC BEEF WELLINGTON
\$6.00

JERKED CHICKEN MEATBALL WITH APRICOT MANGO CHUTNEY
\$5.75

CRAB SLIDER, MINI BRIOCHE
\$7.00

CHICKEN CORDON BLUE
\$5.50

BEEF SHORT RIB, FONTINA PANINI
\$6.00

CAJUN SPICED BACON WRAPPED SCALLOP
\$6.00

COCONUT SHRIMP, SWEET THAI CHILI SAUCE
\$6.00

GRILLED FLAT BREAD SAN MARZANO TOMATO SAUCE: CHOOSE 2 OF THE FOLLOWING: BUFFALO MOZZARELLA, GRILLED VEGETABLES, PEPPERONI, SPICY PEPPERONI, ITALIAN SAUSAGE, CHORIZO, BASIL
\$5.50

ASPARAGUS + PROSCIUTTO WRAPPED, ROMESCO SAUCE
\$6.00

TRADITIONAL CHICKEN POTSTICKER, SESAME/GINGER DIPPING SAUCE
\$5.75

TRADITIONAL PORK POTSTICKER, SESAME/GINGER DIPPING SAUCE
\$5.75

TRADITIONAL VEGETABLE EGG ROLL, SESAME/GINGER DIPPING SAUCE
\$5.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 16% taxable service charge, a 8% taxable administrative fee and applicable sales tax will be added to food and beverage charges.

RECEPTION DISPLAYS

Priced per person. 15 person minimum. Based on 2 hours of service.

ANTIPASTO ITALIANO / \$28.00

Fresh Mozzarella + Tomato Salad with Basil Dressing, Grilled Artichokes, Marinated Mushrooms Salame Toscano, Spicy Pepperoni, Grapes, Citrus Marinated Country Olives, Grilled Baguette, Grissini

ITALY (CHOICE OF THREE) / \$28.00

Three Cheese Orecchiette

Spinach & Ricotta Ravioli, Wild Mushrooms, Parmesan

Baked Penne with Chicken Broccoli & Cream Sauce

Mushroom Ravioli, Truffle Cream Sauce, Herb Roasted Vegetables

Butternut Squash Ravioli, Vanilla Cream, Herb Roasted Vegetables

Penne Bolognese or Pomodoro

FLATBREADS (CHOICE OF THREE) / \$24.00

Margarita-Fresh Mozzarella, Tomato, Basil

Organic Chicken & Pesto

Pepperoni, Mushroom, Mozzarella

Three Cheese Pizza- Mozzarella, Fontina, Asiago

Vegetarian – Hummus, Eggplant & Grilled Peppers

Fig Prosciutto Flatbread with Fresh Arugula, Asiago

GRILLED CHEESE STATION (CHOICE OF TWO + ROASTED TOMATO SOUP) / \$19.00

American Grilled Cheese

Spicy Jalapeño Cheddar Grilled Cheese

Swiss + Mushroom Grilled Cheese

Pesto Mozzarella Grilled Cheese

MAKE YOUR OWN STREET TACOS / \$26.00

Shredded Beef Short Rib

Ancho Braised Organic Chicken

Corn & Flour Tortillas

Guacamole

Pico De Gallo

Sour Cream

Shredded Lettuce

Cheddar Cheese

Cotija Cheese

House Hot Sauce

POPCORN (CHOICE OF TWO) / \$13.00

Sea Salt & Butter

Southwestern Spice

BBQ Spice

Kettle

DIM SUM STATION / \$22.00

Chicken Potsticker, Pork Potsticker, Vegetable Dumpling

Vegetable Egg Roll

Udon Noodle Salad, Thai Basil, Coconut, Peanuts

Ginger, Sweet Chili, Black Garlic Dipping Sauces

SANDBOX IN SANTA MONICA / \$44.00

Grilled Baja Fish Tacos

Organic Chicken Tacos

Fruit + Berry Skewers with Pomegranate Yogurt Dip

Avocado, Hummus Dip with Farmer's Market Vegetables + Grilled Pita

Salt + Vinegar Chips

Tortilla Chips with Traditional + Herb Tomatillo

Mini Cheesecakes, Brownies, Macaroons + Cookies

CHEESE BOARD / \$22.00

Double Cream Brie, Smoked Gouda, English Cheddar, Gorgonzola, Dill Havarti, Grapes, Local Berries, Dried Fruit, Mixed Nuts, Assorted Crackers, Grissini

VIP CHEESE BOARD / \$28.00

Fontina (IT) Aged Manchego (SP) Kerrygold Cheddar (IR) Brie (FR) Gorgonzola (IT) Smoked Gouda Dill Havarti, Black Mission Fig + Apricot Compote, Local Berries, Dried Fruit, Mixed Nuts, Crackers, Grilled Baguette, Grissini

DESSERT

MINI CUPCAKES / \$13.00

Assorted Mini Cupcakes to Include Chocolate, Vanilla, Lemon + Two Seasonal Varieties

MACAROONS / \$9.00

A Colorful Variety of French + Asian Macaroons

PLATED DINNER SELECTIONS

Priced per person. Three courses include soup or salad, entrée, and dessert. Select one from each course. Served with baked artisan breads rolls, whipped butter, freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Tazo teas. A split-entrée menu is possible if a pre-count of the number of each entrée is provided five days in advance; please note that the highest priced entrée prevails for all. A minimum count of twelve per entrée selected is required. Entrée accompaniments will be determined by the Chef based on seasonality and availability of the freshest ingredients.

SOUPS

Classic New England Clam Chowder
Roasted Tomato Soup, Basil
Silky Butternut Squash Soup, Pumpkin Oil
Heirloom Gazpacho, Micro Basil, Basil Oil (chilled)
Vichyssoise, Chive, Fragrant Chive Oil (chilled)
Maine Lobster Bisque - Cognac + Vanilla Bean
Wild Mushroom + Black Truffle Soup
\$5.00 supplement

SALADS

Baby Iceberg Wedge, Niman Ranch Bacon, Vine Ripe Tomatoes, Gorgonzola Blue Cheese Dressing
Traditional Caesar Salad, Romaine, Parmesan, White Anchovy Dressing
Tender Field Greens, Dried Cherries + Apricots, Native Chèvre, Candied Pecans, Honey Tarragon Vinaigrette
French Butter Lettuce, Oven Dried Tomatoes, Cucumber + Yogurt Dressing
Heirloom Beets, Purple Haze Goat Cheese (CA), Mache, Horseradish + Walnut Vinaigrette
/ \$4.00 supplement
Caprese Salad, Heirloom Tomatoes, Fresh Buffalo Mozzarella, Aged Balsamic Vinaigrette
/ \$4.00 supplement

ENTRÉES

Grilled 8oz. Center Cut Filet Mignon, Sauce Perigueux, Truffle Mashed Potatoes, Farmer's Market Vegetables / \$85.00
Beef Short Rib Braised in Aromatic Middle Eastern Spices, Creamy Soft Polenta, Organic Root Vegetables / \$68.00
Pan Seared Pacific Salmon, Melted Leeks, Merlot Reduction, Mashed Potatoes, Farmer's Market Vegetables / \$65.00
Local Sea Bass with Fennel Puree, Herbed Rice, Farmer's Market Vegetables / \$62.00
Seared Local Halibut, Basil + Tomato Fricassee, Herbed Rice, Farmer's Market Vegetables / \$68.00
Lemon + Herb Roasted Chicken 7oz Airline, Dark Chicken Jus, Mashed Potatoes, Farmer's Market Vegetables / \$58.00
Grilled NY Strip Steak 10oz, Chianti Reduction, Cipollini Onions, Mashed Potatoes, Farmer's Market Vegetables / \$75.00
Grilled 6oz. Filet Mignon + Spotted Prawns, Wild Mushroom Ragout, Mashed Potatoes, Farmer's Market Vegetables / \$89.00
Roasted Lamb Loin, Herbs, Parsnip Puree, Sautéed Kale & Raisins, Cabernet Sauce, Mashed Potatoes, Farmer's Market Vegetables / \$72.00

VEGETARIAN ENTRÉES

Blackened Tofu, Corn Maque Chou, Local Vegetables / \$42.00
Rosemary Polenta Cake, Wild Mushroom + Castelvetro Olive Ragout, Parmesan / \$42.00
Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan / \$42.00
Butternut Squash Ravioli, Vanilla Cream, Herb Roasted Vegetables / \$42.00
Chefs Choice Vegetarian or Vegan / \$39.00
Portabella Ravioli, Roasted Tomatoes, Pesto, Basil / \$42

DESSERT

Chocolate Grand Marnier Cake, Chantilly Cream, Fresh Local Berries
Chocolate Mousse Cup, Fresh Local Berries
Rich Chocolate Cake, Crème Anglaise, Fresh Local Berries
Opera Tart, Mocha Crème Anglaise, Fresh Local Berries
Apple Tart, Calvados Sauce, Chantilly Cream, Fresh Local Berries
Tiramisu, Fresh Berries, Chantilly Cream
Fruit Tart, Fresh Berries, Chantilly Cream
Mango Coconut Passion Fruit Mousse