

dinner



dinner

plated dinner

Dinner includes four courses, served with artisanal breads, La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas. Please select an appetizer, soup or salad, and dessert to compliment your entrée selection.

appetizers

Dungeness Crab Cake, Yellow Corn Tartar Sauce, Arugula, Cherry Tomatoes

Grilled Shrimp, Shaved Vegetables, Herb Vinaigrette

Beef Carpaccio, Parmesan, Capers, Whole Grain Mustard

Mustard Smoked Salmon Blinis with Caviar and Crème Fraiche

Prosciutto, Asparagus, Burrata

Mushroom Agnolotti, White Wine, Goat Cheese

Short Rib Ravioli

Four Cheese Ravioli with Kale Pesto

Hamachi Crudo, Cucumber, Lemon Zest, Basil (add 8 per person)

soups | select one

annual offerings

Roasted Cauliflower

Lamb Barley with Root Vegetables

Wild Mushroom Soup, Truffle Brioche Croutons

Lobster Bisque (add 9 per person)

seasonal offerings

spring

Minestrone

English Pea with Smoked Salmon

Asparagus with Shiitake Mushrooms
and Roasted Hazelnuts

summer

Sweet Corn

Heirloom Tomato
with Goat Cheese and Basil

autumn & winter

Butternut Squash

Sage Brioche Croutons and Saba

Celery Root Veloute

Dungeness Crab and Green Onions
(add 9 per person)

dinner

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- continued -

salads

Caesar Salad, *Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing*

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese,
Apple Vinaigrette Dressing*

Baby Spinach Salad, *Pears, Red Onion, Toasted Hazelnuts*

Roasted Beets, *Burrata, Grapefruit, Pistachios, Micro Greens*

Panzanella Salad, *Vine Ripened Tomatoes, Cucumbers, Olives, Balsamic Vinaigrette*

Baby Kale, *Parmesan Cheese, Almonds, Chili Lemon Vinaigrette*

Red Quinoa Salad, *Cucumber and Fennel*

Caprese, *Heirloom Tomatoes & Mozzarella, Basil, Extra Virgin Olive Oil (Summer, Early Fall)*

entrées

Grilled Salmon, *Farro, Wild Mushrooms*
89 per person

Striped Bass, *Marble Potatoes, Green Beans, Oven Dried Tomatoes, Olives*
94 per person

Miso Glazed Cod, *Bok Choy, Shiitake Mushrooms, Green Onion, Lotus Root Chip*
94 per person

Scallops, *Jasmine Rice, Coconut Curry Sauce*
90 per person

Roasted Chicken Breast, *Marble Potatoes, Pearl Onions, Asian Mushrooms, Tomatoes, Rosemary Jus*
85 per person

Grilled Filet of Beef, *Swiss Chard, Horseradish Whipped Potatoes, Red Wine Reduction*
100 per person

Garlic & Thyme Scented Rack of Lamb, *Herb Polenta, Seasonal Vegetables, Pinot Noir Sauce*
105 per person

Herb Marinated Veal Chop, *Vegetable Farro, Tomato Confit, Whole Grain Mustard Jus*
105 per person

Red Wine Braised Short Ribs, *Yukon Gold Potato Purée, Roasted Root Vegetables*
92 per person

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- continued -

vegetarian entrée options

Crispy Polenta, *Grilled Portobello Mushrooms, Roasted Peppers and Yellow Squash*

75 per person

Grilled Japanese Eggplant, *Stir-Fried Vegetables, Yellow Curry, Roasted Peanuts, Jasmine Rice*

75 per person

Seasonal Vegetable Risotto, *Fresh Herbs and Shaved Grana Padano*

75 per person

Wild Mushroom Farrotto, *Seasonal Vegetables, Tomatoes and Tarragon*

75 per person

desserts

Crème Brûlée

Seasonal Fruit Cobbler, *Whipped Cream*

Lemon Tart *with Whipped Cream*

Red Velvet Cheese Cake

Warm Chocolate Truffle Cake, *Whipped Cream and Chocolate Shavings*

Dessert Tasting Plate: *Mini Fruit Tart, Cheesecake and Chocolate Cake (add 4 per person)*

Chocolate Espresso Pot de Crème, *Berries, Whipped Cream*

California Farmstead Cheese Plate, **Candied Nuts** *(add 6 per person)*

Split menu entrée selections are all charged at the highest priced selection.

Pre-selected Entrées: Three entrées may be offered via invitation and RSVP for parties with (12) or more guests. Assigned table seating is required. The quantity of each entrée and the escort card icon for each entrée, are due to the hotel (3) days prior to the event.

Tablesides Ordering: Two entrée selections may be offered tablesides, for events with up to (150) guests, at an additional \$15.00 per person. Two courses are required before the entrée is served.

dinner

dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

sunset buffet

salads and appetizers

Caesar Salad with Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing

Charcuterie Platter with Cured Meats, Artisan Cheeses, Marinated Olives

Panzanella Salad with Vine Ripened Tomatoes, Cucumbers, Olives, Balsamic Vinaigrette

entrées

Port Braised Short Ribs with Yukon Gold Mashed Purée and Crispy Onions

Pan Seared Salmon with Farro, Grilled Vegetables

Penne Pasta with Ricotta, Mozzarella, Italian Sausage and Pomodoro

dessert

Chef's Selection of Mini Desserts and Pastries

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

92 per person

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mediterranean buffet

salads and appetizers

Marinated Seafood Salad

Greek Salad, Kalamata Olives, Onions, Tomatoes, Cucumbers and Lemon Vinaigrette

Mixed Green Salad with Lemon and Olive Oil

Grilled Flat Bread, Hummus, Romesco, Tzatziki

Traditional Eggplant Caponata

Orzo Pasta with Lemon, Olive Oil and Castelvetrano Olives

Focaccia, Tomato and Kalamata Olives with Oregano

entrées

Garlic and Herb Marinated Leg of Lamb

Marinated Beef Kabobs

Swordfish Kabobs a la Plancha

Grilled Vegetable Kabobs, Mushrooms, Onions, Peppers and Tomato

Olive Oil Smashed Potatoes

dessert

Traditional Baklava

Chef's Selection of Mini Desserts and Pastries

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

115 per person

**Chef Attendant fee of \$175.00 will apply for live time grilling. 1 attendant per 75 guests is required.*

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beach barbeque

salads and appetizers

Grilled Shrimp Cocktail

Field Greens with *Buttermilk Ranch, Balsamic, and Lemon Vinaigrette*

Cole Slaw

Watermelon Salad with *Avocado, Grapefruit, Cucumber, Feta Cheese*

entrées

Grilled Tri Tip with *Peppercorn Butter*

Grilled Assortment of Bratwurst

Grilled Chicken with *Barbecue Sauce*

Grilled Salmon

accompaniments

Grilled Market Vegetables

Corn on the Cob, *Chipotle Lime Butter*

Baked Potatoes, *Sour Cream, Chives, Bacon, Cheddar Cheese*

Corn Bread, Biscuits and Assorted Breads

grill enhancements

Filet Mignon or Swordfish *(add 11 per person)*

½ Maine Lobster Tail with *Drawn Butter* *(add 25 per person)*

dessert

Chef's Selection of Fruit Pies and Seasonal Cobblers

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

105 per person

**Chef Attendant fee of \$175.00 will apply for live time grilling. 1 attendant per 75 guests is required.*

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chef vittorio's italian charcuterie

selection of cheeses

**Blue Verde Capra, Cacio De Roma, Fontina, Manchego, Humboldt Fog, Pepato, Pecorino Toscano,
Parmigiano Reggiano, Garroxta Goat Spain, Gourmandize Almond, Gorgonzola Piccante,
Vittorio's Baked Cotta**

italian vegetables

**Marinated Artichokes, Semi-dry Tomato, Grilled Marinated Asparagus, Baked Pear, Demi Baguette, Grissini,
Eggplant Scapese, Piquillo Peppers and Capers, Pickles, Soya Baby Carrot and Shallots, Pickled Vegetables**

pasta

Pasta Frittata, Israeli Curry Cous Cous

gourmet carved meats

**Prosciutto Carved from the Leg, Rosemary Ham, Pastrami, Guanciale, Lardo, Salami, Sopressata,
Coppa di Testa, Salami Varzi, Ham Speck, Gaunciale La Quercia, Salame Toscano, Salame Cotto Rossa,
Cotto Capicola, Rolled Pancetta, Acorn Prosciutto with Bone, Salame Finocchiona Fennel-Crème,
Table Bread wrapped with Prosciutto**

condiments

**Mustard, Pickles, Fruit, Honey, Marmalade, Sea Salt, Dried Fruit, Nuts, Dates, Grapes, Sundried
Tomato Spread**

Basket of Assorted Breads, Rolls and Crackers

desserts

Warm Chocolate Molten Cake, Pistachio Streusel, House Made Whipped Cream

Bourbon Vanilla Semifreddo, Cocoa Nib Meringue, Mixed Berries, Mint

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

125 per person

**Chef hosted stations require a \$175 Attendant Fee. 1 attendant per 75 guests is required.*

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chef gemma's spanish-inspired buffet

soups

Chilled Tomato Soup / *Gazpacho (Summer season)*

Green Asparagus Soup with Romesco / *Sopa de Esparragos Verdes y Romesco*

salads

Fennel Salad with Oranges, Apple, Frisée, White Onion, Black Olives, Goat Cheese, Sherry Dressing /

Ensalada de Hinojo y Manzanas

Petite Romaine Hearts, Roasted Piquillo Peppers, Cherry Tomatoes, Roasted Garlic Sherry Vinaigrette /

Cogollos de Tudela con Pimientos del Piquillo

mains

Roasted Chicken, Eggplant, Peppers / *Chicken con Samfaina*

Filet Steak, Caramelized Onions with Picon Cheese / *Medallones de Solomillo con Cebollas*

Caramelizadas y Salsa de Queso Picon Azul

Seared Barramundi, Roasted Artichokes, Romesco Sauce / *Barramundi con Salsa Romesco*

y Alcachofas

Baked Potatoes, Mushrooms / *Patatas Panaderas con Hongos*

Southern Spanish Zucchini, Pine Nuts, Raisins / *Calabacines con Pinones y Pasas*

Slow-Cooked Vegetables / *Pisto Manchego*

dessert

Herb-Marinated Berries, Red Sweet Wine, Orange / *Frutilla Marinada con Vino Dulce*

Spanish Cake Roll / *Brazo Gitano*

Almond Cake / *Pastel de Almendras*

Caramel Custard / *Flan de Caramelo*

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

125 per person