



DINNER

PLATED DINNER

Includes china service
25 guest minimum

All selections served with fresh rolls, butter & freshly brewed Starbucks® coffee & Tazo® teas. Includes choice of soup or salad, & dessert. Our chef can create custom Plated Dinner menus starting at 56.

Soups

Maine Lobster Bisque

Bay Shrimp, Chive Whipped Cream

Porcini Mushroom Soup

Truffled Chantilly, Gruyère Crisp

Roasted Tomato Bisque

Parmesan Crostini, Arugula Pesto

Butternut Squash Soup

Toasted Pumpkin Seeds, Austrian Pumpkin Seed Oil

Salads

Baby Spinach Salad

Toasted Walnuts, Maytag Bleu Cheese, Poached Pear Vinaigrette

Watercress Salad

Bibb Lettuce, Grilled Artichokes, Roasted Red Pepper, Grilled Zucchini, Fresh Mozzarella Cheese, Sweet Basil Vinaigrette

Butter Lettuce Salad

Wild Watercress, Heirloom Beets, Pistachio Crusted Goat Cheese, Truffle Vinaigrette

Limestone Lettuce Salad

Baby Lollo Rosso, Jicama, Seasonal Citrus, Fresh Hearts of Palm, Passion Fruit Vinaigrette

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Baby Oak Leaf Lettuce Salad (continued)

Endive, Ruby Grapefruit, Yellow Pear Tomatoes, Feta, Caramelized Walnuts, Sweet Sherry Vinaigrette

Arugula Salad

Sliced Fresh Pear, Candied Walnuts, Gorgonzola, White Balsamic Vinaigrette

Chilled Starters 12

Ahi Tuna Tartar Martini

Hass Avocado, Seaweed Salad, Enoki Mushroom, Yuzu Vinaigrette, Wasabi Aioli, Wonton Confetti

Seafood Cocktail

Jumbo Shrimp, Stone Crab Claw, Cocktail & Louis Sauce

Heirloom Tomato Carpaccio

Burrata Cheese, Arugula, Gruyère Crisp, Gazpacho Demitasse Cordial

Hot Starters 14

Portobello Mushroom Ravioli

Sage Chantilly, Green Asparagus Veloute, Crispy Sage Leaf

Lobster Risotto

Maine Lobster, Chanterelle Mushrooms, Butternut Squash, Lobster Cognac Sauce

Pan Seared Diver Scallop & Jumbo Prawn

Meyer Lemon Beurre Blanc, Root Vegetable Fricassee

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Land

Sonoma Chicken 49

Free Range Breast of Chicken, Crushed Fingerling Potatoes, Seasonal Vegetables, Petite Apple Scallion Salad, Stoneground Mustard Jus

Boursin Chicken 54

Free Range Breast of Chicken, Boursin Mousse, Crispy Prosciutto, Sun-Dried Tomato Risotto, Market Vegetables, Lemon Chardonnay Sauce

Braised Prime Beef Short Rib 56

Herb Gremolata, Parmesan Polenta, Farm Vegetables, Red Wine Thyme Reduction

Herb Roasted Boneless Prime Rib 60

Mascarpone Whipped Potato, Seasonal Vegetables, Rosemary Jus, Horseradish Crème Fraiche

Brown Butter Seared Filet Mignon 64

Potato Dauphinoise, Green Asparagus, Truffle Perigourdine Sauce, Béarnaise

Bone-In Natural Pork Chop 56

Chive Potato Cake, Sauté Vegetables, Fig Onion Relish, Apple Cider Demi

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Sea

Skuna Bay Salmon 54

Herb Panko Crust, Saffron Risotto, Local Vegetables, Meyer Lemon Beurre Blanc

Pacific Rock Cod Provençal 56

Parisian Style Vegetables, Baby Pearl Potatoes, Saffron Tomato Manila Clam Broth

Local Pacific Halibut 58

Shawarma Spice, Lemon Caper Farro, Mediterranean Vegetables, Harissa Tomato Ragout

Cilantro Sesame Crusted Mahi Mahi 60

Jasmine Rice Pilaf, Asian Vegetables, Japanese Vegetable Salad, Lemongrass, Ginger Beurre Blanc

Vegetarian

Eggplant Moussaka 46

Sautéed Eggplant, Spoon Leaf Spinach, Yukon Gold Potato, Vine Ripened Tomato, Béchamel Sauce

Watsonville Artichoke Ratatouille 46

Herb Panko Crust, Mediterranean Rice Pilaf, Baby Vegetables, Yellow Pepper Coulis

Thai Vegetable Curry 46

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Desserts

Chocolate Pyramid

Chocolate Caramel Mousse, Chocolate Chiffon Cake, Salted Caramel Sauce

Tiramisu

Italian Mascarpone, Ladyfingers, Espresso Almond Liquor, Raspberries

Passion Fruit Mousse

Passion Fruit Raspberry Mousse, Passion Fruit Glaze, Chantilly

Pear Caramel Tart

Poached Pear, Caramel Mousse, Crispy Caramel Wafer

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DINNER

DINNER BUFFETS

Maximum 2 hours includes china service
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All selections served with rolls, butter, freshly brewed Starbucks® coffee & Tazo® teas. Our chef can create custom Dinner Buffet menus starting at 66.

The San Jose Dinner Buffet 64

Soups

Select One:

Tortilla Soup, Crispy Tortilla Strips, Cotija Cheese
Roasted Corn & Poblano Bisque, Hass Avocado, Cilantro Pesto
Chicken Pozole, Tri-Color Tortilla Chips, Radish, Cabbage, Cilantro

Salads

Select Two:

Baby Pear Tomatoes Salad, Arugula, Toasted Pepitas, Queso Fresco, Cilantro Oil
Jicama Salad, Roasted Corn, Local Citrus, Bell Peppers, Cilantro Lime Vinaigrette
Crisp Romaine Salad, Tortilla Strips, Grilled Shrimp, Avocado, Chipotle Caesar Dressing
Seafood Ceviche, Avocado, Lime, Charred Tomato Salsa

Entrees

Include:

Grilled Free Range Chicken Breast, Mole Poblano, Toasted Sesame Seeds, Chayote; Seared Filet of Skuna Bay Salmon, Veracruz Sauce, Grilled Asparagus; Chipotle Flank Steak, Charred Peppers & Onions, Roasted Corn Relish; Vegan Black Bean Cilantro Rice, Roasted Poblanos, Grilled Scallions; Flour & Corn Tortillas

Desserts

Include:

Tres Leches Cake
Mexican Wedding Cookies
Caramel Flan Tartlets

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The Tuscan Dinner Buffet 64

Soups

Select One:

Classic Minestrone, Oregano Pesto

Tuscan White Bean, Kale, Fennel Sausage

Ribollita, Aromatic Vegetables, Ripe Tomato, Kale, Focaccia Croutons

Select Two:

Baby Pear Tomatoes Salad, Boconcini Mozzarella, Basil, Pesto, Balsamic Syrup

Panzanella, Focaccia Croutons, Ripe Tomato, Basil, Avocado, Red Onion, EVOO

Tuscan Kale Salad, Toasted Pine Nuts, Sun-Dried Tomatoes, Shaved Fennel, Lemon Oil

Orzo Pasta Salad, Pesto Dressing, Grilled Vegetables, Poached Shrimp, Spoon Leaf Spinach

Entrees

Include:

Seared Chicken Breast, Oregano Pesto, Caponata, Natural Jus; Seared Bronzino, Braised Leeks,

Cremini Mushrooms, Saffron Tomato Broth; Orecchiette Pasta, Fennel Sausage, Roasted Italian Vegetables,

Garlic Fondue; Vegetarian Mushroom Polenta, Grilled Asparagus, Sun-Dried Tomato Tapenade, Sage,

Melted Parmesan Green Beans, Garlic, Tomato, Pine Nuts

Desserts

Include:

Tiramisu

Italian Cannoli

Almond Biscotti

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The Pan Pacific Dinner Buffet 60

Soups

Select One:

Lemongrass Soup, Shiitake, Ginger, Chicken Broth, Shimeji Mushroom, Aromatic Herbs
Tom Kha Soup, Chicken, Thai Vegetables, Kaffir Lime, Holy Basil, Coconut Milk
Dashi Soup, Shiro Miso, Bean Curd, Carrot, Kombu, Scallions

Select Two:

Crisp Greens Salad, Organic Sprouts, English Cucumber, Wonton Crisps,
Toasted Sesame Vinaigrette; Baby Shrimp Salad, Shredded Green Papaya,
Vine Ripened Tomato, Thai Basil, Chili Lime Dressing; Napa Cabbage Salad,
Glass Noodles, Asian Vegetables, Cashews, Ginger Chicken; Rock Melon Salad,
Poached Shrimp & Calamari, Micro Basil, Mint, Toasted Coconut, Lime

Entrees

Include:

Korean BBQ Flat Iron Steak, Chili Scallion Napa Cabbage, Gochujang Demi
Miso Glazed Salmon, Asian Greens, Ginger Mirin Sauce; Stir Fried Chicken,
Glazed Zucchini, Kung Pao Sauce, Chili, Scallions, Peanuts; Agedashi Tofu,
Shiitake, Bok Choy, Daikon, Carrot, Ginger Shoyu Broth; Stir-Fried Vegan Brown Rice

Desserts

Include:

Green Tea Cheesecake
Almond & Fortune Cookies
Chocolate Glazed Coconut Macaroons

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Sunset BBQ 66

Soups

Select One:

Sweet Corn Chowder, Smoked Bacon, Butternut Squash, Thyme
Heirloom Tomato Bisque, Garlic Parmesan Sourdough Crisp
Homestyle Chicken Soup, Aromatic Veggies, Egg Noodles

Select Two:

Petite Iceberg Wedge, Maytag Bleu Cheese, Smoked Bacon, Bermuda Onion,
Radish Sprouts, Bleu Cheese Dressing; BBQ Potato Salad, White Cabbage,
Carrot, Scallion; Raw Beet Salad, White Balsamic, Sliced Apple, Green Onion;
Cilantro Slaw, Shredded Vegetables, Apple Cider Vinaigrette

Entrees

Include:

Grilled Breast of Chicken, Black Bean Salsa, Queso Fresco, Ranchero Sauce
Santa Maria Style Tri-Tip, Roasted Vidalia Onions, BBQ Demi-Glace
Whole Side of BBQ Salmon, Teriyaki, Daikon Sprouts, Pickled Ginger
Baked Four Cheese Macaroni & Cheese, Toasted Bread Crumbs
Grilled Corn on the Cob, Chili Lime, Sweet Butter
Ranch Style Beans, Bell Peppers, Cilantro

Desserts

Include:

Apple Pie
Brownie Cheesecake
Sliced Watermelon

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The Wine Country Experience 70

Soups

Porcini Mushroom Bisque, Truffle Chive Chantilly, Gruyère Crisp

Salads

Include:

Heirloom Beets Salad, Wild Watercress, Sonoma Chevre, Strawberries, White Balsamic Vinaigrette Baby Spinach Salad, Feta, Gala Apple, Toasted Almonds, Red Wine Dressing Wild Arugula Salad, Burrata Mozzarella, Artichoke, Campari Tomato, Citrus Vinaigrette

Entrees

Include:

Tender Beef Short Ribs, Mushroom Polenta, Braising Jus; Seared Breast of Free Range Chicken, Baby Zucchini, Queso Fresco, Hass Avocado, Green Tomatillo Sauce; Seared Pacific Snapper, Fennel, Rockfish, Tomato, Lemongrass Beurre Blanc; Herb Roasted Fingerling Potatoes; Sautéed Organic Farmer's Market Vegetables

Desserts

Include:

Apple Frangipane Tartlets; Display of California Cheeses, Chutney, Rustic Breads; Seasonal Fruits

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