

## PACIFIC PALETTE DINNERS

Minimum order 25 guests.

Each dinner is served with freshly baked breads, freshly brewed coffee, decaffeinated coffee and hot teas.

### **Grilled New York Steak** **\$45.95 per guest**

- Peppery herbs and greens with radicchio, pine nuts and fresh basil with balsamic vinaigrette
- Grilled New York steak with a merlot reduction served with horseradish, mashed potatoes and medley of market fresh vegetables
- Chocolate Grand Marnier cheesecake with raspberry coulis

### **Seared Tenderloin of Pork** **\$40.95 per guest**

- Mandarin-style salad with herb greens, toasted almond, grape tomatoes, and mandarin oranges with a honey and raspberry vinaigrette
- Seared tenderloin of pork with a whole grainy mustard sauce, double-smoked bacon, roasted herb potatoes and fresh vegetables of the season
- Fresh mango mousse torte with chocolate and Jamaican rum sauce

### **Baked Filet of Basa** **\$41.95 per guest**

- Fresh Gilroy field greens with house-made herb buttermilk dressing
- Baked filet of basa with fresh soya beans, roasted corn and jicama salsa, steamed jasmine rice and a Chinese vegetable stir-fry
- Poached pear tart with almonds and crème anglaise

### **Fresh Thyme Chicken Breast** **\$39.95 per guest**

- Baby spinach salad with pancetta bacon, oyster mushrooms, parsley egg salsa, red wine and chervil vinaigrette
- Fresh thyme chicken breast roasted with garlic-shallot honey jus, served with buttermilk mashed potatoes and fresh vegetables of the season
- Individual cappuccino cheesecake with fresh fruit compote

### **Roasted Australian Double Lamb Chop** **\$58.95 per guest**

- Smoked Atlantic salmon on a bed of peppery greens with house dressing – honey and grainy mustard
- Roasted Australian double lamb chops in a pistachio crust served on a sun-dried longan and port jus
- Rustic goat cheese whipped potatoes and a bouquet of baby vegetables
- Bittersweet chocolate and Grand Marnier mousse with poached pear and star anise

### **Seared Tenderloin of Angus Beef** **\$48.95 per guest**

- Wild greens and herbs with radicchio and roasted pine nuts with fresh basil vinaigrette and a goat cheese crouton
- Seared tenderloin of Angus beef with a forest mushroom ragout and Pinot noir reduction with mascarpone-herb polenta and market fresh vegetables
- Classic tiramisu with fresh berries and Kahlúa sauce

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.