

Hors D'Oeuvres

CHOCOLATE FOUNTAIN

An eye-catching delight. Warm, flowing chocolate served with a variety of dipping choices, including strawberries, Green apples, marshmallows, mini rice crispy treats, biscotti and pretzels. (100 person minimum, Equivalent to 2 Hors D'oeuvres from events packages)

CRAB AND SHRIMP BRUSCHETTA

A rich and creamy mixture of Dungeness Crab and Bay Shrimp served atop fresh baked, seasoned crostini

MINI CRAB AND SHRIMP CAKES

Guaranteed to disappear fast. Bite-sized Dungeness Crab and Bay Shrimp coated cakes served with a tangy lemon aioli sauce

BAKED BRIE AND APRICOT COMPOTE

A heavenly juxtaposition of soft imported Brie and sweet apricot compote encased in a buttery puff pastry. Served warm with thin wafers.

CAPRESE SKEWERS

Tomato, Basil & Mozzarella with a Balsamic drizzle.

FRESH ROMA TOMATO AND ROASTED RED PEPPER BRUSCHETTA

The classic Italian starter with a twist of peppers. Fresh Roma Tomatoes and Roasted Red Peppers set atop fresh baked, seasoned crostini.

CHICKEN AND DUMPLINGS

A traditional Asian dumpling stuffed chicken, scallions, and piquant spices. Served warm with a hoisin dipping sauce.

CRAB WONTONS

Crispy wonton shells stuffed with Dungeness Crab and cream cheese. Lightly fried and served with a sweet chili dipping sauce.

Hors D'Oeuvres - Continued

CRAB STUFFED MUSHROOMS

Button Mushroom Caps filled with a creamy mixture of Dungeness Crab and Parmesan cheese. Baked until the filing is lightly browned.

STEAK SKEWERS WITH GORGONZOLA AND ROASTED RED PEPPERS

Choice, juicy steak sliced thin and grilled. Finished in the oven with melted Gorgonzola cheese and roasted red peppers.

AVOCADO EGG ROLLS

Ripe Hass Avocado and flavorful Asian Spices rolled in a thin spring roll wrapper and lightly fried. Served with a mildly sweetened vinegar dipping sauce.

STUFFED MUSHROOMS

Button Mushroom Caps filled with a savory medley of roasted vegetables, breadcrumbs and Parmesan cheese. Baked until the filing is lightly browned.

FOCACCIA NAPOLITANO

Our signature Focaccia Bread topped with fresh tomatoes, fresh mozzarella, basil and Napolitano sauce.

CRUDITÉS PLATTER

Farm fresh, expertly chopped carrots, cauliflower, red peppers and broccoli florets. Colorfully displayed served with Ranch dipping sauce.

HOME-MADE PESTO PANINI

Home-made Italian Focaccia Bread stuffed with Pesto and Monterey Jack Cheese. Baked until the cheese is perfectly melted.

ASSORTED CHEESE PLATE

An assortment of domestic and imported cheeses guaranteed to please every palate. Served with crostini and dried fruits.

Seated Appetizer Course

GRILLED TIGER PRAWNS

Four large, juicy Tiger Prawns expertly grilled with a squeeze of fresh lime. Served with the sweet tamarind glaze.

CRAB & SHRIMP CAKES

A perennial favorite. Two lightly grilled Dungeness Crab and Bay Shrimp cakes served with a tangy lemon aioli.

SEARED SCALLOPS

Sea Scallops lightly coated in flour and seared to a perfect golden brown. Served with a lemon, butter and wine sauce.

MUSHROOM AND ZUCCHINI QUICHE

An authentic French tradition. A warm and savory mixture of egg, mushroom, zucchini and mozzarella cheese baked in a flaky crust.

FRESH SHRIMP CEVICHE

Large, firm prawns marinated in a classic medley of fresh lemon juice, cilantro, diced Vidalia Onions and Hass avocados.

GRILLED GARLIC POLENTA

Flavorful grilled polenta seasoned with garlic and topped with melted mozzarella and a fresh tomato basil tapenade.

GRILLED PORTOBELLO MUSHROOM STUFFED W/ ROASTED VEGETABLES

Medium-size Portobello mushroom stuffed with a delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

PASTA COURSE

Bountiful portions of penne Domenico (button mushrooms, fresh garlic, basil in Roma tomato sauce) or Pesto (Olive oil, crushed basil and pine nut sauce) served family style.

Salads

Select 1 of the following options:

SPINACH SALAD

Fresh mix of leafy spinach garnished with red seedless grapes, sliced hard-boiled eggs and cheddar cheese. Served with a light citrus vinaigrette dressing.

CLASSIC CAESAR SALAD

(Add Bay Shrimp for \$2 per person)

Crisp Romaine lettuce, shaved Asiago and Parmesan cheese, garlic-roasted croutons and a classic Caesar Dressing.

HOUSE SALAD

House mix of Spring Lettuces, Endives, Candied Walnuts, fresh sliced Red Delicious Apples and Crumbled Blue Cheese. Served with a balsamic vinaigrette dressing.

MIXED GREEN SALAD

Traditional Spring Salad with sweet cherry tomatoes, sliced cucumbers, cheddar cheese, shredded carrots and crunchy croutons. Served with a choice of Ranch, Italian, Thousand Island or Blue Cheese Dressing.

RASPBERRY SPRING SALAD

Spring greens garnished with fresh raspberries, crumbled Gorgonzola cheese and juicy orange wedges. Tossed in a tangy raspberry vinaigrette dressing.

Sit-Down Entrees

FILET MIGNON |

Our finest steak. Hand-cut by our chefs and served with a velvety mushroom demi-glaze sauce.

MIXED GRILL

An unbeatable trio for the indecisive eater. A 4-ounce Choice Filet, 4-ounce Chicken Marsala and three giant, juicy prawns. All served on one satisfying plate.

PRIME RIB |

Tender, slow-roasted Prime Rib that's sure to satiate even the heartiest appetite. Served with Au-Jus.

LAMB CHOPS

Tender Australian Lamb Chops coated with special seasonings and topped with a rich sherry wine reduction.

NEW YORK STRIP STEAK

A mouth-watering favorite. Choice New York Strip Steak, marinated in fresh herbs, garlic and Worcestershire sauce for 24 hours and then expertly grilled.

BAKED SALMON

Fresh Atlantic Salmon, baked until it simply melts in your mouth. With a light meuniere butter sauce.

STUFFED PETRALE SOLE

Petrale Sole stuffed with our original crab and shrimp mix, topped with melted Monterey Jack Cheese and served with a meuniere butter sauce.

Sit-Down Entrées - Continued

ENCRUSTED MAHI-MAHI

Fresh Pacific Mahi-Mahi encrusted in an assortment of breadcrumbs and shredded Asiago Cheese. Served with a fresh, house-made tropical chutney.

CHICKEN PICCATA

Grilled chicken breast topped with a lemon-butter caper sauce.

STUFFED CHICKEN MEDALLIONS

Succulent and generously portioned chicken breast medallions stuffed with a Florentine mixture of spinach and Swiss cheese.

CHICKEN MARSALA

And ever-popular Italian tradition. A large chicken breast sautéed with button mushrooms and the distinctive flavor of sweet Marsala wine.

EGGPLANT LASAGNA

A vegetarian classic. Tender grilled eggplant layered between gourmet flat pasta, Monterey Jack, Ricotta, and Mozzarella cheeses, and traditional marinara sauce.

FRESH MIXED VEGETABLES EN CROÛTE

A colorful medley of sautéed mushrooms, zucchinis, carrots, onions and assorted peppers. Encased in a delicate puff pastry and baked to perfection.

STUFFED PORTOBELLO MUSHROOM

A large grilled Portobello mushroom stuffed with delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

Dessert

CHOCOLATE FUDGE TORTE

An exquisite cream cheese and berry filling between layers of flourless chocolate cake. Topped with a rich chocolate ganache.

INDIVIDUAL CHEESECAKE

A timeless favorite that needs no ornamentation. Round, fluffy cheesecake in a buttery graham-cracker crust.

CHOCOLATE LAVA CAKE

Molten dark chocolate baked inside a light chocolate cake and topped with a chilled crème fraîche.

FRESH FRUIT COBBLER

A refreshing combination of sweet peaches and tart apples baked inside a flaky crust. Served warm with gourmet vanilla bean gelato.

LEMON ZEST CRÈME TORTE

A piquant, palate-cleansing mixture of cream cheese and fresh lemon zest between layers of moist white cake.

ESPRESSO AND IRISH CREAM TIRAMISÙ

A rich, whipped filling enveloped by ladyfingers soaked in espresso and Irish cream. Topped with dark chocolate shavings.

CARAMEL CUSTARD

A divine traditional cream custard served with a caramelized sugar sauce.

HOUSE MADE CRÈME PUFF OR ÉCLAIR (CHOOSE ONE SHAPE)

A light pastry shell stuffed with a luscious mixture of Italian cream and whipped cream. Éclairs are then dipped in rich dark chocolate.

FRESH STRAWBERRY SHORTCAKE (SEASONAL)

Ripe, lightly seasoned strawberries served atop a homemade semi sweet biscuit. Topped with chilled crème fraîche.