

Fall Catering 2011

Salads: *Choose one*

Baby Spinach & Panko Fried Goat Cheese
Roasted Red Peppers, Pistachios, Currents, Raspberry Vinaigrette 8.95

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Late Season Greens, Brandied Fruit, Prosciutto, Ricotta Salata,  
Toasted Pumpkin Seeds, Maple Vinaigrette 9.95

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Spring Mix, Tomato, Cucumber, Toasted Sunflower Seeds,
Balsamic Vinaigrette 5.95

Main Course: *Choose 3*

8 oz. Filet of Beef Tenderloin Stuffed with Brie
Almond-Cranberry Caramel, Mashed Potatoes, Zin Reduction 32.75

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Sesame Seared Ahi  
Wasabi Mashed Potatoes, Asian Cucumber Salad, Ponzu Sauce 26.95

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14oz. "Choice" Ribeye Steak
Spinach & Goat Cheese Bread Pudding, Baby Carrots,
Boursin Stuffed Morels, Black Truffle Butter 29.95

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10oz. "Frenched" Veal Rib Chop  
Artichoke Stuffed Portobello, Yukon Potato, Jus Lie 28.95

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Sautéed Jumbo Lump Crab Cakes
Creamed Corn, Fruit Salsa 29.95

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Grilled Salmon  
Roasted Garlic Polenta, Mediterranean Vegetables, Feta 26.95

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Sautéed Shrimp & Jumbo Lump Crab Scampi
Spinach Tagliatelle, Lemon Garlic Beurre Blanc 27.95

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"Deviled" Crab Stuffed Flounder  
Mashed Sweet Potatoes, Strawberry Pineapple Salsa, Dijon Drizzle 28.95

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Fresh Catch
Goat Cheese Mashed Potatoes, Roasted Red Pepper Cream, Chef's Vegetable 26.95

Desserts: *Choose One \$7.25*

"Ghirardelli" Double Chocolate Brownie, Vanilla Bean Ice Cream

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French Style Cheesecake, White Chocolate Sauce, Raspberry Coulis

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Cordillera Flourless Chocolate Torte, Seasonal Berries