



## Catering Menu

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### Salads

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Spring Mix, Toasted Sunflower Seeds, Herbed Vinaigrette 6.95

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Spinach Salad with Warm "Laurel Chenel" Sonoma County Goat Cheese, Fire  
Roasted Red Peppers, Currants, Pistachios and Blackberry Vinaigrette 9.50

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Fresh Arugula and "Maytag" Blue Cheese  
Candied Pecans, Dried Cherries, Applewood Smoked Bacon, Port Dijon Vinaigrette 7.75

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### Main Courses

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Grilled North Atlantic Salmon, Roasted Garlic Polenta, Mediterranean Vegetables 21.95

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8 oz. Filet of Beef Tenderloin  
Stuffed with Roasted Garlic & Brie, Spinach-Potato Cake, Cabernet Demi 31.75

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Pan Roasted Mahi, Potato Gnocchi, Asparagus, Cabernet Brown Butter 21.95

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Sautéed Shrimp & Lump Crab (Scampi Style) on Linguini Pasta / Lemon Beurré Blanc / Watercress 24.95

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Sautéed Jumbo Lump Crab Cakes, Green Chile & Corn Pudding, Remoulade 28.95

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Grilled 16 oz. USDA Prime Rib Eye, Wild Mushroom Bread Pudding, "Maytag" Bleu Cheese Butter 33.50

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Sesame Seared Ahi Tuna (Rare),  
Wasabi Whipped Potatoes, Jumbo Lump Crab and Cucumber Salad, Cilantro-Citrus Ponzu 26.95

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### Desserts

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**6.95 each**

"Ghiradelli" Double Chocolate Brownie  
Vanilla Bean Ice Cream & "Callebaut" Belgium Chocolate Sauce

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French Style Cheesecake, Fresh Berry Coulis

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House Made Key Lime Pie

\*\*Due to the seasonality of our menu, substitutions may be made to guarantee the freshness and integrity of the product.