



DINNER SPECIAL EVENTS MENU

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM FIVE (5) BUSINESS DAYS PRIOR TO EVENT.

~~SALADS~~

PLEASE SELECT ONE SALAD FOR ENTIRE GROUP.

MIXED GREENS

BABY GREENS, CHERRY TOMATOES AND TOASTED ALMONDS
POINT REYES FARMSTEAD BLUE CHEESE AND HERB GARDEN VINAIGRETTE
\$7

HEARTS OF ROMAINE CAESAR

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING
CROUTONS, ANCHOVIES AND GRATED PARMIGIANO-REGGIANO
\$9

~~ENTRÉES~~

PLEASE SELECT MAXIMUM OF THREE ENTRÉES.

CHICKEN MARSALA

PAN-SEARED BREAST WITH SMOKED PORTOBELLO MUSHROOMS
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES
\$22

ALMOND-ENCRUSTED SALMON

PAN SEARED WITH AN ALMOND CRUST AND RED WINE-BUTTER SAUCE
SMASHED RED POTATOES WITH CHÈVRE AND SCALLIONS
\$27

FILET MIGNON

8-OZ CHARGRILLED CENTER-CUT STEAK WITH SAUCE BORDELAISE
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES
\$39

MAHI MAHI

CHARGRILLED WITH BARLEY MISO AND CALIFORNIA PLUM WINE GLAZE
BAMBOO RICE WITH ROASTED EGGPLANT RELISH AND GINGER-SWEET PEPPER JAM
\$27

OVEN-ROASTED PRIME RIB

SERVED WITH HORSERADISH CREAM AND DEMI-GLACÉ
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES
\$34

MINIMUM OF 12 ORDERS

PORK TENDERLOIN

CARAMELIZED ONION-APPLE CHUTNEY AND CIDER DEMI-GLACÉ
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES
\$25

POLENTA FLORENTINE

STUFFED WITH BUTTERNUT SQUASH, SPINACH AND RICOTTA
HOUSE-MADE MARINARA AND PICKLED FENNEL SALAD

PHONE: 916.442.4772
FAX: 916.442.5424

\$19

~~**DESSERTS**~~

\$7.50

PLEASE SELECT ONE DESSERT FOR ENTIRE GROUP.

CHOCOLATE MOUSSE TORTE

RICH CHOCOLATE CAKE, BELGIAN CHOCOLATE MOUSSE
DARK CHOCOLATE GANACHE

NEW YORK BERRY CHEESECAKE

GRAHAM CRACKER CRUST AND DEVONSHIRE CREAM

LEMON GÂTEAU

LUSCIOUS LEMON CAKE, VANILLA MOUSSE
LEMON CURD AND RASPBERRY COULIS

DENEB WILLIAMS ~ EXECUTIVE CHEF
JILL BERGER ~ PASTRY CHEF

PRICES AND MENU ARE SUBJECT TO CHANGE.

A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
OTHER MENU ITEMS CAN BE MADE AVAILABLE UPON REQUEST.