



ENTRÉES

Entrées

Served with: Fresh Baked Rolls and Butter, Iced Tea, Coffee & Dessert

Starter Salads

Choice of 1

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, House Dried Tomatoes, Herb Croutons, served with a Caesar Dressing

HOUSE SALAD

Tender Mixed Greens, Sliced Cucumber, Grape Tomatoes, served with an Italian Vinaigrette

SPINACH SALAD

Baby Spinach, Toasted Almonds, Dried Cranberries, House Dried Tomatoes, served with a Balsamic Vinaigrette

SPRING MIX SALAD

Baby Spring Mix, Feta, Sliced Cucumber, House Dried Tomatoes, served with a Raspberry Walnut Vinaigrette

ARUGULA SALAD

Baby Local Arugula, Goat Cheese, Candied Walnuts, Grape Tomatoes, served with a White Balsamic Vinaigrette

Plated Duos

Choice of 1; Each additional menu selection shall incur a \$5.95 per plate fee

SHORT RIB & ATLANTIC SALMON

Braised Beef Short Rib in a Zinfandel Demi-Glace and Citrus Glazed Salmon in a Blush Zinfandel Beurre Blanc, served with a Saffron Yukon Potatoes, Steamed Broccolini and Carrots

GRILLED FLAT IRON STEAK & GRILLED CHICKEN BREAST

Fresh Cilantro Chimichurri Glazed Flat Iron Steak and Grilled Chicken Breast with an Ortega Chili Cream Sauce, served with a Cilantro Yukon Mashed Potatoes and Sautéed Seasonal Vegetables

MANHATTAN STEAK & GRILLED CHICKEN BREAST

Grilled New York Medallion in a Portobello Demi-Glace and Grilled Chicken Breast with a Spinach Artichoke Cream, Served with Smashed Red Potatoes and Tri-Colored Cauliflower

BEEF TENDERLOIN MEDALLION & LEMON HERB WHITE SEA BASS

Montreal Spiced Beef Tenderloin with a Caramelized Onion Port Wine Demi-Glace and White Sea Bass with a Citrus Beurre Blanc, served with Gratin Scalloped Potatoes, Steamed Broccolini and Organic Tri-Colored Carrots

Entrée Selections

Choice of 1; Each additional menu selection shall incur a \$5.95 per plate fee

COCONUT CURRY AIRLINE CHICKEN BREAST

Roasted Airline Chicken Breast resting on a bed of Jasmine Rice, Broccoli and Carrots, drizzled with Sweet Coconut Curry Sauce

TEQUILA CILANTRO LIME

CHICKEN BREAST

Grilled Chicken Breast served with a Roasted Molcajete Salsa, Roasted Poblano Yukon Mashed Potatoes and Sautéed Yellow Squash

SWEET SOY GLAZED CHILEAN SEA BASS

Oven Roasted Chilean Sea Bass, Citrus Miso Risotto, Roasted Asparagus with a Shitake Mae Ploy Cream

HERB GRILLED NEW YORK STRIP

Grilled New York Strip Served with a Pink Peppercorn Demi-Glace, Creamy Horseradish Yukon Mashed Potatoes and Roasted Asparagus and Carrots

HERBS DE PROVENCE DOMESTIC

LAMB CHOPS

Slow Roasted Domestic Lamb Chops, Mint Cannellini Beans, Baby Kale Ragu and Steamed Broccolini with a Mint Cremini Mushroom Demi-Glace

GRILLED FILET

Montreal Spiced Filet, served with Horseradish Yukon Mashed Potatoes, Sautéed French Green Beans and Tri-Color Carrots, topped with a Portobello Mushroom Demi-Glace

FURIKAKE CRUSTED

ATLANTIC SALMON

Oven Roasted Atlantic Salmon topped with a Citrus Miso Cream Sauce and served on a bed of Smashed Edamame and Braised Organic Tri-Colored Carrots

HERB CHATEAU BEEF MEDALLION

Herb Chateau Beef Medallions topped with a Whole Grain Mustard Demi-Glace, served with Saffron Yukon Mashed Potatoes, Sautéed French Green Beans and Carrots

BRAISED BEEF SHORT RIB

Slow Braised Beef Short Rib in a Rich Zinfandel Demi-Glace, served with a Roasted Red Pepper Yukon Mashed Potatoes and Roasted Asparagus

 Vegetarian

 Vegan

 No Gluten Added

 Dairy Free

 Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.