

Chef's Exclusive Plated Service

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Exclusive Plated Appetizers (Select One)

Lamb Lollipop

Garlic & Rosemary Crusted Lamb(2 bone), with an Asparagus & Cauliflower mash & a Honey Demiglace

Dungeness Crab Cakes

With Traditional Old Bay Seasonings on top of Seaweed Salad with Roasted Sesame Seeds, Smoked Tomato & Roasted Red Pepper Jelly

Cheese and Charcuterie

Blue Cheese, Triple Cream Brie, Irish Dubliner, House Smoked Sausage, Genoa, Capicola, Farm House Pickled Relish, Whole Grain Mustard & Crostini

Ahi Tuna Poke

Fresh Ahi Tuna Marinated in Sesame Oil, Garlic and Chili Sauce. Presented with Sunomono & Crisp Wonton

Sesame Crusted Rare Ahi Tuna

Served with Quinoa, Sweet Chili Sauce, Pickled Ginger & Wasabi Cream

Red Wine Braised Short Ribs

Served atop a Boursin Mashed Potato with a Red Wine Demi

Chili Pork

Braised and Seared Pork Belly Served with a Ginger Jicama Slaw, Chili Oil & Microgreens

Smoked Duck

Built on Crostini with Parfait, Dijon, Cherry sauce & Greens

Crisp Camembert

Panko Crusted and Deep Fried Until Warm and Soft in the Center, with Crumbled Candied Bacon & Mixed Berry Coulis for Dipping

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Prices based on 100 guests

When only the Ultimate, Specialty Menu will suffice, The **Chef's Exclusive Plated Menu** consists of a Four Course Presentation ~ Appetizer ~ Soup or Salad ~ Dinner Entrée and Dessert. Each course is unique in it's menu composition as well as plate presentation, and includes dinner rolls, whipped butter, coffee & tea.

Price of Entrée includes all four courses

Main Entrée Selections (select One)

CAB 8oz New York Steak	\$58
Topped with Asiago Cheese, Arugula, Roasted Red Peppers accompanied with Crisp Fried Leeks, Crumbled Bleu Cheese, Fire Tomato, Duchess Potato and Roasted Garlic Jus	
Duo of Roasted Lamb Chop and Medallion of Beef Tenderloin	\$62
Madeira Jus, Sautéed Mushrooms, Blue Cheese gratinée, Potato Galette	
Beef Shortrib	\$56
Served with a Cab Sauv Demi Glace, Garlic Whipped Potato	
Seared Duck	\$55
With Warm Orange Quinoa Salad, Honey ginger Gastrique.	
Double Bone Pork Chop	\$52
Grilled and Stuffed with Wild Mushroom & Pearl Onion Ragout, Topped with Demi Glace, Parsnip & Potato Puree	
Fresh Steel Head	\$55
Presented on a Bed of Wilted Spinach, with Fresh Basil, Herb Oil, Lemon Risotto	
Sablefish with Crab Mousse	\$58
On a bed of Wilted Swiss Chard, Served with Fingerling Potatoes	
Prairie to Pacific Trio	market value
Beef Tenderloin, Seared Jumbo Scallops and a Split King Crab leg Accompanied by Madagascar Peppercorn jus, Drawn Butter, Chef Vegetable, Duchess Potato	



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Exclusive Salad & Soups (Select One)

Salads

Asparagus & Prawn

Poached in Green Tea with assorted Micro Greens & Nitrogen Infused Citrus Dressing

Lobster Martini with Citrus Salsa

Butter Leaf Lettuce, Grilled Lobster, Sweet Peppers, Fresh Cilantro & a Mixture of Citrus Fruit Segments Splashed with a Zesty Thai Ginger Dressing

Caprese Salad

Vine Ripened Tomatoes, fresh Buffalo Mozzarella Cheese & Basil Leaves drizzled with Virgin Olive Oil & Modena Balsamic Vinegar with Assorted Micro Greens

Lemon & Avocado Butter Lettuce Salad

Crisp Butter Lettuce with Avocado, Pine Nuts, Baby Tomatoes, Watermelon Radishes with a Lemon Basil Vinaigrette

Beet and Berry

Sliced Beets & Crisp Artisan Lettuce with Crumbled Goat Cheese & Blackberries Tossed in a Pear Vinaigrette Topped with a Crisp Red Pepper Bouquet

Soups

Duo of Roasted Pepper Soup

Accompanied with Focaccia Crostini & Basil Scented Crème Fraiche

Roasted Butternut Squash Soup

Accompanied with Chive Infused Pastry Puffs & a Splash of White Truffle Oil

Wild Rice and Mushroom Soup

With Fireweed Honey & Crème Fraiche

French Onion

Sweet Garden Onions Caramelized with Fresh Thyme & Sherry topped with a Crisp Garlic rubbed French Baquette & Melted Emmental Cheese

Potato & Leek

Fingerling Potatoes with Tender Leek Darns in a Smooth Creamy Vegetable Veloute. Garnished with Crisp Sweet Potato Strings

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Exclusive Desserts (Select One)

Double Chocolate Cheesecake

With Toffee Sauce

Chocolate Mocha Mousse Cake

Coffee Buttercream, Crystallized Chocolate

Vanilla Toffee Mousse Cake

With Fresh Strawberries

Lemon Tart

White Chocolate Ganache, Cranberry Jam

Almond Financier

Caramel, Whipped Cream, Milk, Hazelnut Chocolate Crunch



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Chef's Plated Accompaniments