



## Chef's Exclusive Plated Service

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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, and Tea and Coffee*

Price of Entrée includes all four courses

### Main Entrée Selections (select One)

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



## Exclusive Plated Appetizers (Select One)

### Lamb Lollipop

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

### Dungeness Crab Cakes

With Traditional Old Bay Seasonings on top of Seaweed Salad with Roasted Sesame Seeds, Smoked Tomato, and 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 and Crisp Wonton

### Sesame Crusted Rare Ahi Tuna

Served with Quinoa, Sweet Chili Sauce, Pickled Ginger and 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 and Microgreens

### Smoked Duck

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

### Crisp Camembert

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



## Chef's Exclusive Plated Service

### Exclusive Salad & Soups (Select One)

#### Salads

##### **Asparagus & Prawn**

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

##### **Lobster Martini with Citrus Salsa**

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

##### **Caprese Salad**

Vine Ripened Tomatoes, fresh Buffalo Mozzarella Cheese and Basil Leaves drizzled with Virgin Olive Oil and 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 and 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 and 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 and Sherry topped with a Crisp Garlic rubbed French Baquette and Melted Emmental Cheese

##### **Potato & Leek**

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

# Chef's Exclusive Plated Service

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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



Chef's Plated Accompaniments