

Dinner Menu

Display Selections

Amuse Bouche

Chef's Selection

International Display

Fresh Vegetable Crudité

Accompanied by Various Dips

Roasted Vegetable Plate

A Selection of Peppers, Zucchini, Squash and Eggplant

Artisanal Bread display

Accompanied by Various Spreads

International & Domestic Cheese Board

Accompanied by Assorted Fruits

Charcuterie Station

Various Meats, Pâtés and Rillettes

Mini Empanadas

Assortment of Vegetable, Cheese and Meat

Seated Dinner Selections

Appetizer, Entrée and Dessert

Starter

Lobster Bisque

Or

Mixed Baby Greens

Toasted Pine Nuts and Vinaigrette Dressing

Entrées

Petit Filet Mignon

In a Classic Red Wine Demi-Glace

Seafood Ravioli

Mixed Seafood Ravioli topped with a Fra Diavolo Sauce

Free-Range Rosemary Garlic Chicken

Roasted Breast of Chicken, Fresh Rosemary and Garlic in a Sherry Wine Reduction

Honey-soy Broiled Wild Salmon

Sesame Seed topped Salmon Fillet marinated with Soy, Honey and Ginger

Vegetarian Harvest Paella

Valencia Rice, Local Seasonal Vegetables and Grilled Mushrooms in a Red Pepper Sauce

Sweet Ending

Dessert Sampler

Plated Assortment of Chef Selected Seasonal Desserts

Due to the seasonality of local fresh ingredients, all menus are subject to change.