

Luncheon and Dinner Selections

The following salads, accompaniments and desserts are intended to accompany your dinner entree selection. Please make one selection from the choices below.

(All Dinner Meals Served after 4PM are \$3.00 additional per person)

Salads

Roasted Grape and Arugula

Roasted Red Grapes, Arugula, Shallots, Thyme, Parmesan, Dijon and Red Wine Vinaigrette

Heart of Romaine

Corn, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Queso Fresco, Cilantro Pumpkin Seed and White Balsamic Vinaigrette Dressings

Seasonal Salad Tower

Stacked Seasonal Vegetables, Poached Pear, Gorgonzola Cheese,
Dried Cranberries, Parmesan Crisp with Citrus Vinaigrette
\$5.00 additional Per Person

Grilled Vegetable Terrine

Layered Grilled Eggplant, Tomato, Gold and Green Squash, Fresh Buffalo Mozzarella
With Aged Balsamic and Olive Oil
\$5.00 additional Per Person

Chopped Salad

Romaine and Iceberg Mix, Cucumber, Olives, Red Onion, Roasted Pepper Strips,
Haricot Vert, Tomato, Blue Cheese, Lemon, Champagne Vinaigrette

Caesar Salad

Romaine with Grated Parmesan, Toasted Croutons, and a Traditional Caesar Dressing

Accompaniments

Vegetables

(Choice of one)

All Vegetables lightly sautéed with Olive Oil and Seasonings

Haricot Vert

Asparagus Tips

Baby Vegetable Blend

Baby Carrots

Zucchini and Yellow Squash

Starch

(Choice of one)

Lemon and Thyme Orzo

Garlic and Herb Jasmine Rice

Garlic Mashed Potatoes

Roasted Rosemary Fingerling Potatoes

Herbed Farro

Desserts

Chocolate Ganache Cake with Raspberries

Mango Coconut Cream Cake with Mango Coulis

Carrot Cake

Dulce De Leche Cake

Marble Pound Cake with Grilled Peaches

Tiramisu Cake

Strawberry Napoleon

Lemon Mousse Cake

Pistachio Cheesecake with Fresh Raspberries

Bailey's cheesecake

Apple Caramel Cheesecake

Luncheon and Dinner Selections

All Dinner Entrees include Salad, Choice of Starch and Vegetables, Dinner Rolls and Butter, Dessert,
Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Herbal Teas and Ice Tea.

(A multiple entree is two or more different entrees offered on a plated menu.

If you desire this service, we will charge the higher entrée price for all entrees served)

Entrees

Mediterranean Chicken

Greek inspired flavors with an Herbed
Feta and Olive Crumble
\$25.95

Grilled Chicken Kebabs

Grilled Chicken Kebabs
With Barbecue Marinade
\$24.95

Claremont Chicken

Breast of Chicken filled with Sautéed Spinach,
Golden Raisins, Boursin Cheese, and served
With a Sauvignon Cream Sauce and a
Raspberry Lemon Gastrique
\$27.50

Chicken Saltimbocca

Chicken Breast topped with prosciutto
And sage, White Wine Pan Sauce
\$26.95

Blackened Chicken

Oven Roasted Lightly Blackened Chicken
with a Pineapple Pepper Relish
\$23.95

Salmon en Croute

Salmon and Spinach baked inside a
Puff Pastry with a Lemon Dill Sauce
\$32.95

Seared Salmon

Seared Salmon served with a
Caper Lemon Sauce
\$31.50

Pistachio Crusted Halibut

Baked Pistachio Crusted Halibut
With Citrus Sauce
\$47.95

Chicken Fettuccini Alfredo

Fettuccini Noodles with Grilled Chicken
In an Alfredo Cream Sauce
\$19.95

Grilled Chicken Breast

Boneless Breast of Chicken
With a Mushroom Sauce
\$20.95

Porcini Mushroom Ravioli

Porcini and Parmesan cream sauce
freshly shaved Pecorino
\$24.50

Vegetable Napoleon

Eggplant, Grilled Portobello, Zucchini,
Yellow Squash, Onion and Tomato
With a Tomato Coulis
\$26.95

Vegan Stuffed Pepper

Tri Color Quinoa, Cumin Spiced Tofu,
Roasted Corn, Red Onion, Black Beans,
Cilantro, Avocado, Toasted Cashew,
Vegan Mozzarella, Honey Balsamic Drizzle
\$25.50

Vegetable Wellington

Asparagus, Red Bell Peppers, Onion, Baby
Spinach, in a Puff Pastry with a Tomato Coulis
\$24.50

Stuffed Portobello

Portobello stuffed with Grilled
Vegetables and Vegan Cheese
\$25.50

Filet Mignon & Breast of Chicken

Béarnaise and Chardonnay Sauces
\$44.95

Roasted Tri-tip

Grilled-Roasted Tri Tip with
Herbed Butter Served
With a Brandy Mustard Sauce
\$27.50

Prime Rib

"Rock Salt Crusted"
Roasted Prime Rib of Beef
Served with Au Jus
And Herbed Horseradish Cream
\$32.95

Filet Mignon

Char-grilled with Shiitake
Mushrooms, Gorgonzola
And a Pinot Noir Demi-Glace
\$42.95

Braised Beef Short Rib

with a Chianti Demi Glaze
\$31.95

New York Steak

Grilled New York Steak
With a Tarragon Melting Sauce
\$37.95

Pork Medallions

Pork Tenderloin Medallions,
Jicama Apple Slaw, Apple Dijon
Sauce
\$31.95