

Executive Dinner Package

**FALL 2025
SEPTEMBER - NOVEMBER**

FOR GROUPS OF 30 OR MORE.

89 PER PERSON

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

BUTTER LETTUCE CUPS

SUN-DRIED TOMATO RELISH, MIXED OLIVES, RED WINE GASTRIQUE

PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

SMOKED SALMON

POTATO PANCAKE, DILL CREMA, CHIVES

TOMATO & ARTICHOKE BRUSCHETTA

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

BRAISED PORK TOAST

BRAISED PORK SHOULDER, PICKLED CABBAGE
FRIED SHALLOTS, GRILLED GARLIC FOCACCIA

MINI BEEF WELLINGTONS

WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

GRILLED GARLIC PRAWNS

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

SALADS

SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING, CROUTONS
PARMIGIANO-REGGIANO

ENTRÉES

DOUBLE R RANCH FILET MIGNON

CHARGRILLED CENTER-CUT BEEF TENDERLOIN
DEMI-GLACE

GRILLED DUROC PORK CHOP

APPLE COMPOUND BUTTER,
INFUSED WITH ROASTED SHALLOTS

CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION,
CAPER-INFUSED BEURRE BLANC

SEASONAL VEGETARIAN POLENTA

ARUGULA BASIL PESTO, TOPPED WITH SUMMER SQUASH
AND ROASTED CHIPPOLINI ONION

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE

CHOCOLATE CAKE, MOUSSE, GANACHE, HAZELNUT ROYALTINE

BUTTER PECAN CHEESECAKE

GINGERBREAD CRUMBLE, CRANBERRY COULIS, PRALINE

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.