

# Premier Dinner Package

## SUMMER 2023 JUNE - AUGUST

FOR GROUPS OF 30 OR MORE.

109 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

#### SMOKED SALMON

POTATO PANCAKE, DILL CREMA, CHIVES

#### PONZU CHICKEN SKEWERS

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

#### MINI BEEF WELLINGTONS

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

#### PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

#### TOMATO & ARTICHOKE BRUSCHETTA

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

#### BRAISED PORK TOAST

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

#### GRILLED GARLIC PRAWNS

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

### STATIONED HORS D'OEUVRES

#### CHARCUTERIE BOARD

PROSCIUTTO, MILD AND HOT COPPA, SALAMI  
SMOKED BEEF TENDERLOIN, ARUGULA, PEPPADEW PEPPERS, MIXED OLIVES

#### STRAWBERRIES AND FETA CHEESE

ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

### 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

#### STEAK & LOBSTER

CHARGRILLED CENTER-CUT BEEF TENDERLOIN  
SAUCE BORDELAISE, 6-OZ MAINE LOBSTER TAIL, BEURRE MONTÉ

#### CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION, CORN SUCCOTASH

#### SEASONAL VEGETARIAN POLENTA

SWEET CORN SUCCOTASH, AVOCADO-BASIL BUTTER

### DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

#### CHOCOLATE MOUSSE CAKE

CHOCOLATE CAKE, MOUSSE, GANACHE, HAZELNUT ROYALTINE

#### BLUEBERRY CHEESECAKE

GRAHAM CRACKER, LOCAL BERRIES, BLUEBERRY COMPOTE  
LEMON CURD

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.  
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

## *à La Carte Dinner Enhancements*

### SUMMER 2023 JUNE - AUGUST

MINIMUM 30 GUESTS.

#### **"LATE NIGHT" MAC & CHEESE**

SMOKED FONTINA, GRUYÈRE  
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE  
9 PER PERSON

#### **PRIME RIB SLIDERS**

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM  
9 PER PERSON

#### **TOMBO TUNA SLIDERS\***

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE  
10 PER PERSON

#### **SEAFOOD CEVICHE\***

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO  
10 PER PERSON

#### **PORK BELLY SLIDERS**

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO  
9 PER PERSON

#### **GRAND PLATEAU\***

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS  
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE  
18 PER PERSON

#### **BAKED BRIE EN CROÛTE**

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS  
75 PER HALF WHEEL

#### **ARTISANAL CHEESES**

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS  
11 PER PERSON

#### **CHICKEN "WINGS"**

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING  
9 PER PERSON

#### **FRESH FRUIT**

SEASONAL DISPLAY, DEVONSHIRE CREAM  
8 PER PERSON

#### **ARTISANAL GRILLED CHEESE**

HOUSE-MADE BRIOCHE, FONTINA, SWEET APPLES, TRUFFLE OIL  
9 PER PERSON

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A TAXABLE 20% 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.