

Executive Dinner Package

**SPRING 2026
MARCH - MAY**

FOR GROUPS OF 30 OR MORE.

99 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

ROASTED RED PEPPER HUMMUS 
SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP

PETIT DUNGENESS CRAB CAKES
BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

ENDIVE SPEARS  
RIO VISTA ENDIVE, LOCAL BUTTERNUT SQUASH, BALSAMIC REDUCTION

DELMONICO BRUSCHETTA
EYE OF RIB EYE, SMOKED TOMATO JAM, HORSERADISH CRÈME, ARUGULA

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



TOMATO & ARTICHOKE BRUSCHETTA
BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

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, FOCACCIA CROUTONS
CHERRY TOMATOES

ENTRÉES

DOUBLE R RANCH FILET MIGNON
CHARGRILLED BEEF TENDERLOIN, ROASTED SHALLOT DEMI-GLACE

GRILLED DUROC PORK CHOP
DEMI-GLACE, WILD MUSHROOMS

DAY BOAT SEAFOOD 
DAILY SEAFOOD SELECTION, ARRABIATA

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

CITRUS CHEESECAKE
GRAHAM CRACKER, LEMON CURD
SHORTBREAD CRUMBLE, WHIPPED CREAM

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.