

Duet Dinner Package

**SPRING 2023
MARCH - MAY**

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

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, HORSE RADISH CRÈME, ARUGULA

PONZU CHICKEN SKEWERS

PANKO-ENCUSTED 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

DUET ENTRÉES

SELECT ONE COMBINATION OF TWO PROTEINS FOR ENTIRE GROUP

DOUBLE R RANCH FILET MIGNON

5-OZ CHARGRILLED BEEF TENDERLOIN, ROASTED SHALLOT DEMI-GLACE
BORDELAISE DEMI-GLACE

DAY BOAT SEAFOOD

ROASTED GARLIC-ASPARAGUS PURÉE

GARLIC PRAWNS

SAUTÉED WITH GARLIC AND FRESH HERBS, LEMON BEURRE MONTÉ

BAKED ORGANIC CHICKEN

SMOKED PARSNIP PURÉE

LOBSTER

6-OZ MAINE COLD WATER TAIL, OVEN ROASTED IN WHITE WINE AND BUTTER
FOR AN ADDITIONAL PRICE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

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 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.

à La Carte Dinner Enhancements

SPRING 2023 MARCH - MAY

MINIMUM 30 GUESTS.

BBQ PORK BELLY SLIDERS

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE
9 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA
9 PER PERSON

PRIME RIB SLIDERS

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

AHI TUNA SLIDERS*

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

SEAFOOD CEVICHE*

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

MINI CHICKEN POT PIE

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS
8 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
8 PER PERSON

ARANCINI

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA
8.50 PER PERSON

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