

Sample Seated Dinner Menu

Hors d'oeuvres

Hors d'oeuvres for Passing:

Mini crab cakes with lemon butter
Mini snapper cakes
Mini beef Wellington
Mini brie in puff pastry
Chicken satay with peanut sauce or chili sauce
Beef satay with peanut sauce or chili sauce
Mini assorted quiche
Wild mushroom beggar purses
Pork pot stickers
Mini egg rolls-pork or vegetable
Mushrooms stuffed with spinach and crème sauce
Mushrooms stuffed with crab
Smoked salmon canapé
Sun dried tomato pesto and fresh mozzarella
Caramelized pear chips and blue cheese fondant
Roasted beef tenderloin and horseradish crème canapé
Smoked trout and chive crème canapé
Adobe Chicken beggar purses
Bacon Wrapped Quail

Stationed Hors d'oeuvres:

Cheese board imported
Crudités
Grilled crudités
Artichoke and spinach dip w/tortilla chips
Artichoke, spinach and crab dip w/ tortilla chips
Nacho cheese and chips
Boiled shrimp and condiments

Sample Entrée Selections

All entrees include a House Salad, Vegetable, Starch and Bread Basket.

Beef

Filet of Beef Tenderloin with choice of sauce: Bernaise, Bordelaise, Mushroom or Au Poivre

Prime Rib of Beef slow roasted with Au Jous and Honey sauce

Rib Eye Steak

Lamb

Racks, Chops and Loins with your choice of sauce: Cumberland, Au Jous, Mint or Dijon

Veal

Veal Scaloppini prepared Picatta, Marsala, or Madeira Style

Veal Oscar

Pork

Pecan crusted pork tenderloin with sauce Dijon

Tri-Color Tortilla crusted pork tenderloin with Tomatilla and Roasted Poblano sauce

Chicken

Chicken Parmesan – Sautéed breast of chicken, dredged in Parmesan cheese with a marinara sauce

Chicken Florentine – Spinach stuffed breast of chicken with Alfredo Sauce

Chicken Cordon Bleu – Deep fried breast of chicken filled with Ham and Swiss cheese with a Madeira wine sauce

Chicken Santa Fe – Char broiled breast of chicken topped with Avocados and Monterey Jack cheese with Tomatilla sauce

Chicken Scaloppini – Served Picatta, Marsala, Madeira or Oscar style

Fish and Seafood

All fish will be prepared in any cooking technique desired. The Chef suggests a simple lemon butter, white wine or dill sauce to accentuate the quality of the fresh fish.

Fresh Gulf Snapper

Wild Salmon – Generally Sockeye, Lollo or King, depending on time of year

Ruby Trout Amandine – Almond crusted with lemon Beurre blanc

Trout Menuire – Seared and finished with lemon Beurre blanc

Shrimp - Prepared fried, scampi, provencal, coconut or pecan crusted with appropriate condiments. We use only wild shrimp.

Pacific Diver Scallops (generally from Channel Island or Cape Flattery):

Scallops St. Jacque – Seared scallops with wild mushrooms, brandy, cream and shallots

Scallops Au Poire

Crab Cakes – 100% Jumbo Lump with Hollandaise

Alaskan King Crab Legs

Cold Water Lobster Tails and Whole Lobsters Maine or South Australia (West Coast) Broiled, Boiled, Newberg, Thermador or Francais

Number 1 Grade Peppercorn Crusted Ahi with Ponzu Vegetables

SOUPS

Louisiana Gumbo, She Crab Soup, Lobster Bisque