

## **DINNER SELECTIONS**

### **Dinners are a three-course minimum**

All Dinner selections include:  
Chef's selection Seasonal Vegetables  
Freshly Baked Breads and Sweet Creamy Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### **APPETIZERS**

#### **HOT**

Grilled Portobello Mushroom Roasted Sweet Peppers, Shaved  
Parmesan  
Balsamic infused Mushroom Essence  
\$9 per person

Louisiana Crab Cake  
Served with Basil Cream  
\$10.00 per person

Wild Mushroom Risotto with Grilled Shrimp, Crème Fraiche  
\$12 per person

#### **COLD**

Chilled Smoked Scottish Salmon Tartar  
Mediterranean Marinated Vegetables on Crispy Flat Bread  
\$10 per person

Pan Seared Ahi Tuna, Peanut Soba Noodles and Asian Slaw  
\$10.50 per person

Jumbo Shrimp Cocktail with Fresh Horseradish and Cocktail  
Sauce  
\$11 per person

Prices do not include 10.75% sales tax and 17.05% gratuity and 4.95% administrative fee  
Our Catering staff will be pleased to customize menus to suit your tastes and needs.

## **SALADS**

Field Greens with Teardrop Tomatoes, Poached Pears, Maytag  
Bleu Cheese, Roasted Pecans, Hazelnut Vinaigrette  
\$8 per person

Traditional Caesar Salad with Parmesan Cheese and Herbed  
Croutons  
\$8 per person

Mixed Baby Field Greens with Artichokes, Plum Tomatoes,  
Cucumber and Olives, Ricotta Salata  
Balsamic Vinaigrette  
\$8 per person

Spinach Salad with Roasted Peppers, Marinated Mushrooms  
and Goat Cheese  
Honey Dijon Balsamic Vinaigrette  
\$8 per person

Mesclun Greens with Cucumber and Fresh Berries, Toasted  
Walnuts  
Raspberry Vinaigrette  
\$8 per person

## **SOUPS**

Cream of Wild Mushroom Soup with Wild Rice  
\$8 per person

Potato Leek Soup  
\$8 per person

Roasted Tomato Basil  
\$8 per person

Minestrone with Freshly Grated Parmesan Cheese  
\$8 per person

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## DINNER ENTRÉE SELECTIONS

### POULTRY

Boneless Breast of Chicken filled with Spinach, Mushrooms &  
Gruyere Cheese  
Roasted Garlic Sauce, Oven Roasted Potatoes  
\$42 per person

Breast of Capon filled with Apples, Walnuts & Sun-Dried  
Fruit, and Cognac Sauce  
Sweet and Idaho Potato Mash  
\$42 per person

Sautéed Lemon Parmesan Chicken, Capers Garlic Parsley  
Sauce  
Wild Mushroom Risotto  
\$42 per person

### FISH

Oven Roasted Sea Bass on Horseradish Mashed Potatoes  
Topped with Tomato Confit and Extra Virgin Olive Oil  
\$48 per person

Pan Seared Tilapia and Wilted Spinach in White Wine and  
Shallots  
Wild Mushroom Risotto  
\$48 per person

Grilled Marinated Salmon with Roasted Red Pepper Sauce  
Saffron Rice  
\$48 per person

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**BEEF, VEAL, PORK AND LAMB**

10oz. Filet of Beef Tenderloin with Shiitake Mushroom, Madeira,  
Natural Jus  
Roasted Rosemary Red Potatoes  
\$52 per person

Grilled Tenderloin Medallions with Pistachio-Peppercorn Crust,  
Wild Mushroom, Cabernet Essence  
Roasted Fingerling Potatoes  
\$52 per person

Roast Prime Rib of Beef, Natural Au Jus and Horseradish Cream  
Garlic Mashed Potatoes  
\$52 per person

Roasted Pork Tenderloin, Gateau of Apple and Caramelized Red  
Onion, Honey and Balsamic Essence  
Housemade Spaetzle  
\$52 per person

**COMBINATION DINNERS**

Petite Filet Mignon with Garlic Shrimp, Burgundy Wine Reduction  
Red Skin Mashed Potatoes  
\$55 per person

6oz. Filet Mignon, Cabernet sauce paired with Sea Bass  
Horseradish Mashed Potatoes  
\$55 per person

Oven Roasted Chicken Breast with Grilled Salmon, Buerre Blanc  
Parmesan Risotto  
\$55 per person

Tournedos of Beef with Baked Herbed Chicken, White Wine and  
Rosemary Essence  
Basil Parmesan Potato Puree  
\$53 per person

**PASTA, RISOTTO AND VEGETARIAN**

Asparagus and Shaved Parmesan Risotto, Pepper Confetti  
\$35 per person

Cavatappi with Broccoli and Diced Tomatoes in Parmesan Cream  
\$35 per person

Marinated Vegetable Stack with Balsamic Drizzle and Pepper Coulis  
Saffron Rice  
\$35 per person

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## **DESSERT SELECTIONS**

Truffle Chocolate Mousse Cake  
Raspberry Coulis  
\$8 per person

Crème Brûlée, Fresh Seasonal Berries  
\$8 per person

Warm Apple Crisp with Vanilla Bean Ice Cream  
\$8 per person

New York Style Cheesecake with Strawberries  
\$8 per person

Fresh Berries with Grand Marnier Whipped Cream  
\$8 per person

Tiramisu  
\$8 per person

Lemon Tart with Cream Fraiche  
\$8 per person

## **Dessert Platter**

(2 piece per person)

Chocolate Dipped Fruits, Gourmet Cookies,  
Truffles, Assorted Tarts and Pastries  
\$6 per person

## **Chocolate Fondue**

Melted Milk Chocolate  
Bananas, Strawberries, Marshmallows  
Pound Cake, Pretzels Rods, Oreos  
Dipping Skewers  
\$15 per person

## **Sweet Table**

(Minimum 20 guests)

Chocolate Dipped Strawberries, Assorted Tarts and Pastries  
Petit Fours, Truffles, Assorted Miniature Cheesecakes,  
Housemade Cakes and Pies, Seasonal Fruits and Berries  
Dark and White Chocolate Mousse Cups  
\$25 per person

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## **INTERNATIONAL FILM FESTIVAL BUFFETS**

### **“Under the Tuscan Sun”**

(Minimum of 20 guests)

Minestrone Soup  
Plum Tomatoes, Asparagus and Fresh Mozzarella Cheese, Sun-  
Dried Tomato Basil Vinaigrette  
Traditional Caesar Salad with Herbed Croutons and Shaved  
Parmesan Cheese  
Grilled Vegetable Lasagna, Mascarpone Sauce  
Sautéed Breast of Chicken with Marsala, Sage Sauce  
Italian and Focaccia Bread  
Mini Cannoli and Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee & Flavored Teas  
\$45 per person

### **“The Mexican”**

(Minimum of 20 guests)

Tortilla Soup  
Santa Fe Salad  
Chicken and Beef Fajitas  
Sautéed with Peppers, Onions and Tomatoes  
Flour Tortillas, Shredded Cheese, Black Olives, Jalapeno  
Peppers  
Sour Cream, Guacamole and Spicy Salsa  
Chilaquiles, Refried Beans  
Spanish Rice  
Warm Apple Chimichangas  
Freshly Brewed Coffee, Decaffeinated Coffee & Flavored Tea  
\$45 per person

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**“Orient Express”**

(Minimum of 20 guests)

Chicken Rice Soup  
Chilled Soba Noodles with Bamboo Shoots, Snow Peas,  
Water Chestnuts,  
Shiitake Mushrooms, Sesame Soy Dressing  
Vegetarian Spring Rolls with Garlic Chili Dipping Sauce  
Mongolian Beef with Steamed Broccoli  
Oriental Stir Fry Vegetables with Hoison Glazed Chicken  
Fried Rice  
Fortune and Almond Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored  
Teas  
\$45 per person

**“French Kiss”**

(Minimum of 20 guests)

Mesclun Greens with Julienne Sweet Peppers, Carrots,  
Cucumbers Sun-Dried Cranberries, Toasted Walnuts,  
Hazelnut Vinaigrette  
Tuna Nicoise Salad  
Herb Peppercorn Crusted Beef Tenderloin, Bordelaise Sauce  
Sautéed Breast of Chicken, Mushrooms and Madeira Sauce  
Roasted Fingerling Potatoes  
Asparagus  
Assorted French Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored  
Teas  
\$45 per person

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