



Dinner Event Menu

\$55 (per person)

(Plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

You may select 1 salad for your entire group

Strawberry Salad

*Mesclun greens, sliced strawberries,
goat cheese, pine nuts, strawberry
balsamic vinaigrette*

Butter Lettuce and Pear Salad

*Bacon, fried shallots, sunflower seeds,
crumbled goat cheese,
champagne vinaigrette*

Main Course

1 pre-selected entrée per person

You may select a maximum of 4 entrées for your entire group

Pan-Seared Halibut

*Crab mashed potatoes, asparagus,
Meyer lemon beurre blanc*

Prosciutto and Goat Cheese Chicken

*Stuffed breast of chicken,
pistou roasted potatoes, asparagus,
chardonnay cream sauce*

Grilled Pork Tenderloin

*Forest mushroom gnocchi, asparagus,
truffle cream sauce*

Château

*Grilled chateau steak, asparagus,
short rib potato hash
with demi-glace*

Vegetarian or Vegan Options Available

as a substitution for Main Course Entrée above

Petite Château & Gulf Prawns (add \$5 per person)

(whole group only option)

*With short rib potato hash, asparagus,
Hollandaise and demi-glace*

Dessert

Choose 1 option for entire group

Gâteau au Chocolat

flourless chocolate decadence cake

Crème Brûlée

traditional French vanilla bean custard

Assorted Petite Dessert Display

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change