



Dinner Event Menu

\$55 (per person)

(Plus service charge and sales tax)

Starters

You may select 1 option 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

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*

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

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

**Vegetarian or Vegan Options Available*

Dessert

1 pre-selected dessert for your entire group

Gâteau au Chocolat

Flourless chocolate decadence cake

Variety of Petite Desserts

one per person

Crème Brûlée

traditional French vanilla bean custard

Seasonal Bread Pudding

Anglaise

Bread Service (included)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change