



DINNER

PLATED SELECTIONS

All entrées include dinner rolls, one first course, one dessert, and coffee & tea

FIRST COURSES *(Select One)*

- Tomato Bisque with Basil Pistou & Croutons 🌿
- Mushroom Bisque with Crème Fraiche & Croutons 🌿
- Cauliflower Soup with Truffle Croutons & Chives 🌿
- Mixed Mushroom Ragout over Toasted Brioche, Sherry Cream 🌿
- Tomato and Goat Cheese Tart, Basil, Balsamic & Arugula 🌿
- Romaine Hearts, Feta Cheese, Olives, Tomatoes, Cucumber & Tzatziki Dressing 🌿🥛
- Vine Ripe Tomatoes, Fresh Mozzarella, Basil, White Balsamic & Olive Oil 🌿🥛
- Organic Mixed Greens with Cranberries, Goat Cheese & Balsamic Vinaigrette 🌿🥛
- Butter Lettuce with Gala Apples, Candied Walnuts, Tarragon & Champagne Vinaigrette 🌿
- Romaine Hearts, Caesar Dressing, Croutons & Parmigiano Reggiano Cheese

🌿 Vegetarian 🌱 Vegan 🥛 Dairy Free 🌾 Gluten Free

All food & beverage is subject to a 22% service charge and the current tax | Prices subject to change
Orders must be placed at least 14 days in advance | Food subject to seasonal availability





DINNER

PLATED SELECTIONS (CONT'D)

ENTRÉES *(Select Up To Three)*

Butternut Squash Ravioli 🌿	38
Roasted Squash, Mixed Mushrooms, Sage Cream Sauce & Parmigiano Reggiano Cheese	
Ratatouille Provençal 🌿🌱🥛🍷	40
Roasted Eggplant, Squash, Peppers, Tomatoes & Basil Served over Chickpea Panisse	
Herb Roasted Chicken Breast	45
Rice Pilaf, Seasonal Vegetables & Truffle Sauce Suprême	
Roasted Atlantic Salmon Filet 🍷	55
Potato Mousseline, Braised Fennel & Choice of Sauce: Sauce Buerre Blanc or Nicoise Olive Vinaigrette	
Grilled New York Steak 🍷	69
Roasted Fingerling Potatoes, Seasonal Vegetables & Sauce Bordelaise	
Roasted Sea Bass 🍷	69
Truffled White Polenta, Seasonal Vegetable & Chive Buerre Blanc Sauce	
Grilled Beef Tenderloin 🍷	74
Truffled Potato Gratin, Seasonal Vegetables & Sauce Périgueux	

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PLATED SELECTIONS (CONT'D)

DESSERTS *(Select One)* 🍃

Chocolate Cake with Caramel & Lavender Chantilly

Lemon Bar with Raspberry Coulis & Italian Meringue

Dark & White Chocolate Mousse Cake with Frangelico Anglaise

New York Cheesecake with Fresh Strawberry Sauce

Raspberry Mousse Cake with Vanilla Custard Sauce

Tiramisu with Espresso Custard Sauce

Chocolate, Hazelnut & Caramel Pyramid with Raspberry Coulis

Flourless Chocolate Torte with Crème Anglaise 🌾

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DINNER

BUFFET SELECTIONS

VEGETARIAN 🌿 (20 Person Minimum)

69

Appetizers & Salads

Frisée, Radicchio & Arugula Salad with Lemon Vinaigrette & Shaved Parmigiano Reggiano 🌿🌾

Citrus Marinated Olives & Paprika Spiced Almonds 🌿🥛🌾

Puy Lentil Salad with Red Wine Vinaigrette 🌿🥛

Potato & Leek Soup with Crème Fraiche

Entrées

Eggplant Caponata (Sicilian Sweet & Sour Eggplant) 🌿🌾

Roasted Cauliflower with Capers, Chilies & Mint 🌿🌾

Braised Kale with Pine Nuts & Currants 🌿🌾

Butternut Squash Ravioli with Mushrooms & Sage Cream Sauce

Braised Chickpeas with Spanish Sofrito 🌿🌾

Saffron Rice with Piquillo Peppers 🌿🌾

Polenta with Porcini Mushrooms 🌾

Desserts

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Chantilly

Fresh Seasonal Fruit Salad 🌿🥛🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

SOUTH OF THE BORDER (20 Person Minimum)

73

Appetizers & Salads

Chicken Tortilla Soup with Traditional Accompaniments (Dairy Free) (Gluten Free)

Corn Tortilla Chips with Guacamole, Salsa Verde & Salsa Fresca (Vegetarian) (Dairy Free)

Spicy Seafood Ceviche (Dairy Free) (Gluten Free)

Jicama & Citrus Salad (Vegetarian) (Dairy Free) (Gluten Free)

Caesar Salad with Chipotle Spiced Dressing (Vegetarian)

Entrées (Select Three) (Dairy Free) (Gluten Free)

Beef Tri Tip Fajitas with Onions, Peppers & Cilantro

Yucatan Spiced Grilled Chicken Breast

Baked Tomatillo Crusted Salmon

Slow-Cooked Pork Carnitas

Sides

Corn & Flour Tortillas (Vegetarian)

Vegetable Tamales with Red Mole (Vegetarian)

Frijoles a la Olla (Braised Pinto Beans) (Dairy Free) (Gluten Free)

Mexican Rice with Corn & Pimentos (Dairy Free) (Gluten Free)

Desserts (Vegetarian)

Mexican Chocolate Mousse

Arroz de Leche (Rice Pudding) (Gluten Free)

Fresh Seasonal Fruit Salad (Vegetarian) (Dairy Free) (Gluten Free)

Gourmet Regular & Decaffeinated Coffee & Select Teas

(Vegetarian) (Vegan) (Dairy Free) (Gluten Free)

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DINNER

BUFFET SELECTIONS (CONT'D)

ITALIAN RIVIERA (20 Person Minimum)

73

Appetizers & Salads

Antipasto Platter: Prosciutto, Genoa Salami, Mortadella, Grilled Peppers, Marinated Artichokes & Assorted Olives

Frisée, Arugula and Radicchio Salad with Lemon Vinaigrette & Shaved Parmigiano Reggiano

White Bean Soup with Rosemary & Olive Oil

Tomato Soup with Basil & Parmesan Croutons

Entrées (Select Three)

Roasted Beef Striploin with Chianti Jus

Sage Marinated Pork Loin with Salsa Verde

Grilled Lemon & Oregano Marinated Chicken Breast

Grilled Salmon with Green Olive Relish

Grilled Swordfish with Putanesca Sauce

Sides

Three Cheese Ravioli with Roasted Zucchini & Pesto Cream Sauce

Creamy Porcini Mushroom Polenta

Eggplant Caponata (Sicilian Sweet & Sour Eggplant)

Desserts

Classic Italian Biscotti

Tiramisu with Frangelico Anglaise

Fresh Seasonal Fruit Salad

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

EPICUREAN (20 Person Minimum)

79

Appetizers & Salads

Artisan Charcuterie Board: Prosciutto, Mortadella, Soppressata & Coppa

Radicchio, Arugula & Butter Lettuces with Sun-Dried Pears, Walnut Vinaigrette 🌿 🍃 🥛 🌾

Celery Root Remoulade with Chives 🌿 🥛 🌾

Potato & Leek Soup with Crème Fraiche 🌿 🌾

Entrées (Select Three) 🌾

Roasted Beef Tenderloin with Sauce Béarnaise 🥛

Herb Roast Leg of Lamb with Red Wine Jus 🥛

Grilled Chicken Breast with Mushrooms & Sherry Jus

Roasted Sea Bass with Chive Buerre Blanc Sauce

Roasted Atlantic Salmon with Niçoise Olive Vinaigrette 🥛

Sides 🌿

Butternut Squash Ravioli with Mushrooms & Sage Cream Sauce

Herb Roasted Yukon Potatoes 🥛 🌾

Glazed Seasonal Vegetables

Desserts 🌿

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Chantilly

Fresh Seasonal Fruit Salad 🍃 🥛 🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

SPANISH FIESTA (20 Person Minimum)




87

Appetizers & Salads

Organic Mixed Greens with Currants, Manchego Cheese & Sherry Vinaigrette  

Citrus Marinated Olives & Paprika Spiced Almonds    

Piquillo Pepper, White Anchovy & Goat Cheese Crostini

“Tortilla Española” (Spanish Potato & Onion Frittata)   


Entrées (Select Three)

Roasted Beef Tenderloin with Rioja Sauce 

Roasted Chicken Breast with Sweet & Sour Sherry Sauce

Citrus Marinated Pork Loin with Mojo Verde Sauce 

Grilled Salmon with Romesco Sauce

Roasted Sea Bass with Aioli Sauce 

Sides

Saffron Rice with Piquillo Peppers

Braised White Beans with Spanish Sofrito

Seasonal Vegetables

Desserts

Caramel Flan de Leche 

Chocolate Ganache Tart with Candied Orange

Fresh Seasonal Fruit Salad   

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BUFFET SELECTIONS (CONT'D)

FRENCH PROVENÇAL (20 Person Minimum)

98

Appetizers & Salads

French Cheese Selection: Roquefort, Brie, P'tit Basque, Emmenthaler, Boursin & Port Salut 🌿

Gem Lettuce with Candied Walnuts, Tarragon, Radishes & Dijon Vinaigrette 🌿🌱🥛🍷

Puy Lentil Salad with Red Wine Vinaigrette 🌿🌱🥛🍷

“Pissaladière” (Caramelized Onion, Olive & Anchovy Tart)

Lobster Bisque with Cognac Crème Fraiche 🍷

Entrées (Select Three)

Beef Tenderloin with Sauce Au Poivre 🍷

Garlic & Herb Roasted Leg of Lamb with Red Wine Jus 🍷🍷

Roasted Chicken Breast with Truffled Sauce Suprême

Roasted Atlantic Salmon with Champagne Buerre Blanc 🍷

Roasted Sea Bass with Sauce Buerre Rouge 🍷

Sides 🌿

Potato Gratin Dauphinois 🍷

Ratatouille Provençal 🌿🍷

Rice Pilaf with Thyme 🍷🍷

Glazed Seasonal Vegetables

Desserts 🌿

“Riz au Lait” (Vanille Bean Rice Pudding) 🍷

Chocolate Ganache Tarte with Salted Caramel

French Macarons 🍷

Fresh Seasonal Fruit Salad 🌿🍷🍷

Gourmet Regular & Decaffeinated Coffee & Select Teas

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