



Great Room Plated Dinner One

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Mains (Host to pre-select one Main course. Add \$5 per person for multiple Main course options.)

Beef Short Rib

Orange-Infused Boneless Braised Beef Short Rib, Cipollini Onion, Broccolini, Yukon Gold Mashed Potatoes, Horseradish Cream

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Local Vegetable Orzo, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Natural Au Jus

Seasonal Vegetable Ragout

Roasted Seasonal Vegetables, Organic Carrots, Kohlrabi, Squash, Zucchini, Baby Heirloom Tomatoes, Eggplant Pesto, Zucchini Noodles **vg**

Desserts (Host to pre-select one Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$55 per person

* Menu pricing is subject to 22% taxable service charge and 7.75% sales tax.

** Menus & Pricing are subject to change based on availability



Great Room Plated Dinner Two

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Mains (Host to pre-select two Mains)

Grilled C.A.B. New York Steak

Grilled C.A.B. New York Steak, Crushed Rosemary Potatoes, Sautéed Broccolini, Green Mojo Sauce

Grilled Salmon

Chermoula-Marinated Grilled Scottish Salmon, Confetti Rice, Broccolini, Lemon Olive Oil Emulsion

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Local Vegetable Orzo, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Natural Au Jus

Seasonal Vegetable Ragout

Roasted Seasonal Vegetables, Organic Carrots, Kohlrabi, Squash, Zucchini, Baby Heirloom Tomatoes, Eggplant Pesto, Zucchini Noodles **vg**

Desserts (Host to pre-select one Dessert)

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$65 per person

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Great Room Plated Dinner Three

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Mains (Host to pre-select two Main)

Filet Mignon

8 oz. Beef Tenderloin, Roasted Fingerling Potatoes, Blue Lake Green Beans, Cabernet Reduction

Grilled Salmon

Dill Marinated Grilled Salmon, Israeli Confetti Couscous, Sautéed Broccolini, Green Asparagus, Lemon Emulsion

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Yukon Gold Whipped Potatoes, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Natural Au Jus

Seasonal Vegetable Ragout

Roasted Seasonal Vegetables, Organic Carrots, Kohlrabi, Squash, Zucchini, Baby Heirloom Tomatoes, Eggplant Pesto, Zucchini Noodles *vg*

Desserts (Host to pre-select one Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

Chocolate Ganache Cake

Chirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

\$75 per person

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Duo Plated Dinner

Starters *(Host to pre-select one Starter)*

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar-Style Vinaigrette

Mains *(Host to pre-select one Main Duo Course option)*

Beef Short Rib & Sea Bass \$75

House-Braised Short Rib, Pan-Roasted Sea Bass, Garlic Whipped Potatoes, Blue Lake Beans, Red Wine Jus, Olive Oil Emulsion

Beef Short Rib & Salmon \$75

House-Braised Short Rib, Pan-Roasted Salmon, Garlic Whipped Potatoes, Broccolini, Crispy Fried Onion Strings, Red Wine Jus, Roasted Pepper Sauce

New York Steak & Shrimp \$75

Thick-Cut New York Steak, Fresh Herb-Marinated Shrimp, Multi-Color Fingerling Potatoes, Broccolini, Green Mojo, Chermoula

Filet Mignon & Sea Bass \$80

Grilled Filet Mignon, Crispy Skin-On Pan-Roasted Sea Bass, Toasted Fennel Seed Emulsion, Risotto Primavera, Broccolini, Local Micro Greens, Cabernet Reduction

Filet Mignon & Scallops \$85

Filet Mignon Medallions, Pan-Seared Pacific Scallops, Yukon Gold Rosemary Crushed Potatoes, Blue Lake Beans, Peppercorn Sauce, Aji Amarillo Sauce

Desserts *(Host to pre-select one Dessert)*

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

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Dinner Buffets

Minimum Order of 20 Guests

Baja \$55 per person

Spiced Chicken Salad with California Crispy Romaine Lettuce, Cilantro Marinated Chicken, Yellow Corn, Jicama, Cucumbers, Cherry Tomatoes, Tortilla Strips, Spicy Lime Vinaigrette
Romaine Heart Salad with Cilantro Ranch Dressing
All Natural Beef & Chicken Fajitas with Red Onions & Tomatoes
Blackened Salmon with Green Tomatillo Salsa
Mexican Rice with Tomatoes, Peas & Grilled Corn
Avocado-Lime Guacamole
Tortilla Chips & Pico de Gallo
Roasted Serrano Peppers, Bell Peppers with Cilantro & Jalapeno
Oaxaca Cheese, Sour Cream, Escabeche & Warm Tortillas
Vanilla Pot De Creme
Chocolate Tart with Dulce De Leche
Melon Salad with Mint and Tequilla

Californian \$60 per person

Scarborough Farm Field Greens, Seasonal Baby Tomatoes, Agave Balsamic Vinaigrette
"La Espanola" Chorizo Potato Salad with Chipotle Barbeque Sauce
All Natural Braised Beef Short Rib
Pan Roasted Mahi Mahi, Tomatillo Relish, Aji Amarillo Sauce
California Seasonal Vegetable Medley with Roasted Garlic & Fresh Herbs
Weiser Farm Fingerling Potatoes, California Ranch Olive Oil, Green Onion
Seasonal California Fruit Tart with Almond Cream
Chocolate Ganache Cake Bites
Raspberry Lemon Crunch Bars

Italian \$60 per person

Panzanella with Mozzarella, Tomato, Red Onion, Cucumber, Garlic Croutons, Basil Vinaigrette
Wild Arugula & Radicchio Lettuce, Parmesan Cheese & Agave Balsamic Vinaigrette
Penne Pasta with Spicy Pomodora Sauce
Seasonal Tomatoes & Buffalo Mozzarella Salad, Purple Basil & Extra Virgin Olive Oil
Market Seabass with Green Asparagus Sauce & Capers
Slowly Braised Lamb Osso Bucco with Seasonal Mushrooms
Fregola Sarda Primavera
Seasonal Vegetables with Roasted Garlic & Basil
New York Cheesecake, Balsamic Caramel
Lemon Tart with Fresh Raspberries
Espresso Chocolate Cake Bites

Mediterranean \$65 per person

Baby Spinach & Romaine Heart Salad with Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette
Seasonal Tomatoes & Buffalo Mozzarella Salad
Chermoula-Marinated Salmon with Kaffir Lime Sauce
Orange & Cilantro Marinated All Natural Beef & Chicken Kebabs with Vegetable Mediterranean Couscous
Sundried Tomato & Goat Cheese Ravioli with Purple Basil, Fresh Tomato Sauce & Grated Parmesan Cheese
Hummus, Tzatziki, Baba-Ghannouj & Dolmades with Mediterranean Flatbread
Marinated Mediterranean Olives with Spices & Fresh Herbs
Chocolate Ganache Cake
Amaretto & Almond Cookies
Lemon Tart with Fresh Raspberries

**Add Bread and Butter Service to any of the above Buffets \$2.50 per person*

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