Luncheon and Dinner Selections

The following salads, accompaniments and desserts are intended to accompany your dinner entree selection. Please make one selection from the choices below.

(All Dinner Meals Served after 4PM are $3.00 additional per person)

Salads

Roasted Grape and Arugula
Roasted Red Grapes, Arugula, Shallots, Thyme, Parmesan, Dijon and Red Wine Vinaigrette

Heart of Romaine
Corn, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Queso Fresco, Cilantro Pumpkin Seed and White Balsamic Vinaigrette Dressings

Seasonal Salad Tower
Stacked Seasonal Vegetables, Poached Pear, Gorgonzola Cheese, Dried Cranberries, Parmesan Crisp with Citrus Vinaigrette
additional Per Person

Grilled Vegetable Terrine
Layered Grilled Eggplant, Tomato, Gold and Green Squash, Fresh Buffalo Mozzarella With Aged Balsamic and Olive Oil
additional Per Person

Chopped Salad
Romaine and Iceberg Mix, Cucumber, Olives, Red Onion, Roasted Pepper Strips, Haricot Vert, Tomato, Blue Cheese, Lemon, Champagne Vinaigrette

Caesar Salad
Romaine with Grated Parmesan, Toasted Croutons, and a Traditional Caesar Dressing

Accompaniments

Vegetables
(Choice of one)
All Vegetables lightly sautéed with Olive Oil and Seasonings
Haricot Vert
Asparagus Tips
Baby Vegetable Blend
Baby Carrots
Fresh Seasonal Vegetables

Starch
(Choice of one)
Lemon and Thyme Orzo
Garlic and Herb Jasmine Rice
Garlic Mashed Potatoes
Roasted Rosemary Fingerling Potatoes
Herbed Farro

Desserts

Chocolate Ganache Cake with Raspberries
Chocolate Bread Pudding with Bourbon Cream
Carrot Cake
Dulce De Leche Cake
Marble Pound Cake with Fresh Seasonal Fruit
Tiramisu Cake
Strawberry Napoleon
Lemon Mousse Cake
Pistachio Cheesecake with Fresh Raspberries
Bailey’s cheesecake
Apple Caramel Cheesecake
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All Dinner Entrees include Salad, Choice of Starch and Vegetables, Dinner Rolls and Butter, Dessert, Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Herbal Teas and Ice Tea.

(A multiple entree is two or more different entrees offered on a plated menu.
If you desire this service, we will charge the higher entrée price for all entrees served)

Entrees

**Mediterranean Chicken**
Greek inspired flavors with an Herbed Feta and Olive Crumble

**Grilled Chicken Kebabs**
Grilled Chicken Kebabs
With Barbecue Marinade

**Claremont Chicken**
Breast of Chicken filled with Sautéed Spinach, Golden Raisins, Boursin Cheese, and served
With a Sauvignon Cream Sauce and a Raspberry Lemon Gastroique

**Chicken Saltimbocca**
Chicken Breast topped with prosciutto and sage, White Wine Pan Sauce

**Blackened Chicken**
Oven Roasted Lightly Blackened Chicken with a Pineapple Pepper Relish

**Chicken Fettuccini Alfredo**
Fettuccini Noodles with Grilled Chicken In an Alfredo Cream Sauce

**Grilled Chicken Breast**
Boneless Breast of Chicken With a Mushroom Sauce

**Salmon en Croute**
Salmon and Spinach baked inside a Puff Pastry with a Lemon Dill Sauce

**Seared Salmon**
Seared Salmon served with a Caper Lemon Sauce

**Pistachio Crusted Halibut**
Baked Pistachio Crusted Halibut With Citrus Sauce

**Filet Mignon & Breast of Chicken**
Béarnaise and Chardonnay Sauces

**Roasted Tri-tip**
Grilled-Roasted Tri Tip with Herbed Butter Served With a Brandy Mustard Sauce

**Prime Rib**
"Rock Salt Crusted"
Roasted Prime Rib of Beef, Au Jus And Herbed Horseradish Cream

**Filet Mignon**
Char-grilled with Shiitake Mushrooms, Gorgonzola and a Pinot Noir Demi-Glace

**Braised Beef Short Rib**
with a Chianti Demi Glaze

**New York Steak**
Grilled New York Steak With a Tarragon Melting Sauce

**Pork Medallions**
Pork Tenderloin Medallions, Jicama Apple Slaw, Apple Dijon Sauce

**Porcini Mushroom Ravioli**
Porcini and Parmesan cream sauce freshly shaved Pecorino

**Vegetable Napoleon**
Eggplant, Grilled Portobello, Zucchini, Yellow Squash, Onion and Tomato With a Tomato Coulis

**Vegan Stuffed Pepper**
Tri Color Quinoa, Cumin Spiced Tofu, Roasted Corn, Red Onion, Black Beans, Cilantro, Avocado, Toasted Cashew, Vegan Mozzarella, Honey Balsamic Drizzle

**Vegetable Wellington**
Asparagus, Red Bell Peppers, Onion, Baby Spinach, in a Puff Pastry with a Tomato Coulis

**Stuffed Portobello**
Portobello stuffed with Grilled Vegetables and Vegan Cheese