

Combination Dinner Selections

Dinner served with Chef's selection of Fresh Vegetable, Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Filet and Chicken Breast

Filet Mignon ~ Pinot Noir Sauce
and
Grilled Chicken Breast
\$44.00 per person

Filet and Salmon

Ancho Chili Rubbed Beef Filet
and
Orange Glazed Salmon
Served with Blue Cheese Mashed Potatoes
\$47.00 per person

Broiled Filet and Prawns

Filet Mignon with a Merlot Reduction
and
Two Jumbo Prawns
\$49.00 per person

Chicken and Salmon

Grilled Pesto Chicken drizzled with Basil Oil
and
Macadamia Nut Crusted Salmon with Citrus Beurre Blanc
\$42.00 per person

Dinner Entrée Selections

Dinner served with Chef's selection of Fresh Vegetable and Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Filet Mignon

Broiled Filet Mignon with a Merlot Reduction
\$42.00 per person

Charbroiled 12oz. New York Steak

Yukon Gold and Portobello Mushroom Hash
Cracked Pepper Cream Sauce
\$38.00 per person

Grilled Chicken Breast

Herb Crusted Chicken Breast on
a Puree of Yukon Gold Potatoes
with a Marsala Sauce
\$35.00 per person

Roast Prime Rib

Roast Prime Rib of Beef, Au Jus
(Maximum 400 people)
\$36.00 per person

Grilled Salmon

Grilled Salmon Fillet with Lemon Butter
\$35.00 per person

Braised Short Ribs al Barolo

Tender braised Boneless Beef Short Ribs in Aged
Red Wine Sauce
\$36.00 per person

Café Beef Filet

Coffee rubbed Beef Filet on a bed of
Lentils and Shiitake Mushrooms
with a Sweet Port Wine Sauce
\$42.00 per person

Bistro Chicken

Chicken Breast stuffed with Italian Sausage,
Feta Cheese, Spinach and Onion
Topped with a Creamy Pecorino Sauce
\$37.00 per person

Pork Beignet

Pork Beignets served with a
Apple Cognac Sauce
\$36.00 per person

Orange Roughy Franchise

Beurre Blanc with
Capers and Tomatoes
\$36.00 per person

Chicken Forestiere

Breast of Chicken with Tarragon & Pine Nuts
\$35.00 per person