



*experience the past, present and future of manhattan beach. california dreaming.*

Welcome to Shade the only luxury boutique hotel in Manhattan Beach, California. Shade recently landed on the prestigious Condé Nast Traveler's Hot List for 2007. One of just 19 U.S. properties to make the Hot List, Shade is a cool retreat after a long day at the office or a hot day at the beach. An exquisite environment designed to maximize comfort and inspire relaxation while capturing the essence of coastal living.

Choose your space, menu, technology needs, add your unique requests, our "can do" attitude and you have one successful event. Each of our individual spaces is designed with the flexibility to hold a variety of functions. Rooms can be configured in many different ways. For that intimate meeting, networking or corporate events, you can rely on our equipment to be state-of-the-art. Hardware, software, and even "humanware" are updated regularly. From simple to elaborate, our chef will design a menu specifically for you. At Shade, we pride ourselves on flexibility and service. Our staff's attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don't have to.

#### General Banquet Information

##### Guarantees:

A final guarantee of your anticipated number of guest is due to Shade by Noon, 7-10 days prior to the function. This guarantee may not be reduced.

##### Service Charges:

A twenty (20%) percent service charge and applicable state tax will be added to all food and beverage charges. Please note that the service charge is taxable by California state law.

##### Buffet Minimums:

Each menu has a minimum number of persons required. Shade reserves the right to charge an additional fee for menus that fall below the minimum guarantee.

##### Stations:

Receptions with food stations require a minimum of 2 stations.

Tables will not be set with silver or glassware.

##### Dinner Stations:

Dinners with food stations require a minimum of 3 stations. Dinner events have full table (s) set with silver and glassware for your guaranteed number.



## continental breakfast selections

all options include coffee, water and tea

<b>european</b>	\$15pp
Chilled Fresh Orange Juice	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
<b>deluxe</b>	\$20pp
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
<b>manhattan</b>	\$25pp
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants and Cinnamon Rolls, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Smoked Salmon with Vine-Ripe Tomatoes, Bermuda Onions and Capers	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
Assorted Fruit Yogurt and Granola Parfait	
<b>still hungry...</b>	
Individual Berry, Yogurt and Granola Parfaits	\$6pp
Assorted Breakfast Cereals and Milk with Bananas and Strawberries	\$4pp
Applewood Smoked Bacon or Sausage and Scrambled Farm	\$10pp
Fresh Eggs with Breakfast Potatoes	
Steel Cut Oatmeal with Bananas, Strawberries and Brown Sugar	\$5pp
All day Soft Drinks and Bottled Water	\$9pp
Regular and Sugar Free Red Bull	\$7pp
Gloria Ferrar Sparkling Wine	\$40pp



## breakfast selections a la carte

Fresh Chilled Citrus Juices – Apple, Cranberry, Tomato	\$5pp
Fresh Muffins, Tea breads, Cinnamon Rolls, and Danish Pastries	\$5pp
Assorted Bagels with Plain and Chive Cream Cheese. Also served with Michel Blanchet Smoked Salmon, Whipped Butter and Preserves.	\$7pp
Seasonal Fresh Sliced Fruits and Berries with Vanilla Yogurt	\$5pp
Imported and Domestic Cheese Display	\$6pp
Baby Mix Green Salad with Spiced Pecans. Laura Chenel Goat Cheese and Aged Balsamic Vinaigrette	\$4pp
Fluffy Scrambled Eggs with Mushrooms and Swiss Cheese	\$6pp
Eggs Manhattan, poached eggs on crab cakes with spinach and hollandaise Or Shade Benedict, poached eggs on ham with hollandaise and sliced truffles	\$10pp
Grand Marnier French Toast with Fresh Berries Or Blueberry Pancakes with Pecan Maple Butter (Both served with 100% pure maple syrup)	\$8pp
Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage	\$6pp
Fingerling Breakfast Potatoes	\$5pp
Egg Scrambles/Omelet Station To include: Shredded Swiss, Cheddar, Jack and Goat Cheeses Green Onion, Red Onion, Tomato, Artichoke, Avocado, Mushrooms, and Peppers Ham, Bacon and Sausage Upgrade with: Crab or Lobster Meat	\$8pp      \$4pp
Strawberry English Trifle with Candied Walnuts	\$6pp



## meeting breaks

<b>fast</b>	<b>\$15pp</b>
Assorted Soft Drinks	
FIJI Natural Spring	
Voss Sparkling Water	
Iced Tea	
Fresh Lemonade	
Array of Fresh Baked Cookies and Brownies	
<b>chocoholic</b>	<b>\$25pp</b>
Assorted Soft Drinks	
FIJI Natural Spring	
Voss Sparkling Water	
Array of Fresh Baked Cookies and Brownies	
Swiss Chocolate Dipped Strawberries	
Display of Chocolate Morsels, Shaving and Chunks	
White and Dark Chocolate Mousse Parfaits	
Whole, Low-Fat, Skim and Chocolate Milk	
<b>power</b>	<b>\$22pp</b>
Assorted Soft Drinks	
FIJI Natural Spring	
Voss Sparkling Water	
Regular and Sugar Free Red Bull Energy Drinks	
Granola, Energy and Protein Bars	
Wild Berry and Yogurt Parfaits	
Fresh Fruit and Mixed Nuts with Dried Fruit	
Orange Juice, Grapefruit, Cranberry and Tomato Juices	
<b>south of the border</b>	<b>\$15pp</b>
Assorted Soft Drinks	
FIJI Natural Spring	
Voss Sparkling Water	
Iced Tea	
<i>Shade's Frozen Fresh Lemonade</i>	
The Freshest Tortilla Chips and House Made Guacamole	
Roasted Tomato Salsa, Salsa Verde, and Pico de Gallo	
Freshly Made Churros	
<b>need more...</b>	
Buttered Popcorn	\$3pp
Warm Pretzels with 3 Mustard Dipping Sauces	\$4pp
Wasabi Peas	\$3pp
Shade Nuts	\$4pp
Vegetable Chips	\$4pp
Marcona Almonds	\$3pp
Homemade Potato Chips with Onion Dip	\$5pp
Protein and Granola Bars	\$4pp
Regular and Sugar Free Red Bull	\$8pp
Fresh Juice Smoothies	\$12pp
All day Soft Drinks and Bottled Water	\$9pp



## made in the shade afternoon tea

a wonderful selection of miniature mouth watering delectables

### **martini salad (choose one for your group)**

Tender Field Greens and Belgium Endive with Cucumbers, Carrots Teardrop Tomatoes with Aged Balsamic Vinaigrette  
Shrimp and Crab Louie Salad  
Classic Grilled Chicken Caesar  
Couscous with Zucchini, Pine nuts, Raisins and Basil

### **mini mouthwatering savory surprises (choose 3 for your group)**

Miniature Roasted Tomato and Caramelized Onion Tartlets  
Salmon and Cream Cheese Roulade  
Domestic and Imported Cheese Selection served with Crostini  
Filo Wrapped Shrimp with Coconut Sauce  
Bread Salad Filled Cherry Tomatoes  
Pistachio and Goat Cheese Crusted Grapes  
Mixed Crostini with Tapénade  
Chefs Seasonal Soup of the Day in Espresso Cups  
Caprese Salad  
Mediterranean Shrimp Salad in Artichoke Cup  
Tomato Soup in a Teacup

### **open faced petite sandwiches (choose 4 for your group)**

Cream Cheese and Cucumber  
Smoked Salmon and Cream Cheese  
Proscuitto with Date Butter  
Curried Egg Salad  
Chicken Salad with Grapes, Walnuts and Apples  
Zucchini, Roast Peppers and Goats Cheese  
Tuna and Olive Tapénade  
Ham and Swiss  
Peanut Butter and Jelly  
Turkey with Cranberry Mayonnaise

### **delectable desserts (Inclusive of all)**

Petit Fours  
Chocolate Dipped Strawberries  
Lemon Tartlets  
Delicate Macaroons

\$50 pp

\$75 pp with Unlimited Gloria Ferrer "Blanc de Noir" NV Carneros

\$25 Children (Under 12)



## luncheon buffets

### **deli style**

Field Greens with Laura Chenel Goat Cheese and Teardrop Tomatoes in Aged Balsamic Vinaigrette

Chef's Soup of the Day

Pasta Salad

Shade's Homemade Garlic Herb Potato Chips

Sandwiches – make your own \$35pp

Sandwiches – prepared \$40pp

Freshly Baked Sourdough, Whole Wheat and Rye

Herb Crusted Sirloin of Beef, Pan Roasted Turkey Breast, Honey Smoked Ham and Imported Salami

Jarlsberg Swiss and Aged Tillamook Cheddar

Shredded Lettuce, Shaved Red Onion, Vine-Ripe Tomatoes, Mayonnaise and Gourmet Mustards

### **salads and wraps**

\$35pp

Baby Mix Greens with Creamy Herb Dressing and Fresh Mozzarella

Roast Vegetable Salad with Roast Peppers, Zucchini, Japanese Eggplant served with an Aged Balsamic Dressing and Laura Chenel Goat Cheese

Shade's Homemade Garlic Herb Potato Chips

German Style Potato Salad with Dill Mustard Vinaigrette

Smoked Turkey Cobb Wrap

Whole Wheat Tortilla Chicken Caesars Wrap

Spinach Tortilla with Grilled Asparagus and Roasted Portobello Mushrooms

### **tuscany**

\$40pp

Chilled Hearts of Romaine Caesar Salad

Slow Roasted Red Peppers, Mushrooms, Zucchini, Yellow Squash and Asparagus (seasonal)

Vine-Ripened Tomatoes, Mozzarella and Basil drizzled with Aged Balsamic and Extra Virgin Olive Oil

Artisan Breads, House Salami and Selected Gourmet Cheeses

Chicken Breast Picatta

Three Cheese Ravioli with Tomato Basil Sauce

### **south of the border**

\$40pp

Tortilla Soup

Mixed Greens with Roasted Corn, Red Peppers, Tomatoes and Scallions in Chipotle Lime Dressing

Fresh Made Quesadillas with Queso Fresco and Roasted Poblano Chilies

Cumin Spiced Black Beans and Mexican Rice Served with Fresh Corn and Flour Tortillas

Fire-Grilled Carne Asada and Marinated Chicken Breast

Served with Fresh Made Guacamole, Diced Tomatoes, Grated Cheese, Pico de Gallo and Shredded Cabbage



## two course plated luncheons

all luncheons include choice of one starter  
guests must choose one option for entire group  
two predetermined entrees allowed  
vegetarian options are at no additional charge

### **luncheon starters (choose one)**

Oven Roasted Tomato Soup with Goat Cheese Crostini and Basil Oil

Chicken Tortilla Soup with Avocado Salsa, Jack Cheese and Cilantro

Roasted Sweet Corn and Leek Chowder with Red Peppers and Applewood Smoked Bacon

Hearts of Romaine Salad with Herb Croutons, Shaved Parmesan and Caesar Dressing

Shade Green Salad with Crisp Goat Cheese, Strawberries and Spiced Pecans

Warm Spinach Salad with Portobello Mushrooms, Roast Peppers, Bacon Shallot Vinaigrette

Chicken Mushroom Ravioli with Truffle Oil, Thyme, Mederra Wine

### **...more starters**

Manhattan Beach Seafood Marine Salad with Bay Shrimp, Bay Scallops, Crab, Belgian Endive, Papaya Relish and Lemon Tarragon Aioli

\$4pp

Pan Seared Scallops with White Polenta, Parmesan Cream Sauce and Herb Salad

### **entrees**

Butternut Squash Ravioli  
*Sage Brown Butter Sauce, Shaved Parmesan, Sicilian Pistachios*

\$35pp

Pan Seared Chicken  
*Yukon Gold Mash Potato, Corn and Soybean Hash with a Chanterelle Mushroom and Whole Grain Mustard Sauce*

Herb Roasted Breast of Chicken  
*Butternut Squash Dumplings, Oyster Mushrooms, Sweet Corn Sauce*

Charred Chicken Breast  
*Polenta Fries, Asparagus, Tomato Tarragon Compote and Chicken Jus*

### **...more entrees**

Pan Seared Atlantic Salmon  
*Grilled Leek Compote, Potato Gnocchi, Tomato Confit and Asparagus*

\$45pp

Miso Glazed Black Cod  
*Jasmine Rice, Shitake Mushrooms, Light Tomato Shiso Sauce*

Grilled Swordfish  
*Coconut Basmati Rice, Baby Bok Choy, Exotic Fruit Salsa*

Teriyaki Glazed Filet Mignon Kebobs  
*Red and Yellow Peppers, Button Mushrooms, Vegetable Couscous*

Braised Beef Short Ribs  
*Horseradish Creamed Potatoes, Baby Carrots, Red Wine Shallot Sauce*



## hors d' oeuvres

### stationary

Homemade Potato Chips with Sweet Onion Dip	\$5pp
Crispy Pita Chips with Hummus and Green Olive Tapénade	\$6pp
Tortilla Chips with Guacamole, Salsa and Pico de Gallo	\$5pp
Vegetable Crudités with Dipping Sauces	\$6pp
Fruit served with Vanilla Yogurt & Berries	\$7pp
Charcuterie Board	\$9pp

### passed

choice of 3 hot and 3 cold approximately 6 pieces per guest

\$25pp per hour

### hot

Mushroom Arancini with Pesto  
 Truffled Lentil with Bacon Vinaigrette  
 Truffled Oxtail Tartlets  
 Prosciutto Wrapped Shrimp Skewers  
 Seared Beef with Mini Yorkshire Pudding and Horseradish Foam  
 Tomato Basil Olive Tartlets  
 Mini Lamb Burger with Pickled Onions and Cucumbers  
 Wild Mushroom Pizza  
 Mini Rice Cakes with Curried Crab  
 Gruyere Cheese Puffs  
 Parsnip and Mushroom Tartlets  
 Chicken Piccata served in spoons  
 Fried Green Olives Stuffed with Spicy Lamb Sausage  
 Filo Wrapped Shrimp with Coconut Sauce  
 Crispy Smoke Salmon Cakes with Lemon Dill Crème Fraîche  
 Beef Tenderloin with Maytag Blue Cheese Crostini and Wine Glaze  
 Manila Clams Casino with Serrano Ham and Piquillo Peppers  
 Coconut Chicken Skewer with a Roasted Maui Pineapple Relish  
 Curry Chicken Sate  
 Parmesan Polenta Tart  
 Zinc's Mini Crab Cakes  
 Seared Ahi Tuna with White Bean Puree and Tapénade  
 Fried Oysters with Lemon and Balsamic Vinaigrette  
 Zinc's Baby Lamb Chops  
 Duck Confit with a Spicy Plum Sauce and Crispy Wontons

### cold

Beef Tartare on a crostini with a red wine reduction  
 Shaved Prosciutto di Parma with Melon Relish served in spoons  
 Artichoke Hearts with Goat Cheese Foam  
 Smoked Salmon and Cream Cheese Stack  
 Basil Marinated Tuna Cubes  
 Pistachio Goat Cheese Crusted Grapes  
 California Rolls  
 New Potatoes Crème Fraîche and Caviar  
 House Cured Gravlax on Rye Bread  
 Gazpacho in Cucumber Cups  
 Bread Salad filled Cherry Tomatoes  
 Spicy Tuna Rolls  
 Mediterranean Shrimp Salad in Artichoke Cups  
 Assorted Deviled Eggs: Basil, Beet, Truffled  
 Curried Chicken Salad and Grilled Crostinis  
 Caprese Salad  
 Bruschetta with an Olive Tapénade and Chickpea Hummus

Prices are exclusive of 20% service charge and 8.25% sales tax



*cold (cont.)*

Feta Cheese, Olive, Cucumber, and Tomato Skewer  
Beef Tataki with Mustard and Parmesan on an Olive Crostini  
Yellowtail Tartar with Lime, Ginger, and Cilantro served in spoons  
Zinc's Ahi and Salmon Tartare Cones  
Maine Lobster with Mango Salsa served in spoons  
Lobster Salad with Celery and Tarragon on Toasted Brioche  
Crab Mango Stack



## stations

a minimum of two stations are required for each group

### carving

all carving stations are served with bread and one choice of side  
chef attendant included

Whole Roasted Tom Turkey <i>Served with a House Made Pan Gravy, Cranberry Sauce and Rosemary Aioli</i>	\$18pp
Bone-In Maple Glazed Ham <i>With a Maui Pineapple Relish</i>	\$18pp
Cedar Planked King Salmon <i>Orange and Tarragon Bune Blanc</i>	\$18pp
Roasted Organic Chicken <i>Basted in Herb Butter</i>	\$17pp
Whole Atlantic Salmon en Croute <i>with a Lobster Cream Sauce</i>	\$19pp
Chipotle and Molasses Rubbed Pork Tenderloin <i>Served with a Black Bean Sauce</i>	\$18pp
Herb-Roasted Whole Prime New York Sirloin <i>Served with a Creamy Horseradish and Red Wine Sauce</i>	\$22pp
Black Pepper-Crusted Beef Tenderloin <i>Served with Crispy Shallots and a Red Wine Sauce</i>	\$22pp
Roasted Rack of Colorado Lamb <i>With Natural Jus</i>	\$23pp
Shade Beef Wellington <i>With a Truffle-Shallot Sauce</i>	\$23pp

### carving sides

Cornbread Herb Stuffing served with House Made Pan Gravy  
Cheddar Cheese Potato Au Gratin  
Mixed Herb Salad with a Lemon-Black Pepper Vinaigrette  
Rosemary-Garlic Roasted Red Potatoes  
Cilantro Creamed Potatoes  
Herb-Roasted Fingerling Potatoes  
Couscous  
Sautéed roasted wild mushrooms  
Sautéed Spinach  
Green Beans  
Grilled Asparagus  
Mexican Red Rice  
Creamy White Beans



**pastas**

\$22pp

served with Italian Bread, Grissini and Parmesan

Penne

Sweet Italian Sausage, Garden Tomatoes, Yellow Peppers, Kalamata Olives and Fresh Basil in an Oven Roasted Tomato Sauce

Fusilli

Wild Mushrooms, Prosciutto di Parma, and Asparagus in a Mushroom-Truffle Cream Sauce

Farfalle

Bay Shrimp, Bay Scallops, Shitake Mushrooms, Arugula and Tarragon in a Light Tomato Sauce

Butternut Squash Ravioli

Sicilian Pistachios and Shaved Parmesan Cheese in a Sage Brown Butter Sauce

Three Cheese Ravioli

Baby Spinach in a Roasted Garlic, Chive and Parmesan Cream Sauce

**risottos**

\$22pp

served with Italian Bread, Grissini and Parmesan

Garden Vegetable

Seasonal Vegetables from our local Farmers Market, Chives, Basil, Parsley, Vegetable Broth and Parmesan Cheese

Mushroom and Asparagus

Wild Mushrooms, Pearl Onions, Fresh Basil, Prosciutto di Parma, Asparagus and White Truffle Oil

Mexican White Shrimp

Oven Roasted Tomatoes, Chives and Sweet Peas in a Lemon Essence

Smoked Chicken

Roasted Garlic, Diced Tomatoes, Asparagus and Saffron

**asian**

\$25pp

average of three pieces per person

Served in Bamboo Baskets with Hot Mustard, Soy Sauce and Fortune Cookies

Pork, Chicken & Vegetarian Pot Stickers with a Ginger Scallion Sauce

Beef and Chicken Satay with a Peanut Sauce

Crispy Shrimp Spring Rolls with a Sweet Chili Sauce

**soup**

\$9pp

choice of two

Butternut Squash with Nutmeg Crème Fraîche and Cinnamon Croutons

Roasted Wild Mushroom with Herb-Crusted Croutons

Main Lobster Bisque with Tarragon Cream

Parisian Onion with a Gruyere Cheese Crouton

Oven Roasted Garden Tomato with Basil Oil and Garlic Croutons

Chicken Tortilla with Jack Cheese and Crispy Tortillas

Creamy White Bean with Rosemary Croutons

Green Lentil with Applewood Smoked Bacon

Chilled Avocado with Roasted Pasilla Peppers

Roasted Sweet Corn and Leek Chowder with Roasted Peppers and Applewood Bacon

Chilled Tomato Gazpacho with Crab and Cilantro Oil



**salad**

choice of two \$14pp  
 choice of three \$20pp

Hearts of Romaine – Grilled Chicken, Herb Croutons and Shaved Parmesan Cheese and a House Made Caesar Dressing

Ahi Tuna Niçoise – Seared Ahi, Kalamata Olives, Green Beans, Red Onion and Hard Boiled Eggs in a Ranch-Herb Dijon Vinaigrette

Chinese Chicken – Romaine Lettuce, Napa Cabbage, Crispy Chicken Breast, Shredded Carrots, Snow Peas, Toasted Almonds, Crispy Wontons and Daikon Sprouts in a Sesame-Ginger Dressing

Boston Bibb Lettuce – Shaved Fennel, Orange Segments, Toasted Pecans, and Applewood Smoked Bacon in a Creamy Herb Vinaigrette

Grilled Asparagus – Roasted Red and Yellow Peppers and Maytag Blue Cheese in a Balsamic Vinaigrette

Avocado Tomato – Fresh Mozzarella and Basil in a Creamy Herb Vinaigrette

Soba Noodle – Snow Peas, Napa Cabbage and Bay Shrimp in a Soy-Lime Dressing

Roasted Vegetable – Mixed Baby Greens, Zucchini, Squash, Eggplant, and Roasted Peppers in a Aged Sherry Vinaigrette

**seafood**

Maine Lobster and Avocado in a Mango Relish \$22pp  
 Served in Martini Glasses

Jumbo Lump Crab Cocktail with a traditional horseradish and Cocktail Sauce, \$22pp  
 Old Bay Aioli and Lemons Served in Martini Glasses

Poached Shrimp \$12pp  
 Four Pieces per person  
 Poached in Court Bouillon, Traditional Horseradish and Cocktail Sauce,  
 Chipotle-Ranch Sauce, Lemon and Limes

Oysters on the Half Shell \$6pp  
 Three Pieces per person  
 Traditional Horseradish and Cocktail Sauce, Wasabi-Mirin Mignonette,  
 Lemon and Limes

Florida Key Stone Crab Claws \$20pp  
 Three Pieces per person  
 Mango-Chili Dipping Sauce

Maine Lobster Medallions \$28pp  
 Six Ounces per person  
 Caviar Crème Fraîche and Chives

Sushi \$21pp  
 Average Four Pieces per person  
 Assorted Sushi served with Wasabi, Pickled Ginger, and Soy Sauce

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Avocado Roll, Cucumber Roll,  
 Ginger Crab Roll , Ahi Nigiri, Salmon Nigiri, Yellowtail Nigiri,



## dessert

Dessert Crepes Attendant Included (For Parties of 30 or more only) Fillings to include Whipped Cream, Nutella, Seasonal Fruits Toppings to include Chocolate, Vanilla, Orange, Carmel and Wild Berry Sauces	\$20pp
Strawberry Shortcake Flakey Housemade Biscuits Topped with Marinated Strawberries, Whipped Cream and Vanilla Ice Cream	\$8pp
Mini Desserts To Include Petite Fours, Tiramisu, Cheesecakes and Crème brûlée	\$12pp
Chocolate Fountain Attendant Included (For Parties of 30 or more only) May Choose between White, Dark or Milk Chocolate To Include Rice Krispy Treats, Marshmallows, Graham Crackers, Pretzels, Strawberries, Bananas, Apples and Oreo Cookies	\$20pp



## three course plated dinner selections

all dinners include choice of one starter, one entree and one dessert option

guests must choose one option for entire group

vegetarian options are at no additional charge

### dinner starters

Sweet White Corn Soup with Crab and Potato Hash

Lobster Bisque with Corn Fritters and Chives

Shade Green Salad with Strawberries, Crisp Goat Cheese, Spiced Pecans

Wedge of Iceberg Lettuce with Prosciutto de Parma, Crisp Shallots, Chives, and Blue Cheese Dressing

Lyonnaise Salad with Frisée Lettuce, Smoked Bacon Lardons, Poached Egg, Sherry Vinaigrette

Warm Tartlet of Goat Cheese with Caramelized Onions, Tomato, Thyme and Black Olives

Grilled Quail with Purple Potatoes, Marinated Radicchio and Truffle Emulsion

Pan Fried Jumbo Lump Crab Cakes with Tuscan Melon, Curry Sauce,

Cucumber and Red Onion Relish

Pan Seared Scallops with Basil Potato Puree, Chanterelle Mushroom, Lobster Broth

Crab Stuffed Prawns with Orange Jalapeño Hollandaise, Cucumber Noodles and Hot and Sour Vinaigrette

### entrees

Sautéed Atlantic Salmon

\$55

*Fingerling Potatoes and Corn Hash, Cucumber and Red Onion Relish and a Lemon Dill Buree Blanc*

Chilean Sea bass

\$55

*Herb Risotto, Creamy Tomato Sauce and Olive Breadcrumbs*

Seared Rare Tuna

\$60

*Roasted Peppers, Eggplant, Fennel, Tomatoes, Capers and Black Olive Vinaigrette*

Pan Seared Chicken Breast with White Wine

\$50

*Roasted Garlic Mash Potatoes, Tomato, Asparagus and Rosemary Chicken Jus*

Grilled Breast of Chicken with Honey Soy

\$50

*Fried Jasmine Rice, Sweet and Spicy Green Beans and a Miso Butter Sauce*

Whole Roasted Cornish Game Hen

\$60

*Yukon Gold Smash Potatoes, Organic Baby Carrots in a Piccata Sauce*

Prime Rib of Beef

\$75

*Sautéed Fingerling Potato, Creamed Spinach and Brandy Green Peppercorn Sauce*

Grilled New York Steak

\$70

*Loaded Mini Baked Potato, Seasonal Vegetables and a Béarnaise Sauce*

Pan Seared Filet Mignon

\$75

*Horseradish Potato Gratin, Melted Leeks and Spinach in a Syrah Shallot Sauce*

Crispy Polenta with Portobello Mushrooms

\$50

*a Sautéed Spinach and Pomegranate Balsamic Vinaigrette*

Tomato Risotto with Baby Zucchini

\$50

*Crispy Artichokes and Black Olive Vinaigrette*

Eggplant and Potato Cannelloni

\$50

*with Swiss Chard, Organic Sprouts and Cardamom Carrot Sauce*



## dessert

Banana Cream Pie with Coconut Caramel Sauce	\$8pp
Pineapple Cream Cheese Fritters with Mango Lime Butter	\$7pp
Chocolate Bundt Cake with Vanilla Ice Cream	\$9pp
Mini Desserts	\$12pp