

# preset menus <br> family of 4 

herb crusted rack of lamb with a rosemary beef demi mixed green salad with balsamic dressing scalloped potatoes honey glazed carrots sautéed broccolini easter roulade 22000
slow smoked beef ribs with red wine beef demi mixed green salad with balsamic dressing roasted garlic potato puree grilled asparagus roasted red and yellow peppers easter roulade
$160^{00}$
grilled black cod with an orange and ginger beurre blanc roasted beet and arugula salad harvest grains
sautéed broccolini honey glazed carrots easter roulade
$180^{00}$

## dinner parties

serves 10 to 12 people
herb crusted rack of lamb with a rosemary beef demi
grilled black cod with an orange and ginger beurre blanc
scalloped potatoes
harvest grains (rice, lentils, quinoa)
roasted beet salad
sautéed broccolini
honey glazed carrots easter roulade $660^{00}$
slow smoked beef ribs with red wine beef demi seared halibut with a lemon thyme volute roasted garlic potato puree saffron rice pilaf mixed greens with a balsamic dressing roasted sweet peppers grilled asparagus easter roulade
$660^{00}$

## add-ons

## serves 8 to 10 people


$70^{00}$
gourmet cheese platter smoked gouda, blue asiago, parmigiano reggiano, artisanal cheddar,
premium crackers, dried fruit and nuts
$95^{\circ 0}$

## soups

4-6 people $\mathbf{2 4}^{99} \mid 8-10$ people $\mathbf{3 9 9 9} \mid$ 12-15 people $\mathbf{5 9}{ }^{99}$
hearty vegetable
sliced mushroom, sweet peas, carrots, celery, onion, and zucchini in a light tomato broth add chicken
potato and leek
smooth and creamy, sour cream swirl
carrot ginger orange
pureed sweet carrot, orange zest and ginger thinned with cream
zuppa de pesce mussels, shrimps, scallops, halibut, black cod

## salads

## 4-6 people $\mathbf{2 4}^{99}$ | 8-10 people $\mathbf{3 9}^{99}$ | 12-15 people $\mathbf{5 9}^{99}$

mixed california greens
honey dijon mustard dressing or balsamic dressing

## harvest salad

arugula, roasted golden beets, spiced walnuts, goat cheese, crispy pancetta
apple feta
red pepper, onion, feta, mixed greens, apple cider vinaigrette

## caesar

classic caesar with romaine or baby spinach. house made dressing, croutons, and parmesan cheese
quinoa salad
tender quinoa, red and yellow pepper, cucumber, mixed greens, honey dijon vinaigrette

## herb crusted rack of lamb

 roasted to a medium, with rosemary beef demi$35^{99} 4$ bone rack/portion

## smoked beef ribs

slowly smoked until fall off bone tender, with red wine beef demi

2800/portion
oven roasted capon
5-8 lbs roasted to a golden brown with a chicken thyme volute

1450/lbs

> prime rib
oven roasted to medium left whole or carved with beef demi

2800/lbs (bone in)
3200/lbs (boneless)

## seared halibut

with a lemon thyme volute

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\mathbf{2 8 0 0} / 60 z \text { portion }
$$

## grilled black cod

with an orange and ginger beurre blanc
$30^{00}$ / $60 z$ portion
honey glazed pineapple pork loin
honey glazed boneless pork loin with pineapple and cloves served with sweet pineapple sage gravy
$16^{50}$ / lbs

## pasta and rice

# 4-6 people $\mathbf{2 4}{ }^{99}$ | 9-12 people $\mathbf{5 9}{ }^{99}$ | 15-20 people $\mathbf{7 9}^{95}$ 

saffron seafood risotto
asparagus and mushroom risotto
harvest grain
(rice, lentil, and quinoa, chick peas, black and kidney beans)
tortellini pesto cream sauce
lasagna
(9-12 people $\$ 60.18-21$ people $\$ 110$ )
gnocchi
(potato dumpling in our house tomato sauce)
penne bolognese
(braised beef in our house tomato sauce)

## sides

4-6 people $\mathbf{2 4}^{99}$ | 8-10 people $\mathbf{3 9 9 9}$ | $12-15$ people $\mathbf{5 9}{ }^{95}$
honey glazed baby carrots
grilled asparagus
green beans almondine
sweet potato puree
roasted garlic mash potato
scalloped potato
roasted mini red potatoes
with rosemary

## dessert

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\begin{gathered}
\text { chocolate egg basket } \\
\mathbf{4 0 ^ { \circ 0 }} \\
9^{\prime \prime} \text { lemon meringue pie } \\
\mathbf{1 6 ^ { 0 0 }} \\
9^{\prime \prime} \text { key lime pie } \\
\mathbf{1 6 0 0} \\
12^{\prime \prime} \text { apple cinnamon peach strudel } \\
\mathbf{2 4 5} \\
8^{9 \prime} \text { fourless chocolate cake } \\
\mathbf{4 7 0 0} \\
\text { cookie platter } \\
\mathbf{4}^{50} / \text { person } \\
\text { pastry and strawberry platter } \\
\mathbf{7}^{00 /} / \text { person } \\
\text { fruit platter } \\
\mathbf{6}^{50} / \text { person }
\end{gathered}
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gluten free options available ask when placing your order

