



Dinner/Lunch

PRIVATE DINING

MENU PACKAGES

DINNER BUFFET – OPTION 1

Select 1 Soup, 1 Salad, 2 Entrées, 1 Starch,
2 Vegetables with Dessert Display
\$92 per person

DINNER BUFFET – OPTION 2

Select 1 Soup, 1 Salad, 3 Entrées, 2 Starches,
2 Vegetables with Dessert Display
\$106 per person

LUNCH BUFFET – OPTION 1

Select 1 Soup, 1 Salad, 2 Entrées, 1 Starch,
2 Vegetables with Dessert Display
\$56 per person

LUNCH BUFFET – OPTION 2

Select 1 Soup, 1 Salad, 3 Entrées, 2 Starches,
2 Vegetables with Dessert Display
\$65 per person

VEGETABLE

HARICOTS VERTS *Picked Red Onion, Shaved Almonds (GF)(V)*

ROASTED BRUSSELS SPROUTS *Bacon, Onion (GF)*

GRILLED ASPARAGUS *Preserved Lemon (V+)(GF)*

ROASTED HEIRLOOM CARROTS *(V+)(GF)*

SEASONAL GRILLED VEGETABLES *(V+)(GF)*

PAN-SEARED MIXED MUSHROOMS *(V+)(GF)*

SOUP

ROASTED TOMATO SOUP *Crab Meat*

CLAM & POTATO CHOWDER *Bacon*

SALAD

CAESAR SALAD *Creamy Lemon-Fennel Pollen Dressing*

MIXED GREENS *White Balsamic Vinaigrette (V+)(GF)*

ICEBERG WEDGE *Champagne Vinaigrette*

SEASONAL CHOPPED SALAD *White Balsamic Vinaigrette (V)(GF)*

ENTRÉE

FLAT-IRON STEAK *Bordelaise (GF)*

NORWEGIAN SALMON *Beurre Monté (GF)*

LOCAL ROCKFISH *Citrus Nage (GF)*

AMISH CHICKEN BREAST *Red Wine Demi-Glace (GF)*

BACON-WRAPPED PORK TENDERLOIN *Fig Reduction (GF)*

STARCH

TRUFFLED MAC & CHEESE *Cheddar Fonduta (V)*

SQUASH RAVIOLI *Maple Butter, Granola, Crispy Kale (V)*

GNOCCHI *Smoked Salmon, Peas, Cream Sauce, Brown Butter Breadcrumbs*

FUSILLI PASTA *Squash, Garbanzo Beans, Romanesco, Saffron Broth (V)(GF)*

SMASHED FINGERLING POTATOES *(V)*

DESSERT

OCCIDENTAL DESSERT DISPLAY *Pecan Tartlet, Bittersweet Chocolate Brownies, Chocolate Praline Torte, Mini Cheesecake, Macaroons, Chocolate Dipped Strawberries, Assorted Homemade Cookies (V)*
\$16 per person

(V) Vegetarian

(V+) Vegan

(GF) Gluten-Free

We offer a wide range of culinary options for guests with food allergies or dietary requirements.

Please inquire with your sales manager for options.