

Hot Dinners

Individually Plated

All served dinners include entrée, seasonal vegetable, tossed salad, roll and butter, and choice of roasted red potatoes, garlic mashed potatoes, rice pilaf, or buttered noodles

Prime Rib

Roasted beef with au jus and horseradish

New York Strip

Seasoned, marinated, then grilled and accented with green peppercorn sauce

Brisket of Beef

Glazed brisket with Zinfandel wine and honey

Chicken Fontina

Boneless breast of chicken stuffed with wild mushrooms, spinach, and Fontina cheese garnished with peach half stuffed with chutney

Almond Chicken

Baked breast of chicken coated in crushed almonds enhanced with honey almond sauce

Chicken Poulet Citron

Ginger and garlic marinated chicken breast sautéed and finished with orange lime sauce

Chicken Saltimbocca

Braised chicken breast with layoff prosciutto, sage, and provolone cheese finished with a bordelaise sauce served on a bed of spinach Florentine

Apricot Pork Loin

Roast pork loin with apple and sausage stuffing with Riesling apricot sauce

Sweet 'n Sour Pork

Served with pineapple jasmine rice

Pork Tenderloins

Grilled pork medallions with fresh herbs and garlic topped with wild mushroom cream sauce

Alaskan Halibut

Baked, broiled, or seared and served with key lime butter sauce



PLEASING THE PALATE

Fresh Ingredients.

Flavorful Menus.

Exemplary Service.

An unforgettable occasion.



SERVICES AVAILABLE

Customized menu.

Full service equipment rental including china, flatware, glassware, tables, chairs, and linens.

Rehearsal Dinners, Bridal Showers, Corporate Events, Parties and Other Special Events.



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Pacific Salmon

Grilled salmon with grilled corn and pepper salsa

Baked Pacific Salmon

Baked spiced salmon with tomato basil caper sauce

Seafood Skewer

Grilled seafood skewer with sea scallops, shrimp, and Pacific cod served on bed of corn, bacon, and thyme risotto

Poached Cod in Season

Poached and served with hollandaise or Riesling sauce

Salmon Ravioli

Salmon ravioli with lobster cream sauce

Chicken Fettuccini

Tender strips of chicken and fettuccini tossed in mushroom cream sauce

Seafood Fettuccini

Fresh clams, prawns, scallops, sundried tomatoes, shallots, in a fresh dill cream sauce

Blackened Salmon Pesto

Seared king medallions over a bed of pine nut pesto capellini pasta and fresh Roma tomatoes. Served with sautéed asparagus.



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