

DINNER



All Dinners include Bread Service, Seattle's Best Coffee and Teas

DINNER #1

Sweet Corn Chowder

French Served Apple, Endive and Feta Salad,
Lemon-Thyme Vinaigrette

Filet Mignon topped with Apple Cider-Pearl
Onion Ragout, Chanterelle Mushrooms,
Celery Root Puree

Espresso Panna Cotta

82.00 per guest

DINNER #2

Jumbo Diver Scallop, Creamy Polenta,
Roasted Tomato, Lemon Oil

Arugula, Five Spice Roasted Pear and
Reggiano Salad with Chives, Pine Nut Pesto

Herb Crusted Chicken Breast with Leek Orzo
Risotto, Marjoram, Syrah Sauce

Chocolate Pots du Crème

75.00 per guest

DINNER #3

Beef Tenderloin Medallion, Cognac Cream,
Mushroom Relish, Garlic Crouton

French Served Spicy Greens with Chick Peas
and Parmesan, Preserved Lemon Vinaigrette

Seared and Roasted Stripped Bass on Israeli
Couscous with Artichokes and Shallots

Upside Down Peach and Coconut Cake

78.00 per guest

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - 2009



DINNER

All Dinners include Bread Service, Seattle's Best Coffee and Teas

DINNER #4

Wild Mushroom and Brie Bisque,
Julienne of Duck Breast, Porcini Drizzle

Mixed Greens with Asian Pear, Pecan and
Sherry Wine Vinaigrette

Peppered Salmon with Savoy Cabbage and Bacon Stew,
Caramelized Onion, Red Wine Demi Glace

Pear and Almond Frangipane Tart with Cinnamon Cream
and Honey Tulle

72.00 per guest

DINNER #5

Herb Gnocchi with Roasted Tomato, Basil

Mixed Greens with Organic Dried Cranberries,
Toasted Hazelnuts, Shallot Dressing

Grilled Grouper with Barley and Quinoa Squash Risotto,
Green Onion-Parsley Infusion

Blueberry Key Lime Cheesecake, Almond Brittle

78.00 per guest

DINNER #6

Roasted Eggplant and Garlic Bisque,
Cumin Bread Crouton

Golden Beet Salad with Composed Greens,
Ponzu Vinaigrette

Crab Cake and Asparagus Stuffed Chicken
with Truffle Mascarpone Potato Galette,
Choron Sage Sauce

Trio of Crème Brulee:
Green Tea, Coconut and Espresso

76.00 per guest

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - 2009



DINNER

All Dinners include Bread Service, Seattle's Best Coffee and Teas

DINNER #7

Wild Mushroom Cream, Onion Tarte Tatin, Fresh Herb Cream

Three Endive Salad, Candied Nuts, Dried Cranberries, Raspberry Dressing

Roasted Shrimp Topped Filet, Parsnip Puree, Port Reduction

Trio Tasting of Chocolate, Flourless Cake, Cheesecake and Ginger Truffle

86.00 per guest

DINNER #8

Duck Confit and Leek Open Faced Ravioli, Rosemary Jeres Cream

Bibb Lettuce with Marinated Artichoke, Beets, Walnut and Pesto Vinaigrette

Braised Lamb Shank with Port Wine, Brunoise of Root Vegetables

Warm Chocolate Cherry Bread Pudding, Vanille Crème Fouette

88.00 per guest

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - 2009



DINNER ALTERNATIVE OPTIONS



MONDAY

Hand Rolled Vegetable Lasagna, Pomodoro Sauce, Roasted Garlic Crostini

TUESDAY

Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil

WEDNESDAY

Pasta Fagioli with Garlic Bread, Chiffonade of Basil

THURSDAY

Toasted Barley Risotto, Exotic Mushrooms, Caramelized Pearl Onions, Truffle Butter

FRIDAY

Napoleon of Grilled Vegetables and Olive Polenta Cake, Ratatouille Emulsions

SATURDAY

Artichokes and Confit of Shallot Risotto

SUNDAY

Golden Beet, Leek, Thyme and Barley Cake. Sweet Potato and Olive Oil Puree

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - April 2009



DINNER BUFFETS

GOLDEN TRIANGLE *

Salmon Pesto Carpaccio with Lemon Sour Cream and Micro Green

Spinach Salad with Bacon, Radishes and Pear Tomato with Mustard Vinaigrette

Fresh Asparagus with Roasted Shallots and Toasted Sesame Seeds in Tangerine Dressing

Roasted Chicken with Black Olives and Tomato Stew
Roasted Top Round of Beef in Wild Mushroom Sauce *

Sautéed Ratatouille Vegetables with Rosemary

Shell Shaped Pasta with Gulf Shrimp, Spinach and Gorgonzola Cream

Roasted Fingerling Potatoes with Whole Roasted Shallots

Lemon Meringue, Chocolate Pistachio Pot De Crème and Pecan-Caramel Tarts

(Minimum of 50 Guests)

82.00 per guest

* Requires Attendant at \$150 per Attendant, plus tax

AROUND THE WORLD *

EUROPE

Frisee Salad with Bacon, Roasted Pine Nuts,
Poached Eggs with Xeres Vinaigrette

Assorted Grilled Flat Bread:

- Mushroom, Green Onions & Blue Cheese
- Spinach, Artichokes & Goat Cheese
- Yellow & Red Pear Tomato, Pesto, Mozzarella Cheese

Black Forest Cake, Warm Cinnamon Pear Pie & Huckleberry Tart

ASIA

Grilled Sake Prawn Salad with Rocket Arugula, Crumbled Goat Cheese, Roasted Peppers, Miso Ginger Dressing

Tender Beef Strips with Straw Mushrooms, Onions & Oyster Sauce served with Fragrant Jasmine Rice accented with Coconut Milk & Lemongrass

Tasting of Creme Brulees: Green Tea,
Lemongrass-Coconut, Espresso & Chai Tea

NORTH AMERICA

Papaya & Orange Baby Back Ribs
Baked Beans with Prosciutto Gratin & Cheese
Roasted Three Color Potatoes with Garlic, served with Chipotle Sour Cream
Warm Jalapeno Corn Muffins

Apple, Peach & Blueberry Individual Cobbler

SOUTH AMERICA

Seafood Ceviche with Peppers & Onions
Plantain Fennel Soup

Grilled Flank Steak Chimichurri *
Fried Sweet Potatoes
Garlic Spinach Torta de Coco

Crepes Dulce de Leche

(Minimum of 100 Guests)

90.00 per guest

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - April 2009

