

# PERSONAL PREFERENCE



**PERSONAL PREFERENCE**  
*your choice in fine dining*

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.
- A custom printed menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' order as they are seated.
- An option designed to satisfy individual tastes and preferences.

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



# PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Coffee and Tea

## PLANNER'S CHOICE APPETIZERS

Fresh Crab Cake served over Pepper Relish

Sliced Mushroom Strudel with Feta Cheese  
and Red Pepper Coulis

Herb Gnocchi with Roasted Tomato and Basil

Wild Mushroom Bisque, Julienne of Duck Breast  
and Porcini Drizzle

White Tomato Soup, Roasted Tomato Compote  
and Basil Oil

## PLANNER'S CHOICE SALAD

Heirloom Tomatoes, Red Oak and Ricotta Salata,  
Walnuts and Green Tapenade Dressing

Golden Beet Salad with Composed Greens  
and Red Shiso Vinaigrette

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

Bibb Lettuce with Marinated Artichoke and Pisto

## PLANNER'S CHOICE DESSERT

Trio of Crème Brulee:  
Green Tea, Coconut and Espresso

Pear Almond Frangipane Tart  
with Amaretto Crème Anglaise

Chocolate Reflection Cake with Apricot Coulis

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### INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb with Braised Leeks and White Bean Puree

Crispy Salmon with Pan Sautéed Root Vegetables and Apple Cider Reduction

Peppered Pork Loin with Brussels Sprouts, Caramelized Onion and Guinness Broth

Peppered Beef Tenderloin, Yukon Potato Cakes, Sautéed Watercress and Tomatoes, Cherry Caramel

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

Seared Bass on Roasted Asparagus with Saffron Cream and Olive Oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

98.00 per guest

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