



*Events to Last a Lifetime*

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## **Elegant Seated Dinner**

### Hand Passed Hors d'oeuvres

*Passed by our professional staff and served on unique trays and platters with colorful garnish of fresh herbs and flowers*

### **Dijon Crusted Rack of Lamb**

Served and covered in a dijon- rosemary crust, topped with panko and passed with a balsamic finishing sauce

### **Pancetta Wrapped Scallops**

Fresh sea scallops wrapped in shaved Italian pancetta

### **Ahi Tuna Tartar**

Grade "A" yellow fin tuna cubed and mixed with fresh ginger, spicy ponzu and sesame seeds, finished with wasabi crème fraiche and mango, served on a wonton crisp

### Displayed Hors d'oeuvres

### **International Cheese Board**

A variety of imported cheeses including French Camembert, Fontina, Bel Paese, Creamy Gorgonzola, Brie, Smoked Gouda and Dill Havarti, surrounded by candied nuts, dried fruits and crisp crackers

### **Bruschetta Bar**

*Crisp Crostini with toppings to include  
(choose 3)*

### **White Bean and Roasted Garlic Hummus**

### **Wild Mushroom and Olive Tapenade**

### **Mozzarella and Arugula Pesto**

### **Eggplant Caponata**

### **Marinated Tomato and Basil**

Presented in oversized Martini Glasses

### **California Fruit Display**

Replenished throughout the evening!

Featuring the seasons sweetest including strawberries, honeydew, watermelon, cantaloupe, pineapple, red and green grapes, with local dried fruits in fall and winter months

### First Course

#### **Artisan Bread Baskets**

Freshly baked assorted breads served with sweet creamery butter to be placed at each table

#### **Sweethearts Summer Salad**

Mixed greens, topped with fresh strawberries, candied walnuts, crumbled feta and sliced red onion with a champagne vinaigrette

### Entrée Options

#### **Filet Mignon**

Stuffed with Dungeness Crab, wrapped in Pancetta, with a peppercorn whiskey sauce

#### **Pan Seared Halibut**

Encrusted with homemade Italian bread crumbs and served with a lemon beurre blanc sauce

#### **Stuffed Portobello Mushrooms**

Delicious Portobello mushrooms stuffed with crumbled crostini, risotto and caramelized onions

### Accompanied by

#### **Dauphines Potatoes**

Tender Yukon gold potatoes layered with Gruyere, Swiss and Asiago Cheeses

#### **Fresh Vegetable**

Sautéed in olive oil and topped with cracked black pepper

#### **Gourmet Coffee & Tea Station**

Starbucks Coffee, Decaf and Tazo Tea, served with Italian flavored syrups, whipped cream, cinnamon and chocolate