

The Golden Sunset Plated Reception



**2 glasses of house champagne per person to be tray passed during the appetizers*

Choose two from the following four Display Hors d'Oeuvres:

- Chilled Shrimp with Housemade Spicy Cocktail Sauce and Lemon Wedges
- Melanzana- Grilled Eggplant, Roasted Red Peppers, Goat Cheese, Dry Salami and Marinated Artichoke Hearts, Served with Crostinis
- Gourmet Imported and Domestic Cheese Board: Blue, Bries, Cheddars, Roasted Rosemary Almonds, House Marinated Olives, Candied Pecans, Dried Fruits, Crackers, and Baguettes

Choose three from the following eight Passed Hors d' Oeuvres:

- Asparagus with Goat Cheese Wrapped in Prosciutto
- Crab Salad Lettuce Wraps
- Seared Sea Scallop atop Puff Pastry, Bacon Jam and Chives
- Blue Cheese and Caramelized Onion Puff Pastry Tartlet
- Beef Tenderloin with Sweet Onion Relish and Chipotle Aioli atop Homemade Potato Chip
- Cucumber Topped with Crème Fraiche, Smoked Salmon and Lemon
- Seafood Ceviche
- Seared Ahi, Mango Salsa and Wasabi on Crispy Wonton

Choose one soup:

- Abalone Clam Chowder
- Lobster Bisque with Crème Fraiche and Chive

Choose one salad:

- Mixed Greens with Sliced Apple, Pecans, Blue Cheese and Berry Vinaigrette
- Classic Caesar Salad with Garlic Croutons, Tomato, Parmesan and White Anchovies
- SeaVenture Salad with Avocado, Red Onion, Applewood Smoked Bacon, Roasted Corn, Stilton Blue Cheese, Asparagus with a Honey Dijon Cilantro Vinaigrette
- Spinach and Beet Salad with Oven Roasted Tri-Color Beets, Roma Tomato, Red Onion, Goat Cheese, Crispy Pancetta and Roasted Tomato Vinaigrette

Pricing Structure:

Minimum 25 Persons

Per Person Day: \$80.00
(11 am - 4 pm)

Per Person Evening: \$90.00
(4 - 10:30 pm)

22% service charge along with 7.75% sales tax will be added to all final food and beverage costs

The Golden Sunset Plated Reception



For the Entrée, choose two from the following selections:

- Medium Rare Grilled Ahi with Roasted Fingerling Potatoes, Black and Green Olive Tapenade, Sautéed Garlic Spinach and Preserved Lemon Aioli
- 8 oz. Filet Mignon topped with Dungeness Crab, Pommes Macaire, Asparagus and Bernaise
- Roasted Chicken Breast stuffed with Spinach, Artichoke Hearts, Balsamic Red Onions, Sun-Dried Tomato and Pancetta with Four Cheese Macaroni and Broccolini
- Alaskan Halibut, Sweet Onion Risotto Cake, Sautéed Shitake Mushrooms, Grilled Artichoke Hearts and Citrus Beurre Blanc
- 12 oz. Herb Crusted Prime Rib, Rosemary Roasted Red Skinned Potatoes, Mixed Baby Vegetables, Cream of Horseradish and Bordelais Sauce
- Goat Cheese Lasagna served with Seasonal Vegetables

Duo Plates:

- 5 oz. Filet Mignon and 6 oz. Lobster Tail served with Garlic Roasted Fingerling Potatoes, Sliced Roasted Vegetables, Drawn Butter and Red Wine Sauce
(Additional \$10 per person)
- Roasted Chicken Breast and Grilled Salmon, served with Red Skinned Mashed Potatoes, Ratatouille, Thyme Pan Jus and Citrus Beurre Blanc
(Additional \$5 per person)

**Vegetarian or child's entrees available upon request. Please inquire for details.*