



## **SIT DOWN DINNER 2**

### **PASSED HORS D' OEUVRES**

#### **Spiced Foie Gras Sandwich**

presented on a buttered sour dough crisps,  
lightly marinated mustard and sherry cherry tomatoes  
with a julienne spinach garnish

#### **Ahi Tartar and Avocado**

presented in an endive leaf  
marinated with sweet chili and sesame oil  
dusted with pancetta

#### **Mini Sour Dough Grilled Cheese and Tarragon Tomato Bisque**

warm and creamy tarragon infused tomato bisque  
accompanied by a brie grilled cheese sandwich

#### **Truffle Butter Poached Crab Legs**

presented on a light truffle crème brulee  
dotted with a spicy apricot sauce

### **TABLED HORS D' OEUVRES**

#### **Anti Pasti Display**

presented on a cascade of glass shelves  
with proscuitto, coppa, dry salami, jamon serano, cotto, mortadella  
marinated artichoke hearts, mixed olives, shallots, tuscan capers, peppercini,  
portabella mushrooms, roasted red bell peppers, roasted eggplant, sliced cucumber,  
pita crisps, hummus, romesco sauce, imported and domestic cheeses, sun dried fruits,  
sugared nuts, offered with water crackers and fresh baguettes  
garnished with fresh herbs

## **FIRST COURSE**

### **Arugula and Gnocchi Salad**

accented with aged parmesan tiles  
drizzled with a thyme honey and black pepper vinaigrette

## **AT EACH TABLE**

### **Signature Breads**

fresh artisan breads including san francisco sourdough  
and creamery butter

## **SECOND COURSE**

### **Mediterranean Mussels**

with leeks and a hint of cream  
accented with white cabbage toursi  
drizzled with an ouzo reduction

## **MAIN ENTRÉE**

*(based on pre-reserved entrée choices)*

### **Hard Seared Filet**

with wild mushroom risotto and  
accompanied by butter seared seasonal vegetables  
accented with a blue cheese and basil demi  
outlined with parsley oil

### **Pan Seared Sea Bass**

drizzled with an orange ponzu reduction  
sriracha and cilantro infused israeli couscous  
with butter seared seasonal vegetables

### **Braised Chicken and Mushroom**

braised chicken with mushrooms wrapped in filo  
with garlic sautéed spinach and creamy boursin polenta  
drizzled with a balsamic reduction

### **Jumbo Stuffed Mushrooms**

stuffed with fresh mozzarella and roasted bermuda onions  
accompanied by basil and goat cheese israeli couscous  
topped with crisp leeks and micro greens

## **DESSERT COURSE**

### **Gelato Bar**

we will serve chocolate, vanilla bean and mango flavors  
this will be accompanied with an array of topping choices  
such as: oreo bits, brownie crumbles, crushed graham crackers,  
shredded coconut, roasted shaved almonds, peanut butter chips,  
M&M's, crumbled heath bar, chocolate chips, peanuts, fudge sauce,  
butterscotch sauce and caramel sauce

### **Regular, Decaf Coffee and Tea Service**

including half & half cream and assorted sugars  
available at a coffee station