

PACKAGE MENU DINNER ROTATION

I

Caramelized Onion Soup

*Spoon Leaf Spinach Salad with Apples, Bacon, Garlic Croutons
Apple Cider Vinaigrette*

*Caramelized Yams and Spaghetti Squash
Madras Curry and Mint*

Mashed Red Bliss Potatoes with Sour Cream and Scallions

Pepper Crusted Salmon, Lemon Buerre Blanc

*Cider Basted Pork Loin
Roasted Baby Carrots, Marsala Peppercorn Sauce*

Slow Braised Chicken “Coq au Vin”

Lemon Cheesecake

Fresh Seasonal Fruit

II

Roasted White Corn Puree with New Potatoes and Red Bell Pepper Crème Fraiche

*Marinated Cucumber Salad with Chickpeas, Spanish Olives,
Cherry Tomatoes and Shallots*

Grilled Asparagus with Toasted Almonds

Garlic Kissed Fingerling Potatoes Roasted

Tomato Crusted Sea Bass with Israeli Cous Cous and Pepperaide

Slow Roasted Beef Sirloin with Braised Red Cabbage and Red Wine Mole Sauce

Grilled Half Chicken with Tadori Spice and Dill Sauce

Tiramisu

Fresh Seasonal Fruit

III

Beef and Wild Rice Soup

*Baby Greens Salad, Sugared Walnuts, Blue Cheese Crumbles
Fig Balsamic Dressing*

Asian Stir Fried Vegetables with Tofu

Wild Rice Pilaf with Golden Raisins and Toasted Walnuts

Miso Rubbed Hawaiian Snapper with Glass Noodle Salad

Ginger Marinated Prime Tri Tip with Shallot-Ginger Compote

Ponzu Marinated Chicken Legs with Braised Bok Choy

Warm Seasonal Fruit Clafouti

Fresh Seasonal Fruit

IV

Wild Mushroom Veloute with Baby Leeks and Crispy Parsley

*Gazpacho Tomato Salad with Marinated Mozzarella
Extra Virgin Olive Oil and Fresh Herbs*

Mixed Beans with Italian Parsley

Yukon Potato Au Gratin

Grilled Halibut with Mexican Papaya Relish with Tamarind Glaze

Seared Petite Filet with Truffle Butter and Blue Cheese Risotto

Roasted Free Range Chicken “Basque” Style with Olive and Paprika

Chocolate Croissant Bread Pudding with Frangelico Anglaise Sauce

Fresh Seasonal Fruit

V

Lemon Chicken Soup with Spinach and Barley

Smoked Chicken Pasta Salad

Grilled Corn on The Cobb

Adobe Mac N’ Cheese

Seafood Jambalaya

Sauteed Steak Burgers with Portobello, Brie Cheese and Madeira Cream Sauce

Grilled Chicken with House Made BBQ Sauce

Strawberry Short Cake Bar

Fresh Seasonal Fruit

VI

Potato Leek with Chive Crème Fraiche

Heirloom Tomato and Maytag Blue Cheese Salad

Vegetable Casserole

Baked Potato Bar

Halibut Fish and Chips

Estancia “Moussaka”

Lemon Grilled Chicken with Roasted Peppers, Olive and Artichokes

Catalan Style Flan

Fresh Seasonal Fruit