

Segerstrom 
Center for the Arts

SPECIAL EVENTS MENU



PATINA
CATERING

CATERING AND SPECIAL EVENT SALES 714 556 2122 x4202 | segerstromevents@patinagroup.com

600 Town Center Drive Costa Mesa, CA 92626

BREAKFAST

SEATED 30

Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.

ENTRÉE SELECT ONE

Eggs Benedict Ham, asparagus, hollandaise, brioche, breakfast potatoes, onions, sweet peppers

Market Vegetable Frittata Goat cheese, Yukon potatoes, grilled bacon, gremolata, piquillo pepper purée

Challah French Toast Mango, pineapple, coconut cream, Macadamia nuts, toasted coconut, maple syrup, bacon

Avocado Toast Grilled rustic bread, smoked salmon, poached eggs, pickled onion, Béarnaise, capers

BREAKFAST ENHANCEMENTS

Freshly squeezed orange and grapefruit juices 4

Mosaic of fresh fruit, passion fruit coulis 6

Granola, yogurt and seasonal fruit parfaits 6

Belgian endive and citrus salad, toasted almonds, honey 6

CONTINENTAL 18

Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.

Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee, and tea

POWER BUFFET 24

Chef's selection of breakfast pastries

Platter of fresh seasonal fruit, cottage cheese

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee, and tea

BREAKFAST CONT'D

CALIFORNIA BUFFET 32

Includes Chef's selection of breakfast pastries

ENTRÉE SELECT ONE

Scrambled Eggs Chives

Mini Quiches Seasonal vegetables and meat

Tillamook Cheddar Omelette Tomato, onions, mushroom, spinach, bacon

Smoked Salmon Frittata Fresh asparagus, red onion, dill, crème fraîche

Roasted Vegetable Frittata Marble potatoes, zucchini, peppers, mushrooms, Asiago cheese

Brioche French toast, macerated berries, Chantilly cream

ACCOMPANIMENTS SELECT TWO

Applewood smoked bacon

Pork breakfast sausage

Chicken sausage, onions, pepper

Roasted breakfast potatoes, onions, sweet peppers, herbs

Hash brown potatoes, caramelized onions

BUFFET ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits 4

Seasonal fruit platter 4

Citrus-cured smoked salmon platter, diced red onions, capers, cream cheese, assorted bagels 12

COFFEE BREAK

Pricing includes set up and break down.

DRINKS

Coffee and Tea 75 Serves 20 cups

Assorted Juice Selection 65 Serves 20 cups

Assorted Soft Drinks and Water 4 each

SNACKS *Priced per dozen*

Bananas, oranges and apples 40

Individual fruit low-fat yogurts 60

Energy bars 60

Assorted candy bars 50

Assorted house baked cookies 50

Individually bagged salty snacks 50

LUNCH

ENTRÉE SALAD 23

Includes assorted rolls, butter, iced tea, and freshly brewed regular and decaffeinated coffee.

Seared Free-range Chicken Salad Green beans, almonds, sundried sour cherries

Niçoise Salad Broiled albacore tuna, potatoes, hardboiled eggs, tomato, fine green beans, roasted sweet peppers, Niçoise olives, light balsamic dressing

Gem Lettuce Caesar Salad Roasted free-range chicken, Parmesan-lemon-anchovy dressing, grated egg, garlic croutons, Parmesan

Salmon Cobb Salad Applewood smoked bacon, blue cheese, hardboiled eggs, green onions, tomato, avocado, cucumber, tarragon dressing

Flat Iron Steak Market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

SEATED THREE-COURSE 40

Includes assorted rolls, butter, iced tea, and freshly brewed regular and decaffeinated coffee.

STARTER SELECT ONE

Spring Greens and Herb Salad Shaved vegetables, Asian pear, Hook's aged Cheddar, hazelnuts, Sherry hazelnut vinaigrette

Gem Lettuce Caesar Salad Parmesan-lemon-anchovy dressing, grated egg, garlic croutons, white anchovy, Parmesan

Baby Mixed Greens Endive, cherry tomato, citrus virgin oil dressing

ENTRÉE SELECT ONE

Free-range Chicken Moroccan couscous, apricot, pine nuts, ras el hanout, roasted vegetables, cucumber-mint raita

Fresh Atlantic Salmon Soft polenta, asparagus, mushroom, crushed plum tomato

Seared Mahi Mahi Fillet Cherry tomato roasted on the vine, saffron jasmine rice, summer squash, basil

Grilled Hanger Steak Red wine sauce, fingerling potatoes, garlic, rainbow baby carrots

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, Parmesan

DESSERT SELECT ONE

Exotic Crèmeux Caramel Chantilly, exotic fruit compote, raw pistachios

Chocolate Cake Rocher Coffee whipped cream ganache, chicory pavlova, hazelnut crèmeux, chocolate cake tuile

Vanilla Formage Bland Mousse Pistachio sponge, raspberry gelée, raspberries

Strawberry Shortcake Pound cake, macerated strawberries, yogurt Chantilly, caramelized shortcrust

Lemon Canolo Lemon cream, vanilla fluff, cilantro coulis, raspberry chips

LUNCH CONT'D

BUFFET 42 30 guest minimum

Includes assorted rolls, butter, iced tea, and freshly brewed regular and decaffeinated coffee.

STARTER SELECT ONE

Baby Arugula Salad Shaved Manchego, apple, toasted almonds, dried figs, apricots, balsamic

“Into the Vegetable Garden” The season’s best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing

Little Gem Lettuce Burrata mozzarella, candystripe beets, maple, sunflower

Red and Yellow Watermelon Salad Cucumber, vine-ripened tomato

ENTRÉES SELECT TWO

Seared Beef Fillet Medallions Caramelized cippolini, tomato confit, olive oil, pinot sauce

Fresh Atlantic Salmon Mustard and applewood smoked bacon crust

Grilled Hanger Steak Beef jus

Free-range Chicken Breast Chimichurri

Roasted Sea Bass Provencal herbs, brown butter, lime

ACCOMPANIMENTS SELECT TWO

Olive oil mashed potatoes

Roasted fingerling potatoes

Creamy rosemary polenta

Assortment of spring farmers market vegetables

Rosemary grilled asparagus

MINI DESSERTS SELECT THREE

Raspberry Lemon Tart Graham tart shell, raspberry jam, lemon curd, Italian meringue

Berry Cheesecake Speculoos, crème fraîche cheesecake, fresh red berries

Chocolate Praline Rocher Hazelnut crèmeux, espresso Chantilly, hazelnut chocolate glaze

Mini Cookie Chocolate chip, peanut butter, oatmeal raisin or pistachio biscotti

RECEPTION

TRAY PASSED HORS D'OEUVRES

CHOICE OF 3 | 30 minutes pre-dinner | \$15

CHOICE OF 4 | 1 hours | \$25

EARTH

Nut Crusted Brie Croquette Jalapeno jelly, roasted garlic

Stuffed Piquillo Pepper Pine nut, golden raisins, pedro ximenez reduction

Mini Grilled Cheese Quince Kiwi, Humboldt Fog, dandelions, whipped purple haze

Mini Grilled Cheese Huckleberry jam, Taleggio cheese, macerated grapes relish, pepper cress

Tempura Portobello Sticks Ponzu

Sprouted Chickpea Falafel Za'atar, tzatziki

Parmesan Churros Pink peppercorns, fried sage

Kale Fritters Bacon crème fraiche

Watermelon Radish Baby heirloom tomatoes, lemon oil, smoked salt, chive

Beet and Heirloom Tomato Toast

Butternut Squash Soup Shooters Brandy cream, pepitas, guajillo chile oil

Red Beet Tartar Persian cucumber cup, goat cheese, marigold flower

Socca Chickpea Cakes with Apricot Chutney

Buratta Mozzarella Brioche, tomato-basil, tapenade

Aged White Cheddar Mac & Cheese Croquette Savory tomato conserve

Mini Grilled Cheese Fig jam, wild arugula, brie

Chickpea Falafel Creamy hummus, pickled pink onions, creamy cucumber, soft pita

Arancini, Scamorza, Tomato, Lemon and Thyme

Medjool Dates, Brie Chantilly, Toasted Almond, Truffle Honey

Gruyere Cheese Gougères

SEA

Taro Root Tostada Bay scallop ceviche

Baja Yellowtail Crudo Shark sauce, corn tostada, avocado, radish

Blackened Shrimp and Roasted Corn Fritters Curry dust, old bay aioli

Peruvian Purple Chips, Salmon, Spicy miso

Smoked Salmon and Cucumber Tartar Soft pita, wasabi sauce

Gougere Sandwich Chorizo roasted shrimp, arugula

Bloody Mary Ceviche Shooters Candied bacon

Salmon Tartare Sesame seed tuille, red onion crème fraiche, lemon

Smoked Trout Potato gaufrette chips, crème fraiche

Tempura Octopus Dashi aioli

Yellowtail "Crudo" in Mini Taco Shell key lime and micro cilantro

Ahi tuna Poke Soy-sesame dressing, nori, wonton crisp

Roast Shrimp Empanada Vine ripened tomato, smashed avocado

Caramelized Onion Tart Salmon, Fresh Tarragon Béarnaise

Lemongrass Crabcake Thai basil, cilantro mint aioli

Tuna Sashimi on a Craftwood Spoon Coconut crema, yuzu, black Hawaiian salt

Shrimp & Dill Toast Lemon, dill

Purple Potato Crème fraiche, caviar

Corn and Scallion Cakes Smoked trout, crème fraiche, caviar or not

Saffron Risotto Griddle Cake Marinated tuna, sriracha sauce

RECEPTION CONT'D

LAND

Masa Cakes Poblano, corn, mojo braised chicken or pork
Maple Glazed Pork Belly Lemon foam
Creamy Croquettes de Jamon Brava spice
Grilled Beef Hanger Steak Garlic and mild chile, avocado, salsa verde
Red Bliss Potatoes with Bacon Crème fraîche and poached leeks
Spiked Shortrib Chinese BBQ sauce
Prosciutto Crisp Asian pear, cranberry compote, watercress
Bo Ssam Lettuce Wraps Sticky rice, ssamjang
Thai Pork Belly “Candy” Thai chile jam
Roast Beef and Horseradish on Pumpernickel Rye Toast Radish, carrot, arugula
Warm Bocconcini Mozzarella Crisp Prosciutto
“Chicken and Waffles” Buttermilk Fried Chicken on a Mini Waffle Vermont maple
Mini Slider Burgers, Caramelized onions, aged cheddar
Lamb Sirloin Lollipops Ginger Glaze, Rosemary
Tuna Sashimi on a Craftwood Spoon Coconut crema, yuzu, black Hawaiian salt
Julia Child’s Chicken Liver Pate Brioche, cognac gelee
Duck Confit Potato Chip Crispy skin
Beef Tartare Crostini Dijon mustard Chantilly, sunchoke chip, shallot, caper
Grilled Lamb Loin on Lemongrass Skewers Cilantro mint pesto
Potato Espuma Vadouvan spiced shortrib
Grilled Figs Mascarpone, prosciutto

SWEETS

Chocolate Venetian Cherry	Key Lime Tart
Chocolate Hazelnut Praline	Dark Chocolate Tart
Raspberry Amaretto Chocolate	Chocolate Raspberry Tart
Raspberry Mousse	Macadamia Nut Tart
Vanilla Éclair	Crème Brulee Tart
Triple Chocolate Cheesecake	Chocolate Ganache Buttercream Opera
New York Cheesecake	Vanilla Cream Puff
Pumpkin Cheesecake	Chocolate Ganache
Mixed Berry Cheesecake	White Chocolate Lemon Mousse
White Chocolate Passion Fruit	Tiramisu Cup
White Chocolate Espresso	White Chocolate Lemon Cone
White Chocolate Raspberry	White Chocolate Panna Cotta
	Chocolate Hazelnut Crunch

Earth platters, 24 pieces \$60 each
Sea platters, 24 pieces \$70 each
Land platters, 24 pieces \$80 each
Sweets platters, 24 pieces \$95 each

**Menu items subject to change based on availability

RECEPTION CONT'D

STATIONS *50 guest minimum*

CHOICE OF 2 | 1 hour | \$40

CHOICE OF 3 | 1 hour | \$55

FARM TO TABLE

Multi-colored Tomato Fleur de sel, virgin olive oil

Cantaloupe Mango and Asian pear salad, key lime, vanilla bean vinaigrette

Chilled White Gazpacho Marcona almonds, grapes, cabernet syrup

Crisp Spring Vegetable Salad Favas, spring peas, haricots, asparagus, mushroom, artichoke

CALIFORNIA FLAT BREAD PIZZA SELECT THREE

Pizza Margherita Fresh mozzarella, tomato, basil

Gruyère and Parmesan Prosciutto, white truffle oil

Zucca Pizza Butternut squash, caramelized onion, prosciutto, fresh chèvre

White Pizza Fontina, mozzarella, ricotta, Parmesan, rosemary, garlic

Forest Mushrooms Fontina, thyme

Heirloom Tomato Squash blossoms, burrata, mozzarella, sweet basil, King trumpet mushrooms, scallions, peas, guanciale

Grilled Chicken Sundried tomato, basil pesto

Portobello Mushroom Roasted sweet peppers, fresh chèvre

ARTISAN PASTA

Garganelli Pasta Cherry tomato, olive oil, smoked mozzarella

Brentwood Corn Agnolotti Brown butter, mushrooms, hazelnuts

Lemon Farfalle Spring pea ragù

Ravioli Wild mushrooms, asparagus, Parmesan

BANGKOK STREET FAIR

Charred Chile-rubbed Beef Satay Thai basil sauce

Chicken Satay Coconut milk peanut sauce

Caramelized Pork Satay Pickled radish

Mango Salad Cherry tomato, long beans, tamarind

MINI BAGUETTE SANDWICHES

Pain Bagnat Tuna, egg, olive, Niçoise-style

Caprese Fresh mozzarella, vine-ripened tomato, virgin oil, fleur de sel

Jambon Beurre Applewood smoked ham, butter

Belgian Endive Salad Maytag blue cheese, caramelized walnuts

RECEPTION CONT'D

STATIONS CONT'D

MEAT AND POTATOES

Oakwood grilled prime flat-iron steak
Fresh tarragon sauce, Béarnaise
Napa Valley red wine sauce
Himalayan pink salt
Rock salt roasted golden potato
Creamed Bloomsdale spinach

VEGETABLES AND SLIDERS

“Into the Spring Vegetable Garden” Mini vegetables, quinoa, wildflower honey, citrus dressing, served in mini cups
Angus Beef Slider Burger Gruyère, Roquefort, applewood smoked bacon, caramelized onions
Canapé Yukon potato, smoked salmon salad
Caesar Salad Romaine spears, shaved Parmigiano-Reggiano, Caesar dressing, served in craft paper cones

COASTAL FAVORITES

Mango Salad Cherry tomato, long beans, tamarind, wedge lettuce
Seared Shrimp Crisp vegetables, favas, peas, artichoke, virgin oil, yuzu
Butter Lettuce Cup Salmon, carrot, celery, soya
Free-range Chicken Lemongrass, sunflower seeds

ANTIPASTI

Fresh herb grissini, asiago crisps
Thyme roasted ciabatta and fresh focaccia
Vine-ripened tomato, basil, garlic, balsamic, virgin oil
Eggplant caponata
Tuscan white bean purée
Thinly sliced prosciutto and artisan salumi
Fresh bocconcini mozzarella
Rosemary grilled eggplant, marinated roasted sweet peppers, grilled summer squash, heirloom tomato
Assorted marinated olives, lemon, herbs
Artisan cheese, honeycomb, figs, apricots, fruit crisps

ARTISAN CHEESE SELECTION

Chefs selections of imported and domestic cheese
Honeycomb, Marcona almonds, dried figs, apricots
Membrillo quince paste, Marcona almonds, sundried apricots, fruit bread crisps

DINNER

SILVER 3 COURSES 58

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE SELECT ONE

Baby Mixed Greens Frisee, Radish, Toasted Pepitas, Dried Cranberries, White Balsamic-Orange Vinaigrette

Wild Arugula Manchego, Granny Smith Apple, Toasted Almond Salad, Figs, Apricots

Patina Wedge Baby Iceburg, Maytag Blue Cheese, Bacon, Baby Tomato, Chive, Beet Pickled Red Onion

Lollo Rossa Butter Lettuce, Romaine, Roasted Grapes, Figs, Rutabaga, Beet Purée, Clothbound Cheddar, Banyuls, Candied Pecans

Red Frills Spinach, Speckled Lettuces, Peppercress, Roasted Pumpkin, Pepitas, Snow Peas, Pink Potatoes, Quince Vinaigrette

Asian Pear Butter Lettuce, Red Frills, Frisée, Cranberry Marmalade, Rogue River Blue, Sunflower Sprouts, Champagne Vinaigrette

Miner's Lettuce Cress, little gem, persimmon ourée, pickled persimmon, watermelon radish, Persimmon Vinaigrette

Endive and Mango Salad Burrata Black Pepper, Basil Leaves, Basil Oil, Citronette

SECOND COURSE SELECT TWO *pre-counts required 7 days prior to event*

Half Rotisserie Chicken Roasted yam emulsion, acorn squash, cipollini onion, braised fennel, honey jus

Braised Pork Sugo Ragout Wild mushrooms, tagliatelle pasta, Ggrated reggiano, extra virgin olive oil

Prime Short Rib Caramelized shallots, glazed carrots, gold potato purée, nasturtium

Grilled Black Garlic-Harissa Rubbed Flat Iron Butternut squash purée, garlic braised green Bbeans, pickled pearl onion

Extra Virgin Olive Oil Poached Loch Duart Salmon Melted leeks, roasted beets, blood orange salad

Poached Sole, Roasted King Trumpet Bloomsdale spinach, celery root purée, mushroom sabayon

Center Cut Pork Chop, Thai Black Rice Dried cherries, wilted escarole, figs, prosciutto jus, apple butter

Bronzino Buttered Du Puy Lentils Braised fennel, yuzu gelée, tarragon, tangerine

DESSERT SELECT ONE

White Chocolate Cheesecake Bto cookies, lime meringue, cranberry compote

Chocolate Pretzel Bread Pudding Vanilla sauce, popcorn tuille, caramel popcorn

Milk Chocolate Brownie Popcorn chantilly, bourbon caramel sauce, cocoa nib nougatine

Almond Pear Tart Poached pears, yogurt chantilly, red wine reduction

Empire Apple Tart Brown Butter Streusel Crème fraiche chantilly, apple gastrique, apple chip

**Menu items subject to change based on availability

DINNER CONT'D

GOLD 3 COURSES 68

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE SELECT ONE

Romaine Hearts Caesar dressing, garlic croutons, shaved Parmigiano-Reggiano

Little Gem Lettuce Burrata mozzarella, tangerine, little beets and virgin oil dressing

“Into The Vegetable Garden” Too many vegetables to list, red quinoa and farro, citrus vinaigrette, leek pistachio soil

Wild Arugula Frisee, fuyu persimmon, buratta, brown butter croutons, cider candied onions, pomegranate vinaigrette

Dinosaur Kale Radicchio, shaved brussel sprouts, red apple, grated Pecorino Romano, caesar dressing, ciabatta croutons

Pear and Pomegranate Salad Watercress Avocado, shaved artichokes, poached egg, botarga, banyuls vinaigrette

Celery Root Salad Pomegranate seed, celery ribbons, fried parsley, buttermilk dressing

Butter Lettuce Salad Endive, frisée, Maytag Blue Cheese, caramelized pistachios

Asian Pear and Persimmon Salad Mizuna, dandelion, frisée, ginger vinaigrette, puffed wild rice, radish

SECOND COURSE SELECT TWO *pre-counts required 7 days prior to event*

Mary’s Chicken-Brick Style Butternut squash purée, charred treviso, rapini, smoked bacon lardons

Vadouvan-Yogurt Crusted Rack of Lamb Eggplant caponata, white polenta cake, lamb jus

Smoked Duck Breast Confit leg, lentil ragout, porcini, pickled persimmon, lingonberry emulsion

Black Garlic Rubbed New York Smoked potato emulsion, oven charred heirloom carrots, little beets, nasturtium

Duo of Braised Short Rib Beef filet, carrots, ginger, smashed potatoes with rosemary, mustard seed beef jus

Striped Bass Cauliflower crème, blistered multicolor cauliflower, pine nut, raisin, fire roasted tomato saffron vinaigrette

Pan Roasted Loch Duart Salmon Garlic-celeriac puée, black kale soffrito, crispy sunchoke, herb emulsion

Barramundi Black Thai rice pilaf, cucumber papaya salsa, toasted cashew, passion fruit-papaya seed vinaigrette

Bacon-Shallot Crusted Cedar Planked Salmon Du Puy lentil ragout, endive, celery root cream, preserved kumquat

DESSERT SELECT ONE

White Chocolate Cheesecake Bto cookies, lime meringue, cranberry compote

Chocolate Pretzel Bread Pudding vanilla sauce, popcorn tuille, caramel popcorn

Milk Chocolate Brownie Popcorn chantilly, bourbon caramel sauce, cocoa nib nougatine

Almond Pear Tart Poached pears, yogurt chantilly, red wine reduction

Empire Apple Tart Brown Butter Streusel Crème fraiche Chantilly, apple gastrique, apple chip

Chocolate Cake Rocher Coffee chantilly, cake tuille, chicory meringue

Vanilla Mousse Pistachio sponge, cherry tapioca, pistachio chantilly

Hazelnut Millefeuille Chocolate banana cake, lime chocolate chantilly, hazelnut cream

Triple Layer Chocolate Mousse Passion fruit gel, pecan nougat, banana chocolate cake

***Menu items subject to change based on availability*

DINNER CONT'D

BUFFET SILVER 52 30 guest minimum

Includes assorted rolls, butter, iced tea, and freshly brewed regular and decaffeinated coffee.

STARTER SELECT ONE

Spring to Summer Salad Fresh greens, grilled summer vegetables, sweet corn, avocado, red onion

Classic Caesar Salad Tender hearts of Romaine, shaved Parmesan, garlic foccacia, croutons

Crisp Baby Lettuce Endive, cherry tomato, citrus vinaigrette

Farro and Quinoa Salad Kale, carrots, yellow beets, radishes, walnuts

ENTRÉES SELECT TWO

Fresh Atlantic Salmon Mustard and applewood smoked bacon crust

Grilled Mahi Salsa verde, grilled barbecue onion

Grilled Hanger Steak Fresh herb chimichurri

Porcini-rubbed Flat Iron Steak Cipollini onions, sauce Bordelaise

Grilled Chicken Breast Caramelized garlic, lemon, light rosemary jus

ACCOMPANIMENTS SELECT TWO

Olive oil mashed potatoes

Braised carrots, fennel, apricot, pistachio

Roast red potatoes, rosemary

Couscous, gold raisin, almonds, mint

Lemon-scented baby spinach

Grilled asparagus, rosemary

Summer squash, roasted sweet peppers, basil

MINI DESSERTS

Raspberry Lemon Tart Graham tart shell, raspberry jam, lemon curd, Italian meringue

Berry Cheesecake Speculoos, crème fraîche cheesecake, fresh red berries

Chocolate Praline Rocher Hazelnut crèmeux, espresso Chantilly, hazelnut chocolate glaze

Add Another Course Supplement \$10

Can't Decide? Offer two entrées! Supplement \$10 (Pre-count required 7 days before event)

Create a restaurant experience

Allow guests to select the choice of 2 entrées tableside, supplement \$10 (Four-course minimum)

DINNER CONT'D

BUFFET GOLD 62 30 guest minimum

Includes assorted rolls, butter, iced tea, and freshly brewed regular and decaffeinated coffee.

FIRST COURSE SELECT ONE

Spring Greens and Herb Salad Shaved vegetables, Asian pear, Hook's aged Cheddar, hazelnuts, Sherry hazelnut vinaigrette

Seasonal Tomato Caprese Salad Basil burrata, olive oil, Maldon sea salt, Saba

Gem Lettuce Caesar Salad Parmesan-lemon-anchovy dressing, grated egg, garlic croutons, white anchovy, Parmesan

ENTRÉES SELECT TWO

Wild Isles Salmon Chorizo mussel nage, fennel, tomato

CAB Hanger Steak Shallots, watercress, beef jus

Jidori Chicken Breast Moroccan couscous, apricot, pine nuts, ras el hanout, cucumber-mint raita

Herb Ricotta Agnolotti Parmesan sauce

VEGETARIAN OPTION

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, Parmesan

ACCOMPANIMENTS SELECT TWO

Mashed potatoes, olive oil

Duck fat fingerling potatoes

Forest mushroom risotto

Glazed farmers market vegetables

Grilled asparagus, Parmesan, rosemary

Blistered green beans, Szechuan sauce, pink peppercorns

MINI DESSERTS SELECT THREE

Lemon tart

Cranberry cheesecake

Black forest cup

Éclair

Chocolate cake rochers

Opera cake

Apple pie

Pistachio financier

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