



SAMPLE DINNER MENU



STATIONED HORS D' OEUVRES

Cheese Displays

Variety of European Cheeses accompanied by Rustic Breads, Flowering Kale, Dried & Fresh Fruits
Vegetable Crudite with Middle Eastern Accoutrements, Toasted Pita Bread

these stationed hors d' oeuvres will remain plentiful during cocktail hour

PASSED OR STATIONED HORS D' OEUVRES

PLEASE CHOOSE 3

SEE COCKTAIL MENU FOR CHOICES AND EXAMPLES

ENTRÉES

PLATED OR BUFFET STYLE

PLEASE CHOOSE 1

FROM EACH CATEGORY

FISH CHOICES

BRAISED WILD ALASKAN HALIBUT

sake infused blood orange glaze with fresh basil

PAN SEARED WILD ALASKAN HALIBUT

Japanese sweet red miso glaze with zesty lemon

ROASTED WILD ALASKAN HALIBUT

mango beurre blanc and Thai cucumber relish

MEAT CHOICES

SANTA BARBARA TRI-TRIP

BBQ Your Way!

Served with Creamy Horseradish & Classic French Demi Glaze Steak Sauce

SLOW ROAST PRIME RIB

Served with Creamy Horseradish & Classic French Demi Glaze Steak Sauce