

# Dinner Menu

---

## Display Selections

### Amuse Bouche

Chef's Selection

### International Display

Fresh Vegetable Crudité

*Accompanied by Various Dips*

Roasted Vegetable Plate

*A Selection of Peppers, Zucchini, Squash and Eggplant*

Artisanal Bread display

*Accompanied by Various Spreads*

International & Domestic Cheese Board

*Accompanied by Assorted Fruits*

Charcuterie Station

*Various Meats, Pâtés and Rillettes*

Mini Empanadas

*Assortment of Vegetable, Cheese and Meat*

## Seated Dinner Selections

*Appetizer, Entrée and Dessert*

### Starter

Lobster Bisque

*Or*

## **Mixed Baby Greens**

*Toasted Pine Nuts and Vinaigrette Dressing*

## **Entrées**

### **Petit Filet Mignon**

*In a Classic Red Wine Demi-Glace*

### **Seafood Ravioli**

*Mixed Seafood Ravioli topped with a Fra Diavolo Sauce*

### **Free-Range Rosemary Garlic Chicken**

*Roasted Breast of Chicken, Fresh Rosemary and Garlic in a Sherry Wine Reduction*

### **Honey-soy Broiled Wild Salmon**

*Sesame Seed topped Salmon Fillet marinated with Soy, Honey and Ginger*

### **Vegetarian Harvest Paella**

*Valencia Rice, Local Seasonal Vegetables and Grilled Mushrooms in a Red Pepper Sauce*

## **Sweet Ending**

### **Dessert Sampler**

*Plated Assortment of Chef Selected Seasonal Desserts*

*Due to the seasonality of local fresh ingredients, all menus are subject to change.*