

## DINNER PARTY ENTREES

## DINNER SALADS

Spring Greens with Arugula, Citrus, Fennel, and Shaved Parmesan with Lemon  
Vinaigrette

Homemade Cesar with Romaine, Creamy Dressing, and Sourdough Crouton

Asparagus and Mixed Greens with Cucumber, Radish, Avocado and Dill with  
Champagne Vinaigrette

Medley of Winter Garden Greens, Fresh Blueberries, Pomegranate, Candied Pecans and  
Chevre Tossed in a Tangy Lemon Poppyseed Vinaigrette

Strawberry, Feta, and Spinach Salad with Candied Walnuts and Balsamic Reduction

Mixed Greens, Garbanzo Beans, Sun Dried Tomatoes, Cucumber, Lemon Zest Salad



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## CHICKEN

Vino Braised Succulent Thigh in an Orange Paprika and Dijon Marinade with  
Roasted Red Onion

Spinach and Chevre Stuffed Chicken with Tomato Cream

Chicken Piccata with Crisp Capers and Homemade Butter Sauce

Roasted Rosemary Lemon Chicken Breast with Tomato Confit

Oven-Roasted Chicken Marsala with Roasted Mushrooms, Fresh Parsley on  
Rustic Tuscan Polenta

Chicken Coq Au Vin in a Burgundy Cognac Marinade, Medley of Cremini  
Mushrooms, Pearl Onions and Smoky Pancetta with Thyme

Airline Chicken with Wilted Sauteed Spinach, Mustard Pan Sauce



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## BEEF

Slow Roasted Brisket Bordelaise with Root Vegetable Medley

Grilled Flank Steak with Mint and Gremolata and Roasted Zucchini

Baked Sage Meatballs with Creamy Parmesan Orzo

Santa Maria Grilled Tri Tip with Smokey Peppered Caramelized Crust and Grilled Onions

Pan Roasted Petit Filet Mignon with Rosemary Browned Butter

Argentinian Skirt Steak with Homemade Chimichurri

Braised Short Ribs with Apple Reduction and Fennel Slaw

Little Bear Surf 'n Turf with Pan Seared Tender Petite Filet, Served with Grilled Shrimp,  
and Tangy Mango Romesco Sauce with Asparagus Spears

Slow Roasted Prime Rib with Homemade Zip Sauce and Creamy Horseradish



# DINNER PARTY ENTREES

Served hot in chafing dishes  
Each Full Tray Feeds 50 (Half Trays Available)

## VEGAN/VEGETARIAN

Roasted Mushroom, Spinach, and Garbanzo Bean  
Wellington

Mushroom Risotto with English Peas and Roasted  
Asparagus (GF)

Roasted Autumn Squash, Quinoa and Spinach Quiche

Lentil “Beetloaf” with Maple Thyme Glaze

Vegan Cacio e Pepe with Crumbled Cashew, Garlic,  
Black Pepper and Cremini

Black Caviar Lentil Bolognese with Rigatoni, Red  
Wine Tomato Sauce, Fresh Oregano

Portobello Piccata with Crispy Capers, Tarragon and  
White Wine Sauce



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## SEAFOOD SPECIALTIES

Teriyaki Glazed Asian Seabass with Wilted Baby Bok Choy and Sauteed  
Mushrooms

Grilled Salmon with Honey Garlic Jerk Glaze and Spinach

Salmon Cakes with Roasted Red Pepper Coulis and Corn Salsa

Mediterranean Shrimp Bake with White Wine Lemon Sauce, Artichokes,  
Kalamata Olives, Tomatoes and Feta

Spicy Homemade Jerk Shrimp Skewers with Pineapple Salad

Sesame Encrusted Tuna Steak with Ginger-Sriracha Cream and Citrus Soy  
Carrots

Pan Seared Mahi Mahi with Chimichurri and Fresh Mango Salsa

Toasted Coconut Snapper with Cilantro Lime Butter

Grilled Black Pacific Cod with Salted Yogurt, Dill, Lemon Risotto





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## SAVORY MEATS

Pan Seared Pork Chops with Cherry-Apple Chutney and  
Thyme Reduction

Ground Lamb Meatballs with a Mint Yogurt Tzatziki  
over Orzo

Pulled Pork Ragu with Cheesy Parmesan Polenta  
Topped with Parsley and Sauteed Broccolini

St. Louis Style Pork Ribs, Glazed to Perfection with a  
Balsamic Reduction

Slow Roasted Pork Tenderloin with Fresh Orange and  
Fresno-Chile Marinade, Served with Roasted Garlic and  
Parsley

Leg of Lamb with Rosemary and Mint Pesto

Succulent Marinated Pork Tenderloin with Olive Caper  
Relish



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**VEGETABLE SIDES**

Roasted Brussel Sprouts with Pancetta and Parmesan

Haricot Verts Almondine

Grilled Asparagus with Parmesan

Harissa Carrots with Yogurt Drizzle and Pecans

Tuscan Kale, Lemon, and Roasted Garlic

Roasted Broccoli with Chili Flake

Braised Trumpet Mushrooms with Parsley and Soy Glaze

Steamed Vegetable Tossed in Roasted Garlic Oil

Roasted Corn Succotash with Confit Tomato

Sauteed Spinach with White Wine Sauce and Garlic



**DINNER PARTY  
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**STARCH SIDES**

Whipped Potato with Truffle

Roasted Yams, Miso Maple Glaze, Furikake

Antipasto Potato Salad with Salami, Mozzarella, Artichoke,  
Tangy Vinaigrette

Sweet Potato Au Gratin with Chevre

Hand Mashed Yukon Gold Potato

Roasted Redskin Potatoes with Rosemary and Garlic

Roasted Pine Nut and Garlic Rice Pilaf

Butternut Squash and Sage Risotto

5 Cheese Baked Mac

