

Extraordinary Events



An Invitation to an "Extraordinary Event" ...



Escape the traditional and start something extraordinary...

Extraordinary Events



The Cocktail Hour

Selected Hors D'oeuvre

(Choose 5)

Insalada caprese skewer

Bruschetta-tomato, pesto, aged goat's cheese

Crostini with roasted peppers, garlic and ricotta

Smoked salmon sour cream on potato pancake

Garlic pita crisp with hummus tapenade

Jumbo shrimp with cocktail sauce

Portobello steak fries, roasted garlic-balsamic aioli

BBQ pork on cheddar-polenta crisp

Teriyaki beef skewer, grilled scallions

Crab cake, tarragon tartare

Chicken potstickers with hoisin sauce

Mini cheese burger

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The Feast

Appetizers

Dungeness Crab Cake

Italian tartare sauce, crunchy lettuce

Wild Mushroom Agnolotti

herbs and crumbled goats' cheese

Parmesan Risotto

wild mushroom sauce

Cesar Salad

garlic anchovy dressing

Red & Yellow Tomato Carpaccio

basil oil vinaigrette, mesclun greens

Harvest Salad

butter lettuce, orchard fruit, candied pecans

Arugula Salad

aged balsamic and pecorino

Entrees

Grilled Scottish Salmon

English pea risotto, pea leaves

Roasted Alaskan Halibut

Blue Lake green beans, tomato confit, fingerling potatoes, Italian olives

Garlic and Herb Crusted Chicken Breast

roasted red potatoes and market vegetables

Oven Baked Organic Chicken Breast

potato puree and roasted market vegetables

Grilled Fllet Mignon

Yukon gold potato puree, delta asparagus, merlot sauce

Braised Short Ribs

potato puree, young glazed carrots and red wine sauce

Desserts

Vanilla Creme Brulee

Warm Chocolate Truffle Cake, Hazelnut Gelato

Apple Tart Tatin, Vanilla Ice Cream

Trio of Seasonal Sorbet

Seasonal Fruit Cobbler

Menu includes three courses and is served with regular & decaffeinated coffee & select hot teas. Please note: You may select one (1) appetizer, one (1) salad and you may have two (2) options for your entrée; counts are required three (3) days prior to the event.

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The Spirits

Two hour host premium bar and table-side wine service

selected premium liquor,
private label red & white wine,
imported and domestic beers
soft drinks and mineral waters

All prices include the above menu including service charge and sales tax.

**Luncheons (11 AM - 4 PM)
\$115.00 per Person**

**Evenings (6 PM - 12 AM)
\$150.00 per Person**

**Saturday Evenings (6 PM - 12 AM)
\$170.00 per Person**

Extraordinary Weddings is only available to new weddings that contract after July 13, 2009 and take place by December 31, 2010. Pricing is based upon availability.