



Great Room Plated Dinner One

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Andrei's Caesar Salad

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing **vg**

Mains (Host to pre-select two Mains)

Beef Short Rib

Boneless Braised CAB Beef Short Rib, Cipollini Onion, Broccolini, Yukon Gold Potato Purée, Horseradish Cream

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Confetti Orzo, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Au Jus

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric **vn**

Desserts (Host to pre-select one Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$57 per person

* Menu pricing is subject to 22% taxable service charge and 7.75% sales tax.

** Menus & Pricing are subject to change based on availability



Great Room Plated Dinner Two

Starters (Host to pre-select 1 Starter)

Arugula Salad

Baby Wild Arugula, Julienne Radicchio, Shaved Grana Cheese, Toasted Sliced Almonds, Agave Balsamic Vinaigrette

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Green Lentil Soup

Green Lentil, Mirepoix Vegetables, Tomato Broth vn

Mains (Host to pre-select two Mains)

Grilled C.A.B. New York Steak

Grilled C.A.B. New York Steak, Crushed Rosemary Potatoes, Sautéed Broccolini, Green Mojo Sauce

Grilled Salmon

Chermoula-Marinated Grilled Scottish Salmon, Confetti Rice, Broccolini, Lemon Olive Oil Emulsion

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Confetti Orzo, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Natural Au Jus

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric vn

Desserts (Host to pre-select one Dessert)

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

Seasonal Carrot Cake

Andre's Seasonal Carrot Cake, Cream Cheese Frosting

\$67 per person

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Great Room Plated Dinner Three

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Andrei's Caesar Salad

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing **vg**

Green Lentil Soup

Green Lentil, Mirepoix Vegetables, Tomato Broth **vn**

Mains (Host to pre-select two Main)

Filet Mignon

8 oz. Beef Tenderloin, Roasted Fingerling Potatoes, Blue Lake Green Beans, Cabernet Reduction

Grilled Salmon

Dill Marinated Grilled Salmon, Israeli Confetti Couscous, Sautéed Broccolini, Green Asparagus, Lemon Emulsion

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Confetti Orzo, Oven-Dried Tomato, Broccolini, Rosemary-Lemon Au Jus

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric **vn**

Desserts (Host to pre-select one Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

\$77 per person

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Duo Plated Dinner

Starters (Host to pre-select one Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Agave Balsamic Vinaigrette

Andrei's Caesar Salad

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing **vg**

Green Lentil Soup

Green Lentil, Mirepoix Vegetables, Tomato Broth **vn**

Mains (Host to pre-select one Main Duo Course option)

Beef Short Rib & Sea Bass \$77

House-Braised Short Rib, Pan-Roasted Sea Bass, Garlic Potato Purée, Blue Lake Beans, Red Wine Jus

New York Steak & Shrimp \$77

Thick-Cut New York Steak, Fresh Herb-Marinated Shrimp, Multi-Color Fingerling Potatoes, Broccolini, Cabernet Demi Glace, Chermoula

Filet Mignon & Sea Bass \$80

Grilled Filet Mignon, Crispy Skin-On Pan-Roasted Sea Bass, Risotto Primavera, Broccolini, Cabernet Reduction, Local Micro Greens,

Filet Mignon & Scallops \$85

Filet Mignon Medallions, Pan-Seared Pacific Scallops, Yukon Gold Rosemary Crushed Potatoes, Blue Lake Beans, Peppercorn Sauce

Desserts (Host to pre-select one Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream



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Dinner Buffets

Minimum Order of 20 Guests

Baja \$58 per person

Spicy Chicken Salad with California Crispy Romaine Lettuce, Cilantro Marinated Chicken, Yellow Corn, Jicama, Cucumbers, Cherry Tomatoes, Tortilla Strips, Spicy Lime Vinaigrette
Romaine Heart Salad with Cilantro Ranch Dressing
Melon Salad with Mint and Tequila
All Natural Beef & Chicken Fajitas with Red Onions & Tomatoes
Blackened Salmon with Green Tomatillo Salsa
Mexican Rice with Tomatoes, Peas & Grilled Corn
Tortilla Chips & Pico de Gallo
Roasted Peppers with Cilantro & Jalapeño
Oaxaca Cheese, Sour Cream, Escabeche & Warm Tortillas
Vanilla Pot De Creme
Chocolate Tart with Dulce De Leche

Californian \$62 per person

Local Farm Field Greens with Seasonal Baby Tomatoes, Agave Balsamic Vinaigrette
Andreï's Caesar Salad with Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing
All Natural Braised Beef Short Rib
Local Pan-Roasted White Fish, Tomatillo Relish, Aji Amarillo Sauce
California Seasonal Vegetable Medley with Roasted Garlic & Fresh Herbs
Weiser Farm Fingerling Potatoes, California Ranch Olive Oil, Green Onion
Seasonal California Fruit Tart with Almond Cream
Chocolate Ganache Cake Bites
Raspberry Lemon Crumble Bar

Italian \$62 per person

Panzanella with Mozzarella, Tomato, Red Onion, Cucumber, Garlic Croutons, Basil Vinaigrette
Wild Arugula & Radicchio Lettuce with Parmesan Cheese & Agave Balsamic Vinaigrette
Penne Pasta with Spicy Pomodoro Sauce
Market Seabass with Green Asparagus Sauce & Capers
Parmesan Chicken with Lemon Caper Sauce
Fregola Sarda Primavera
Seasonal Vegetables with Roasted Garlic & Basil
New York Cheesecake, Balsamic Caramel
Lemon Tart with Fresh Raspberries
Tiramisu Cake Bites

Mediterranean \$66 per person

Baby Spinach & Romaine Heart Salad with Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette
Seasonal Tomato & Buffalo Mozzarella Salad
Chermoula-Marinated Salmon with Kaffir Lime Sauce
Mediterranean Spiced Beef & Chicken Kebabs
Sundried Tomato & Goat Cheese Ravioli with Purple Basil, Fresh Tomato Sauce & Grated Parmesan Cheese
Vegetable Mediterranean Couscous
Hummus, Tzatziki & Dolmades with Mediterranean Flatbread
Marinated Mediterranean Olives with Spices & Fresh Herbs
Chocolate Ganache Cake
Honey Greek Yogurt Mini Parfait
Lemon Tart with Fresh Raspberries

**Add Bread and Butter Service to any of the above Buffets \$2.50 per person*

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