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SAMPLE DINNER MENUS

Barcelona Siesta - A Tapas-Inspired Dinner Menu

Appetizers

Toasted baguette rubbed with fresh tomato, garlic and olive oil puree topped with manchego cheese

Smoked salmon with capers, red onions and chives, served with dill cream sauce

Bacon wrapped dates

Soup Course

A duet of roasted garlic cream and sherried artichoke bisque
with mussel and marcona almond garnish

Salad Course

Chilled asparagus and grilled shrimp served with cabrales cheese, tomato, avocado and a duo of piquillo pepper vinaigrette and cumin mayo

Entrée

Chorizo stuffed pork loin rubbed with smoky paprika

Saffron rice with forest mushrooms

Chilled fennel slaw

Cheese Course

Goat cheese rolled in roasted caramelized pecans, served with fresh pear, toast points & grapes

Dessert

Spanish chocolate fondue with berries, poundcake, dried fruits and nuts

Sautéed bananas with caramel sauce and pistachios



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A Chinese Celebration

Cocktails and Appetizers

Chef Cali will be in kitchen preparing appetizers as guests observe and have cocktails
Lettuce wraps (chicken and vegetarian)
Cranberry crabmeat rangoon
Pot stickers with shrimp and cilantro
Salt and pepper spare ribs

Guests are invited to dinner ...

Dinner concept: Exploring China through the varied flavor dynamics – sweet, salty, spicy, sour – small plates of “big tastes” all artfully presented

Spring sweet corn soup with frizzled leeks

Sweet-n-Sour Salad “Napoleons” – layers of grilled asparagus, Chinese eggplant, long beans, daikon radish, bok choy, pea pods drizzled with Asian sweet-n-sour vinaigrette

Black bean scallops with Chinese broccoli

Chinese five spice lacquered duck breast with scallion pancake

Mango bbq glazed salmon with crispy noodle cake

Surf-n-Turf – lobster and beef with spinach, black pepper and garlic

Desserts

A trio of coconut custard, banana spring rolls with chocolate sauce and Chinese steamed sponge cake with ginger ice cream



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California Wine Dinner Menu

Hors d'oeuvres

Silver dollar crab cakes with zesty three pepper aioli

Four cheese white pizza ... petite pizzas with provolone, asiago, mozzarella and parmesan on a flaky pastry crust

Baby teardrop tomatoes stuffed with herbed goat cheese and fennel relish

A trio of fritters ... artichoke, corn, zucchini

Soup Course

Roasted squash soup with a touch of cumin and nutmeg

... served in an acorn squash bowl with parmesan crisp

Salad Course

Napa Valley Salad

Sugar-seared pears, candied nuts, bleu cheese, shaved fennel, viva tierra organic apples, preserved apricots, red cabbage, hearts of palm and cranberries atop a bed of baby greens with champagne shallot vinaigrette

Intermezzo

Blackberry Ice

Entrée

Telicherry pepper-crusted filet mignon with caramelized onions and fennel

Citrus poached petite lobster tail

Mashed root vegetables

Garlic thyme broccolini

Dessert

Triple berry cobbler with hand-made cinnamon whipped cream



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Fork of Fire Dinner Menu

Hors d'oeuvres

Wasabi-dusted grilled scallop with red pepper relish served in a Chinese soup spoon

Spanish stuffed mushrooms

Tropical chicken piri piri with warm pineapple jalapeno salsa

Andouille Brochettes ... skewers of Cajun sausage with grilled peppers and onions

Sonoran Salsa Bar (*ranging from sweet and mild to tongue scorcher*) ... served with chips

Peach watermelon with mint

Traditional pico de gallo (mild) (for the purists)

Orange jalapeño

Tomatillo lime

Black bean and roasted corn & garlic

Tongue-o-Fire tomato and habanero

Soup Course

Roasted red pepper with crème fraiche swirl

Salad Course

7-Layer Caprese Salad

Third Course

Intermezzo - "Smoking" blood orange sorbet in baby clementine

Entrée

Duo of Cajun-spice encrusted tenderloin of beef and jumbo cilantro-lime-butter prawn with poblano pepper mashed potatoes, corn fritter

Dessert

Flaming tableside dessert -- Cherries Jubilee

Chocolate chipotle molten lava cakes

White chocolate dipped green grapes dusted with cayenne

Avocado and lime cheesecake

Tropical fruit ka-bobs with lime yogurt and raspberry dipping sauces



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Vegetarian Buffet

Appetizers

Thai salad rolls
Bruschetta with eggplant and peppers
Eggrolls with dipping sauce
Artichoke strudel
Potato and plantain galettes

Salads

Santa Fe Chopped Salad

From the red rock mountains comes this visually stunning salad – rows of black beans, roasted corn, tomatoes, avocados, red and yellow peppers, jicama and tortillas strips on a bed of baby greens with smoky pepper dressing

Asian Salad

Shredded bok choy, mandarin oranges, red and green peppers, cilantro, slivered almonds, green onions and crispy won ton noodles with sesame dressing

Athenian Tabbouleh Salad

A light, vegetarian salad that is dynamic in flavor -- tomatoes, red onions, kalamata olives, fresh parsley, cucumbers tossed with the healthy grain – tabbouleh

San Francisco Cobb

Tomatoes, roasted cumin beets, crispy leeks, roasted carrots on a bed of baby greens with roasted garlic drizzle

Entrees

27 Layer “Free Form” Roasted Vegetable Tart

Sesame Eggplant with Green Onions

Linguine with Zucchini and Mint

Wild Mushroom Risotto

Broccoli and Cauliflower Gratin



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Thai Time

Fresh Thai Spring Rolls

Rice roll wrappers filled with glass noodles, cilantro and mint, cucumber, carrot, scallion, red pepper... an assortment of smoked salmon, grilled shrimp, poached chicken

Chicken Satay

Tender, white meat chicken threaded on skewers with peanut dipping sauce and sweet and sour cucumber salad

Crab Rangoon

Crispy wontons filled with crabmeat and cream cheese with three pepper dipping sauce

Hot and Cold Ying Yang Sesame Noodles

Soba noodle salad with bok choy, napa cabbage, shredded carrot, ginger, cucumber, broccoli -- One side tossed in hot chili vinaigrette the other side tossed in cilantro lime dressing

Petite Egg Rolls

Mini vegetarian eggrolls with hot mustard and sweet and sour sauce

Beef and Broccoli

Beef and flashed fried broccoli with garlic stir-fried in oyster sauce with vegetable fried rice

Desserts

Lil' pots of love ... spoon desserts: coconut crème brulee, pots de crème, jasmine rice pudding with marigold and mango



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Autumn Harvest Dinner Menu

Guests will have their choice of one in each category; menus will be at each guest's place when they sit-down

Soups

(choose one)

Shrimp bisque with sherry

Cream of wild mushroom with rosemary toast

Cream of tomato basil with goat cheese crouton

Salads

(choose one)

Caprese salad with fresh mozzarella and basil vinaigrette

Tender butter lettuce salad with raspberry vinaigrette

Crisp romaine hearts with herbed croutons and caesar dressing

Entrees

(choose one)

Grilled petite filet with potato puree, vegetable medley and cabernet sauce

Oven roasted organic amish chicken breast with lemon caper sauce and basil parmesan risotto

Island grilled halibut with rum sauce and grilled citrus rice pilaf

Dessert

Brulee Babies – a trio of the season's crème brulee



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Thanksgiving Dinner

Carving Stations

Slow-Roasted Tom Turkey
Deep Fried Southern Turkey
Herb-Encrusted Prime Rib

Side Dishes

Cornbread stuffing
Buttermilk mashed potatoes
Bourbon walnut sweet potato mash
Green beans with crispy shallots
Roasted root vegetable mélange
Maple bacon brussels spouts
Aunt Edith's mac-n-cheese casserole
Cranberry tangerine sauce, gravy & horseradish cream sauce

Desserts

Pumpkin Pie
Pecan Pie
Sweet Potato Pie
Apple Cobbler
Carrot Cake



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New Year's Eve Dinner "An Evening Under the Stars" **Star-studded 5-course dinner paired with wines and champagnes**

First Course

Roasted new potato, earl gray tea-smoked salmon, crème fraiche, caviar garnish

or

Oxtail terrine with truffle vinaigrette

Second Course

Chanterelle mushroom bisque with rosemary brioche crouton

or

Belon oyster bisque with crispy fried shallots

Entrée

Duet of herb crusted beef tenderloin and butter poached lobster, fennel and orange salad, potatoes anna

Dessert

Lemon 4.0

Italian lemon poundcake with lemon curd filling, petite frozen lemon soufflé, lemon tart, lemon ice cream sandwich



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Holiday Open House

Fondue Buffet

Authentic mountain swiss and gruyere cheese fondue
Decadent bittersweet chocolate and brandy fondue
Southwestern cheese and chorizo Fondue

... Accompanied by toasted baguette, blanched broccoli and cauliflower florets, granny smith apples, strawberries, poundcake, dried fruits and nuts, baby bananas, fresh melon, toasted tortilla chips

Appetizer Buffet

Rosemary Shrimp

Large, grilled shrimp on a rosemary skewer with marinated mozzarella, fresh basil and tomato wrapped in prosciutto

Asiago Asparagus

Tenderly blanched asparagus wrapped in crispy asiago cheese blanket

Brie En Croute

Baked "beggar's purses" of brie, apricot glaze, slivered almonds baked inside flaky puff pastry

Tart Provence

Caramelized Onion and Bleu Cheese Thyme Tartlets