

## **Sit Down Plated Dinner**

Dinners include Choice of Salad & Dessert  
Entrees served with our Chef's Selected Accompaniments  
With Freshly Baked Bread Rolls & Butter, Freshly Brewed Coffee, Iced Tea  
(Hot Tea & Decaf are available on request)

### ***Salads***

(Choice of one)

#### ***California Mixed Green Salad***

With Choice of Dressing

#### ***Classic Caesar Salad***

With Creamy Anchovy Caesar Dressing

#### ***Spinach Salad***

With Mushrooms, Mandarin Oranges & Sesame Soy Dressing

#### ***Butter Lettuce with Pecans***

With Raspberry Vinaigrette

#### ***Baby Arugula Salad***

With Shaved Fontina, sliced almonds, cracked black pears, croutons and topped with champagne dressing

#### ***Winter Salad***

Romaine Lettuce with shredded Swiss cheese, sliced apples, sliced pears, croutons and topped with wasabi dressing

***All prices subject to 21% service charge and applicable taxes***

## **Sit Down Plated Dinner**

### ***Entrees***

#### ***Chicken a la Grosvenor***

Boneless Chicken Breast filled with Diced Prawns, Mushrooms,  
Diced Tomatoes & Herbs, served with Tri-colored Pepper Sauce  
\$52.95 per Person

#### ***Chicken Wellington***

Breast of Free-Range Chicken, Wrapped in Puff Pastry with Herbs,  
Mushrooms & Pâté, served with a Champagne Cream Sauce  
\$52.95 per Person

#### ***Chicken Cordon Bleu***

Chicken Breast stuffed with Prosciutto ham, fontina cheese,  
Fresh leaves of thyme and topped with porcini mushrooms sauce  
\$54.95 per Person

#### ***Chicken Parmesan***

Sautéed Breast of Chicken with Mozzarella Cheese & Roasted Tomato Sauce  
\$52.95 per Person

#### ***San Francisco Crab Cakes***

Two generous sized Cakes loaded with Crab Meat topped with Apricot Gin Sauce  
\$52.95 per Person

#### ***Camarones Al Carbon***

Skewer Grilled Tiger Prawns with Tomatoes, Onions, Bell Peppers, Mushrooms  
Topped with Sweet Green Tomatillo Sauce  
\$53.95 per Person

#### ***Alaskan Salmon***

Char-Grilled & served with Lemon-Dill Sauce  
\$54.95 per Person

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## **Sit Down Plated Dinner**

### ***Entrées***

#### ***Petrale Sole Chardonnay***

Grilled Dore Style, topped with toasted, sliced Almonds & Chardonnay Beurre Blanc  
\$56.95 per Person

#### ***Grilled Halibut Steak***

Served with Lemon-Mushroom Sauce  
\$58.95 per Person

#### ***Stuffed Pork Tenderloin***

Pork Tenderloin Stuffed with Dried Cranberries, Pine Nuts, Carrots, Sweet Potatoes,  
Onions, Garlic & Shallots  
\$52.95 per Person

#### ***Broiled New York Steak***

10oz U.S.D.A Choice, served with Peppercorn Cabernet Demi-Glaze Sauce  
\$54.95 per Person

#### ***Prime Rib of Beef***

Slowly Roasted U.S.D.A Choice, served with its own Natural Juices  
& Creamy Horseradish  
\$56.95 per Person

#### ***Fillet Mignon***

Served with Béarnaise Sauce & Mushroom Cup  
\$59.95 per Person

#### ***Broiled Petite Fillet with Bourbon Glaze***

Tenderloin of Beef with Herbed Demi-Glaze, partnered with a Salmon Fillet  
\$66.95 per Person

*All prices subject to 21% service charge and applicable taxes*

## *Sit Down Plater Dinner*

### *Desserts*

(Choice of One)

*New York Cheesecake*

*Chocolate Decadence Cake*

*Tiramisu*

*Macadamia Nut Cake or Italian Rum Cake*

*Mango Mouse*

*Apple Tarts*

*Chocolate, Vanilla, or Strawberry Haagen Daz Ice Cream*

*A cake cutting fee of \$2.00 per Person applies if Banquet Staff is needed to cut the Cake*