

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

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
\$36.95 per Person

Chicken Wellington

Breast of Free-Range Chicken, Wrapped in Puff Pastry with Herbs,
Mushrooms & Pâté, served with a Champagne Cream Sauce
\$35.95 per Person

Chicken Cordon Bleu

Chicken Breast stuffed with Prosciutto ham, fontina cheese,
Fresh leaves of thyme and topped with porcini mushrooms sauce
\$35.95 per Person

Chicken Parmesan

Sautéed Breast of Chicken with Mozzarella Cheese & Roasted Tomato Sauce
\$35.95 per Person

San Francisco Crab Cakes

Two generous sized Cakes loaded with Crab Meat topped with Apricot Gin Sauce
\$36.95 per Person

Camarones Al Carbon

Skewer Grilled Tiger Prawns with Tomatoes, Onions, Bell Peppers, Mushrooms
Topped with Sweet Green Tomatillo Sauce
\$36.95 per Person

Alaskan Salmon

Char-Grilled & served with Lemon-Dill Sauce
\$37.95 per Person

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Entrées

Petrале Sole Chardonnay

Grilled Dore Style, topped with toasted, sliced Almonds & Chardonnay Beurre Blanc
\$38.95 per Person

Grilled Halibut Steak

Served with Lemon-Mushroom Sauce
\$39.95 per Person

Stuffed Pork Tenderloin

Pork Tenderloin Stuffed with Dried Cranberries, Pine Nuts, Carrots, Sweet Potatoes,
Onions, Garlic & Shallots
\$34.95 per Person

Broiled New York Steak

10oz U.S.D.A Choice, served with Peppercorn Cabernet Demi-Glaze Sauce
\$38.95 per Person

Prime Rib of Beef

Slowly Roasted U.S.D.A Choice, served with its own Natural Juices
& Creamy Horseradish
\$40.95 per Person

Fillet Mignon

Served with Béarnaise Sauce & Mushroom Cup
\$41.95 per Person

Broiled Petite Fillet with Bourbon Glaze

Tenderloin of Beef with Herbed Demi-Glaze, partnered with a Salmon Fillet
\$44.95 per Person

Sit Down Plater Dinner

Desserts

(Choice of One)

New York Cheesecake

Chocolate Decadence Cake

Tiramisu

Macadamia Nut Cake or Italian Rum Cake

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

All prices subject to 21% service charge and applicable taxes