
Plated Dinner Menu

priced per person
minimum guest count - 35

- 5 Courses – First Course, Soup, Salad, Entrée, Dessert
4 Courses – Soup, Salad, Entrée, Dessert
3 Courses – Salad, Entrée, Dessert

Passed Hors d'oeuvres:

Roast Beef Crostini with Spanish Manchego, arugula, capers
and double mustard aioli
Smoked Salmon Crepe Pinwheels with radish greens, caperberries, and dill crema
Sesame Tuna Tartare in a petite cone topped with a wasabi aioli
and ginger tobiko
Fig Tapenade on Roasted Shallot and Pepper Biscotti with
bleu d'auvergne and candied walnuts
Petite Corn Madeline topped with herbed boursin
Minced Thai -Style Beef with ginger mint and soy in a cucumber cup
Buttery Phyllo Triangles filled with sun-dried tomato and feta cheese
Belgian Endive Spears filled with peppered goat cheese,
fresh strawberries and candied walnuts
Asian Chicken Salad in a Phyllo Cup with asian pear, almonds,
dried cranberries, celery, green onions and a ginger
Tempura Shrimp with a wasabi glaze on a bamboo fork
Seared Scallop on truffled potato puree in a porcelain spoon
Bocconcini Napoleon Skewers with fresh mozzarella, grilled eggplant, fresh basil,
grape tomato and red pepper with saffron aioli
Ancho Chili Seared Chicken on a cornbread round topped with minced red
pepper, cilantro and chipotle aioli
Steak Frite, a grilled medallion of beef on a potato crisp with tarragon aioli
Arancini dusted with parmesan and served with sun dried tomato aioli
Artichoke Fritters with caper aioli
Ginger-poached prawn on a sushi rice round topped with cilantro aioli, siracha
sauce, and black sesame seeds
Shiitake Mushroom and truffled goat cheese with micro greens and
roasted peppers in crepe pinwheels

- First Course:** Smoked Salmon Pizzette with caperberry crema
 Shrimp and Sweet Potato Cakes with a chipotle remoulade
 Caramelized Onion and Tomato Tart with a balsamic syrup
 Wild Mushroom Crostini with a madeira cream
 Crab Cakes with a lobster sauce (add \$5.00)
- Soups:** Roasted Tomato Soup with a cambazola crouton
 Shrimp Bisque
 Carrot Ginger Soup with sherry and chive cream
 Butternut Squash Soup with nutmeg cream
 Creamy Mushroom and Wild Rice Soup
- Salads:** Organic Mesclun Greens with belgian endive, feta,
 and a roasted shallot vinaigrette
 Baby Spinach with dried cranberries, sugar coated pecans,
 chevre and an aged sherry vinaigrette
 Café Caesar with shaved parmesan and house made
 garlic croutons
 Mesclun Greens with green apple, toasted walnuts,
 crumbled pt. reyes blue cheese and a balsamic vinaigrette
 Baby Spinach with pear, pancetta, shaved parmesan
 and a dijon vinaigrette
 Baby Greens with haricot verts, goat cheese, toasted walnuts
 and a tapenade vinaigrette
- Entrées:** Rosemary Crusted Chicken Breast with a whole grain
 mustard sauce and herbed orzo
 Asian Glazed Salmon on jasmine rice with baby bok choy
 Grilled Chicken Breast with yukon gold mashed potatoes,
 baby spinach, and a marsala demi glace
 Grilled Salmon with balsamic mushrooms, sweet corn and
 basil mashed potatoes
 Seared Halibut over wild mushroom risotto with a
 basil beurre blanc (Please add \$5.00)
 Orange and Horseradish-Crusted Sea Bass with Wild Rice Pilaf
 Marinated Tri-Tip with caramelized onion polenta, gorgonzola
 and cabernet jus
 Marinated Pork Tenderloin with chipotle apple compote
 and cilantro mashed potatoes
 Pork Osso Bucco on herbed polenta with root vegetables
 Slow-braised Beef Short Ribs with gorgonzola polenta
 and red wine reduction
 Prime Rib with horseradish and yukon mash and red wine jus
 (Please add \$5.00)
 Petite Sirloin with a peppercorn and cognac demi glace
 on roasted garlic mashed potatoes (Please add \$5.00)
 Herb Crusted Filet of Beef with a wild mushroom gratin,
 and a sherry peppercorn sauce (Please add \$10.00)
 Roasted Rack of Lamb with an herbed mustard crust,
 zinfandel sauce, and a mint pesto couscous (Please add \$10.00)

Desserts:

Decadent Chocolate Cake with chambord crème anglaise
House-Made Strawberry Shortcake
with grand marnier scented whipped cream
Apple Galette with a housemade caramel sauce
Pear Frangipane Tart with fresh nutmeg cream
Lemon Mousse Terrine with raspberry coulis
Bruléed Rice Pudding with Caramel Sauce
Gingerbread with warm apples and cider sabayon
Lemon Poundcake with limoncello mascarpone and fresh berries
(seasonal)

Blind Dog Coffees and Teas

Vegetarian guests will always be accommodated with advance notice.

Menu pricing is based on one choice per course.

The Chef will include a seasonal vegetable where appropriate.

Custom Menus are available

All prices are subject to change without notice