



## Sample Entrees

**Pepper Crusted Prime Rib**  
with Orange Basil Vinaigrette and Creamed Garlic Potatoes

**Whole Roasted Beef Tenderloin**  
with Chanterelle and Shittake Cream Sauce, Potato Croquettes with Serrano Ham and Gruyere

**Cinnamon Spiced Duck Breast**  
with roasted Figs and Black Grapes in a Red Wine Butter Sauce over a Marcona Almond Honey and Sherry Puree

**Roasted Chicken**  
with Apricot glaze, Cinnamon Sugar and Mustard Seed, Creamed Vegetable Rice

**Roasted Salmon**  
with Blood Orange Vinaigrette, Roasted Fingerlings, Moroccan Olives, Asparagus, Sweet Red Peppers and Red Onions

**Roasted Pork Loin**  
with Mango Puree, Pickled Cucumbers, Arugula Oil, Queso Fresco

**Three Cheese Ravioli**  
with Warm Brown Butter, Torn Herbs, shaved Parmesan

**Artisan Cheese Spread**  
with International Cheese, roasted Balsamic Cherries, Apricot Mostardo, Rosemary Spiced Pecans, Marinated Olives, Assorted Breads, Crackers and Seasonal Fruit

**Raw Bar**  
with Oysters on the Half Shell, Steamed Spiced Shrimp, Fennel Fronds, Lemon Zest

**Mussels a la Plancha**  
tossed in a Cilantro Oil

**Little Neck Clams**  
in Oyster White Wine Broth, Horseradish Cocktail Sauce,  
Ponzu, Pear Pepper Rice Wine dipping Sauce