

Seated Dinners

Prices begin at \$32.00 per person; minimum of 50 people.

Menu One - \$32

- Tijuana Caesar Salad with Jicama, Avocado Slices, Ancho Chile Croutons and Southwestern Caesar Vinaigrette
- Southwestern Chicken Piccata with Red Bell Pepper Linguini Pasta with Poblano Cream Sauce
- Freshly Grilled Mixed Squash, Sweet Onions and Yellow and Red Peppers
- Jalapeno Cornbread and Rosemary Wheat Rolls with Whipped Butter
- Texas Best Banana Cream Pie

Menu Two - \$38

- Traditional Iceberg Wedge with Buttermilk Ranch Garnished with Crispy Hickory Bacon Bits, Chives, Split Cherry Tomatoes and Crumbled Bleu Cheese
- Grilled Steak Filet with Cabernet Sauvignon Sauce
- Roasted Garlic Mashed Potatoes
- Green Beans with Shallots and Pine Nuts
- Bavarian Millet and Petite Sour Dough Rolls with Herbed Butter
- Ibarra Chocolate Cake with Kahlua Crème Anglaise

Menu Three - \$40

- Asian Pear and Frisee Salad with Tamari Pecans and Oriental Vinaigrette
- Macadamia Nut-crust Mahi-Mahi with Sweet Ginger Sauce
- Jasmine Rice
- Sautéed Mixed Vegetables to include Haricot Vert, Mushrooms, Broccoli and Red Pepper Strips
- Sesame Seed Rolls and Herbed Muffins with Whipped Butter
- Individual Raspberry Crème Brûlée

Menu Four Dual Entrée - \$44

- Salad of Mixed Greens, Roma Tomatoes, Spanish Olives, Manchego Cheese, Prosciutto and Balsamic Vinaigrette
- Sautéed Sea Scallops and Chicken Breast Stuffed with Herbed Goat Cheese Served with Three Tomato Sauce
- Saffron Couscous with Roasted Cashews
- Glazed Sugar Snap Peas with Yellow Bell Peppers
- White and Wheat Rinner Rolls with Whipped Butter
- Jordon's Fudge Pie with Carmel Sauce and Orange Segments

Menu Five Dual Entrée - \$48

- Salad of Baby Greens with Roasted Red Pepper Strips, Polenta Croutons, Roasted Garlic and Red Wine Vinaigrette
- Australian Beef Tenderloin Medallion with Roasted Demi-glace Sauce and Mojito Glazed Chicken Breast
- Individual Pommes Anna
- Sour Dough Bread, Bavarian Millet Rolls and Miniature Herbed Muffins with Cheddar Cheese
- Sautéed Julienne Peppers, Zucchini, Carrots and Yellow Squash
- Grilled Banana Bread with Ginger Butter Sauce and Cinnamon Ice Cream

Menu Six Dual Entrée - \$52

- Classic Caesar with Organic Arugula, Baby Romaine, Shaved Asiago Cheese, Fried Capers and Polenta Croutons with Traditional Caesar Dressing
- Medallion of Premium Beef Tenderloin and Grilled Swordfish with Rosemary Gorgonzola Sauce
- Rosemary Roasted New Potatoes
- Asparagus Bundles with Lemon Zest
- Fresh Baked Focaccia Bread, Wheat Rolls and Miniature Cranberry Muffins with Whipped Butter
- Chocolate Dobosh Cake and Raspberry Sauce with Fresh Raspberries and Kiwi Spears

Multiple salads, entrees and desserts can be substituted for custom menus. The above menus are only a few examples of the many food requests that can be prepared to suit your needs. Kosher dinners can be provided on request.

