

FOUNDATION ROOM

EVENT MENUS



Plated Dinner Menu

Please pre-select one salad and one dessert for entire group.
guests **must pre-select entrées** and counts for all guests are due by 11:00 am
three business days prior to event.
groups of 25 or less have the option of choosing entrees on-site for an
additional charge of \$ 4.00 per person and with prior approval.
vegetarian entrée is available upon request.

first course

chef's selected soup of the day
Artisan Breads with gourmet spreads

second course

organic mesclun green salad
English cucumber, baby tomato, mature balsamic vinaigrette
"panzanella" salad
Herbed foccacia, organic tomatoes, fresh mozzarella, red onion confit

entrée course

New Zealand Blue Nose Bass
Orzo pasta stewed "puttanesca" style with garlic & artichokes
or
smoked organic Airline chicken breast
Asparagus manchego risotto, oven roasted tomatoes
Aged balsamic syrup and chicken jus
or
"horseradish-smoked" filet of beef tenderloin
Gruyere yukon galette, zucchini ribbons, crisped onions
Cabernet reduction

third course

"Ying Yang" - NY style cheesecake and chocolate brownie
Berry compote and candied lemon zest
strawberry rhubarb cobbler
"housemade" granola topping over strawberry rhubarb compote
Assorted house made gelatos and sorbet

prices do not include 7.5% sales tax and 20% taxable service charge

~
other menu items are available. please inquire.
prices & menu items are subject to change without notice. please consult your sales manager
when planning your menu.