



PLATED DINNER

CHOICE NIGHT OF, FROM LIMITED MENU FOR UP TO 20 GUESTS

If Choice Night of Then Vegetable & Starch Need to Be the Same

MORE THAN 20 GUESTS REQUIRES ENTREE COUNTS IN ADVANCE

CLIENT TO PROVIDE PLACECARDS DENOTING ENTREE CHOICE

Counts for Entrees are Due FOURTEEN Days in Advance of Your Event

Entree Counts Per Table Are Required

Parties Larger Than 100 Require the Vegetable & Starch to be the Same

STARTER COURSE (please select one)

Essential Baking Company Bread and Butter included with starter selection

Artisan Romaine Caesar Salad - Traditional Dressing, Parmesan Cheese, Hand- Torn Croutons

Spinach Salad - Pancetta Batons, Roasted Mushrooms, White Balsamic Vinaigrette gf

Mixed Field Green Salad - Seasonal Berries, Fresh Mint, Pistachios, Champagne Vinaigrette *gf, vgn

Romaine Salad - Cucumber, Tomato, Hand-Torn Croutons, White Balsamic Vinaigrette *vg

Salty's World Famous Seafood Chowder - Clams, Scallops, Shrimp, Potato, Apple-wood Smoked Bacon

(add \$2 per guest)

Salad Dressing Options:

Roasted Shallot, White Balsamic Vinaigrette, Seasonal Vinaigrette, Homestyle Ranch, Blue Cheese

ENTREE COURSE (please select three)

Blackened Steelhead, Whipped Sweet Potatoes, Smoked Jalapeno Butter, Arugula, Fig & Bacon*gf \$45.00

Simply Grilled Steelhead, Lemon Butter, Mashed Potatoes, Chef's Seasonal Vegetables*gf \$43.00

Dungeness Crab Stuffed Steelhead, Herbed Risotto, Béarnaise Sauce \$50.00

Mixed Grill Brochette, Roasted Fingerlings, Tomato Basil Chutney, Chef's Seasonal Vegetables \$43.00

Pistachio Crusted Halibut, Garlic Mashed Potatoes, Orange Beurre Blanc, Chef's Seasonal Vegetables \$50.00 (seasonal April- September)

Pistachio Crusted Swordfish, Garlic Mashed Potatoes, Orange Beurre Blanc, Chef's Seasonal Vegetables \$44.00

Herbed Garlic Shrimp Scampi, Crispy Garlic and Herbed Rice Pilaf, Arugula, Marinated Tomato, Aged Balsamic \$35.00

Lobster Ravioli, Saffron Creme & Asparagus Tomato Ratatouille \$40.00

Stuffed Free Range Chicken Breast, Mozzarella, Herbed Risotto Basil, Arrabbiata Sauce \$38.00

Free Range Chicken Breast, Caramelized Fennel & Corn Tomato Salad, Mashed Potatoes, Chef's Seasonal Vegetables \$35.00

Seared 6 oz Filet Mignon, Truffle Salt Dusted, Garlic Mashed Potatoes, Portobello Cream Sauce, Chef's Seasonal Vegetables *gf \$55.00

Grilled 10 oz New York, Garlic Mashed Potatoes, Butter Milk Blue Cheese Fondue, Merlot Demi-Glace, Chef's Seasonal Vegetables *gf \$48.00

6 oz Charred Coulotte Steak, Herbed Butter, Crispy Shallot, Garlic Mashed Potatoes, Chef's Seasonal Vegetables *gf \$40.00

6 oz Filet Mignon & 6 oz Lobster Petite Tail, Mashed Potatoes, Red Wine Demi & Citrus Butter *gf \$85.00

10 oz New York & King Crab Legs, Bleu Cheese & Demi-Glace \$95.00

6 oz Grilled Coulotte & Prawn Scampi, Garlic Whipped Potatoes, Herbed Butter, Crispy Shallots \$58.00

Spinach Ricotta Raviolis, Citrus Creme, Grilled Asparagus, Parmesan Reggiano, * veg (Spring/Summer) \$32.00

Butternut Squash Ravioli, Saffron Cream, Tomato, Basil, Parmesan (Fall/Winter) \$32.00

Vegetarian Napoleon, Roasted Mushroom, Piquillo Peppers, Spinach, Zucchini, Rainbow Carrot Chips, gf & vgn * \$33.00

TABLESIDE BEVERAGE SERVICE

-Cafe D'arte Coffees, Chado Teas included in menu pricing

CHILDREN'S PRICING

Children's Meals brought directly to their seat

Choice of ONE for all kids at event: Chicken Strips or Chicken Breast/Fries, Mac n Cheese, Kids Burgers/Fries, or Kid's Salmon with Mashed Potatoes and Veggies. \$21.50

* kids starter course is a cup of fruit included in price

VENDOR MEALS: chef's choice meals for vendors \$30.00

please serve at the same time as the head table

Example: DJ, Photographers, Wedding Planner