



The Fresh
Gourmet

DINNER PARTY
MENU

The Fresh Gourmet Café
2004 Huntington Drive
San Marino, CA 91108
(626)308-1720
www.thefreshgourmet.com

Peacock Café
301 N. Baldwin Ave
Arcadia, CA 91007
(626)446-2248
www.peacockcafearcadia.com

Menu #1

Chicken Tequila Fettucine

(Boneless Chicken Breast sautéed in a tequila lime cream sauce with assorted bell peppers and red onions)

Tomato Vodka Cream Sauce served over Bow Tie Pasta

Assorted Seasonal Oven Roasted Vegetables

Homemade Garlic Rolls

Italian Chopped Dinner

(Chopped Romaine, black olives, mozzarella cheese, grape tomatoes, yellow peppers, chopped salami, garbanzo beans & House Made Italian Dressing)

\$22.95 Per Guest

Menu # 2

Butter Dill Breast of Chicken

Mediterranean Rice Pilaf with Toasted Pine Nuts

Assorted Seasonal Vegetables

Rolls & Butter

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

\$23.95 Per Guest

Menu #3

Chicken Marsala

(served over your choice of rice pilaf or mashed potatoes)

Assorted Seasonal Vegetables

Homemade Garlic Rolls House

Dinner Salad

(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)

\$23.95 Per Guest

Menu #4

Pan Seared Chicken with Balsamic Cream Sauce, Caramelized Onions and Mushrooms
Homemade Parmesan Mashed Potatoes
Assorted Seasonal Vegetables
Baby greens with Seasonal Berries, Goat Cheese Crumbles & Candied Walnuts
Rolls & Butter
\$25.95 Per Guest

Menu #5

Apple Chutney Stuffed Pork Loin
(stuffed with a seasonal apple chutney, almonds & cranberries. Served with an apple & white zinfandel gastrique)
Trilogy Wild Rice Pilaf
Oven Roasted Asparagus
Rolls & Butter
House Dinner Salad
(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)
\$25.95 Per Guest

Menu #6

Asian Marinated Tri-Tip
(served with a Plum Sauce)
Homemade Mashed Potatoes
Sautéed Broccolini
Rolls & Butter House
Dinner Salad
(Baby greens tossed with cherry tomatoes, feta cheese, pine nuts and balsamic vinaigrette)
\$28.95 Per Guest

Menu #7

Jack Daniels Tennessee London Broil
Sweet Potato Gratin
Homemade "Three Cheese" Mac & Cheese
Green Beans & Baby Carrots
Homemade Cornbread
House Dinner Salad
(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)
\$28.95 Per Guest

Menu #8

Creamy Balsamic and Herb Chicken

Buttered Orzo

Oven Roasted Broccolini

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

Rolls & Butter

\$25.95 Per Guest

Menu #9

Beef Rib Eye Medallions served with a Brandy Mushroom Sauce

Warm Roasted Brussels Sprout

Crispy Parmesan & Smoked Paprika Red Potatoes

House Dinner Salad served with Balsamic Vinaigrette & Candied Walnuts

Rolls & Butter

\$31.95 Per Guest

Menu #10

Char-Grilled Tri-Tip

(with an accompaniment of Horseradish & BBQ Sauce)

Baby Carrots & Green beans

Scalloped Potatoes

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

Rolls & Butter

\$30.95 Per Guest

Menu #11

Flat Iron Steak with a Cabernet Peppercorn Demi-glace

Roasted Seasonal Vegetables

Potato Gratin baked with Gruyere Cheese

House Dinner Salad served with Balsamic Vinaigrette & Candied Walnuts

Rolls & Butter

\$31.95 Per Guest

Menu #12

Oven Roasted Herbed Baron of Beef
(served with Au Jus & creamed Horseradish)

Homemade Mashed Potatoes
Dijon Maple Green Beans
Napa Salad with Candied Pecans & Dried Apricots
Rolls & Butter
\$30.95 Per Guest

Menu #13

Boneless Braised Short Ribs
(Braised for over six hours in Merlot wine and aromatics. Served with a Merlot wine demi- glace)

Homemade Parmesan Mashed
Potatoes Assorted Seasonal Vegetables
Napa Salad
*(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta
cheese crumbles, and candied pecans)*
Rolls & Butter
\$32.95 Per Guest

Menu #14

Rosemary Chicken & Shrimp
(served with a Dijon Cream Sauce)
Oven Roasted Asparagus
Mediterranean Rice Pilaf
Napa Salad
*(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta
cheese crumbles, and candied pecans)*
Rolls & Butter
\$33.95 Per Guest

Menu #15

Parmesan Crusted Salmon

Buttered Orzo

Warm Roasted Brussels Sprout

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

Rolls & Butter

\$32.95 Per Guest

Menu #16

Filet of Salmon

(served with a Dill Citrus Cream Sauce)

Herbed Wild Rice Pilaf

Oven Roasted Asparagus

Baby greens with Seasonal Berries, Goat Cheese Crumbles & Candied Walnuts

Rolls & Butter

\$32.95 Per Guest

Menu #17

Filet of White Fish

(served with a delicate Champagne & Shallot sauce)

Israeli Couscous

Green Beans & Baby Carrots

House Dinner Salad

(Baby greens tossed with cherry tomatoes, feta cheese, pine nuts and balsamic vinaigrette)

Rolls & Butter

\$27.95 Per Guest

Service Fees

Food Servers.....\$25.00 per hour

Manager.....\$35.00 per hour

(Gratuity is Included

in Server Fees)

(Minimum of Four Hours required: Setup/Cleanup)

****All Rentals To Be Determined****