



*The* Fresh  
Gourmet

## DINNER PARTY MENU

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

Peacock Café  
301 N. Baldwin Ave  
Arcadia, CA 91007  
(626)446-2248  
[www.peacockcafearcadia.com](http://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 Apriots  
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.....\$22.50 per hour

Manager.....\$30.00 per hour

(Minimum of Four Hours required)

**\*\*guest minimums may vary depending on event\*\***