



2004 Huntington Dr.
San Marino, CA 91108
(626) 308-1720

Special Event Menu #1

CHICKEN BREAST WITH POBLANO CHILE STRIPS & CREAM

(sautéed chicken breast with subtle cream sauce of roasted Poblano Chiles & sautéed onions)

Accompanied by your choice of Garlic Mashed Potatoes or Cilantro Lime Rice

Fire Roasted Vegetables

Southwestern Caesar Salad

(Chopped Romaine with roasted bell peppers, crispy tortilla strips, toasted pumpkin seeds, chopped cilantro & cotija cheese tossed in our house made cilantro Caesar dressing)

Rolls & Butter

\$24.95 per person

Menu # 2

FONTINA STUFFED CHICKEN BREAST WITH SUNDRIED TOMATO SAUCE

(Chicken breast roulade filled with fontina cheese and sundried tomato. Drizzled with our tomato cream sauce)

Buttered Orzo Pasta with Spinach & Feta

Assorted Seasonal Vegetables

House Dinner Salad

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

Rolls & Butter

\$26.95 per person

Menu #3

**ROSEMARY ROASTED BREAST OF CHICKEN ACCOMPANIED BY
PAN SEARED SHRIMP**

(served with a Dijon Cream Sauce)

Wild Rice Pilaf

Green Beans Amadine

Napa Salad

(Baby greens tossed with dried apricots, feta cheese, candied pecans, shaved red onions and balsamic vinaigrette)

Rolls & Butter

\$30.95 per person

Menu #4

ASIAN MARINATED TRI-TIP

(served with a Plum Sauce)

Homemade Mashed Potatoes

Sauteed Broccolini

House Dinner Salad or Asian Sesame Salad with crispy Won Tons & Mandarin Oranges

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

Rolls & Butter

\$29.95 per person

Menu #5

GRILLED MOJO MARINATED TRI-TIP

(oven roasted with caramelized onions & our homemade chimichurri sauce)

Garlic Mashed Potatoes or Cilantro Lime Rice

Roasted Seasonal Vegetables

Southwestern Caesar Salad

(Chopped Romaine tossed with Cotija cheese, roasted red bell peppers, pumpkin seeds, crispy tortilla strips & our housemade pasilla Caesar dressing)

Rolls & Butter

\$29.95 per person

Menu #6

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

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 person

Menu #7

ROASTED PORK LOIN WITH APPLE CHUTNEY

(Pan Seared and oven roasted. Served over a bed of mashed potatoes with an apple cider gatrique)

Vanilla Bean Glazed Baby Carrots

House Dinner Salad

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

Rolls & Butter

\$25.95 per person

Menu #8

CHICKEN CHARDONNAY LEMON CAPER PAN JUICE

(Crisped, tender juicy boneless chicken breasts with a light lemony chardonnay pan juice reduction flavored with flash fried capers.)

Herb Roasted Fingerling Potatoes

Assorted Seasonal Vegetables

House Dinner Salad

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

Rolls & Butter

\$24.95 per person

Menu #9

MISO GLAZED SALMON

(served with a beurre blanc Teriyaki sauce)

Choice of Steamed Rice or Wasabi Mashed Potatoes

Wok Fried Sesame Snap Peas & Baby Bok Choy

Asian Sesame Salad

Rolls & Butter

\$30.95 Per Guest

Menu #10

PAN SEARED STUFFED BREAST OF CHICKEN

(Chicken Breast stuffed with herbed Goat Cheese served over your choice of Rice Pilaf or Trilogy Wild Rice , with an Heirloom Tomato cream reduction)

Oven Roasted Asparagus

House Dinner Salad

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

Rolls & Butter

\$26.95 per person

Menu #11

FILET OF SALMON WITH DILL CREAM SAUCE

Choice of Trilogy Rice Pilaf, Herbed Fingerling Potatoes or Potato Gratin

Assorted Seasonal Vegetables

Queen Anne Dinner Salad

(Mixed greens, tart cherries, goat cheese crumbles and sugared walnuts tossed in white balsamic)

Rolls & Butter

\$30.95 per person

Menu #12

FRESH FILET OF TROUT

(served with a lemon caper beurre blanc)

Choice of Fingerling Potatoes or Parmesan Mashed Potatoes

Tomato-Corn Ragout

House Dinner Salad

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

Rolls & Butter

\$27.95 per person

Vegetarian Menu #1

ROASTED VEGETABLE FETTUCINE

(Served in a Tequila Lime Cream Sauce over fettuccine noodles topped with fresh parmesan cheese & cilantro)

Seasonal Vegetables

House Dinner Salad

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

Rolls & Butter

\$23.95 per person

Vegetarian Menu #2

PORTOBELLO STUFFED RAVIOLI'S

(Served in an heirloom tomato & basil cream sauce or Marsala Mushroom Cream Sauce)

Seasonal Vegetables

House Dinner Salad

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

Rolls & Butter

\$23.95 per person

Menu #3

BROCCOLI & SUN DRIED TOMATO FUSILLI

(served in a white wine garlic cream sauce)

PENNE PASTA IN VODKA CREAM SAUCE

(homemade tomato basil cream reduction)

Char Grilled Asparagus

House Dinner Salad

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

Rolls & Butter

\$23.95 Per Guest