

# plated menu

## starters

*Price per person*

**Wild Mushroom Brie and Cream Sherry Soup**  
8.00

**Tomato Basil and Crab Bisque**  
10.00

**Hawaiian-Style Poke**  
*Small cuts of sashimi grade Ahi tuna, marinated in sweet chili sauce,  
with sweet spring onions, macadamia nuts and pepper*  
9.00

**Sesame Seared Rare Yellowfin Tuna**  
*Soy mustard dipping sauce*  
9.00

**Grilled Kalbi Style Flat Iron Steak**  
*Flat Iron steak marinated in a sweet Korean style teriyaki sauce*  
10.00

**Sautéed Large Tiger Prawns**  
*Garlic sweet chili sauce, fresh pea vines and basil*  
12.00

## salads

*Price per person*

**Caesar Salad**  
*House-made dressing with parmesan croutons*  
8.00

**Pear and Point Reyes Blue Cheese Salad**  
*Apple cider vinaigrette, spicy caramelized walnuts, red Bartlett pears, country greens*  
9.00

**Country Greens**  
*Vine ripened tomatoes, caramelized onions, cucumber, creamy parmesan vinaigrette*  
7.00

**Greek Romaine Salad**  
*Kalamata olives, fresh red onion, grape tomatoes, cucumber, roasted peppers,  
feta cheese, creamy parmesan vinaigrette*  
8.00

## dessert

*Price per person*

**Strawberry Shortcake**  
6.00

**Chocolate Ganache Torte**  
8.00

**Caramel Southern Comfort Cheesecake**  
8.00

## **lunch entrées**

*Price per person*

### **Fresh Tomato and Mozzarella Sandwich**

*Toasted herb focaccia, fresh basil pesto, tomatoes  
and fresh mozzarella*

9.00

### **Grilled Ahi Tuna Sandwich**

*Grilled medium rare, Wasabi aioli, cucumber, radish sprouts and watercress  
on grilled Ciabatta roll*

10.00

### **Hot Turkey Sandwich**

*Oven roasted turkey breast, sage brown gravy and sour cream mashed potatoes  
on grilled toast*

12.00

### **Grilled Wild King Salmon**

*Covered with brie cheese and fresh basil pesto,  
duchess potatoes, roasted tomato butter sauce*

16.00

## **dinner entrées**

*Price per person*

### **Roasted Half Free-Range Chicken**

*Sage brown gravy sauce, sour cream mashed potatoes, seasonal vegetable*  
20.00

### **Moxie's Charbroiled Meat Loaf**

*Chipotle BBQ sauce, sour cream mashed potatoes, demi glace*  
18.00

### **Grilled Wild King Salmon**

*Covered with brie cheese and fresh basil pesto,  
Duchess potatoes, roasted tomato butter sauce*  
23.00

### **Grilled New York Steak**

*Cognac green peppercorn sauce, duchess potatoes,  
Seasonal vegetable*  
30.00

### **Grilled Filet Mignon**

*Point Reyes blue cheese, mashed potato, grilled Portobello mushroom  
truffle butter, seasonal vegetable*  
30.00

### **Hoisin-Glazed Pork Loin**

*Coconut jasmine rice, watercress, chili vinaigrette,  
seasonal vegetable*  
18.00

## hors d'oeuvre

### satay

Swordfish	3.00 ea
Peasants Chicken	2.50 ea
Steak	3.00 ea
Scallops	4.00 ea
Portobello Mushroom	3.00 ea

### sushi

Spicy Tuna Roll	8.00 ea
Rainbow Roll	9.00 ea
Smoke Eel Roll	9.00 ea
Northwest Roll	9.00 ea
Salmon Roll	8.00 ea

### small bites

Kalbi Korean Style Teriyaki Pork Ribs	2.00 ea
Fresh Mozzarella and Basil Brochette	1.50 ea
Crab Stuffed Portobello with Gruyère Cheese	3.50 ea
Lemon Garlic-Ginger Asian Chicken Wings	1.50 ea
Seared Tuna en Croute, Raspberry Pesto, Crème Fraîche	3.50 ea

# station and buffet selection

## salads

*Each bowl serves approximately 25 people*

<b>Caesar Salad</b>	95.00
<b>Pear and Point Reyes Blue Cheese Salad</b> <i>Spicy caramelized walnuts</i>	95.00
<b>Country Salad</b> <i>Tomatoes, cucumber, red onions, creamy parmesan vinaigrette</i>	75.00
<b>Greek Romaine Salad</b> <i>Kalamata olives, grape tomatoes, cucumber, feta cheese, creamy parmesan vinaigrette</i>	85.00

## platters

*Serves approximately 50 people*

<b>Assortment of Fresh and Roasted Vegetables</b>	125.00
<b>Seasonal Fresh Fruit</b>	150.00
<b>Imported Cheese and Crackers</b>	185.00
<b>Baked Feta</b> <i>With Kalamata olives, roasted peppers. garlic in olive oil and grilled herb focaccia</i>	175.00
<b>Mediterranean Platter</b> <i>Hummus, Pita bread, baba ganoush, marinated olives, peppers and roasted eggplant dip</i>	175.00

## roasted meats and fish

*Serves approximately 25-50 people*

<b>Salt-Roasted Prime Rib</b>	350.00
<b>Herb-Roasted Leg of Lamb</b>	125.00
<b>Whisky-Ginger-Apple Glazed Pork Loin</b>	125.00
<b>Grilled Grand Marnier Marinated King Salmon</b>	150.00
<b>Oven-Roasted Turkey Breast</b>	125.00
<b>Grilled Kalbi Korean Style Teriyaki Pork Ribs</b>	125.00
<i>Additional Charge for Carving Attendant (2 hours)</i>	50.00

## stir fry

*Serves approximately 25-50 people*

<b>Spiced Orange Chicken</b> <i>Wok'd with seasonal Asian vegetables</i>	200.00
<b>Pepper Flat Iron Steak</b> <i>Broccolini, onions and peppers, sweet chili sauce</i>	250.00
<b>Ahi Tuna</b> <i>Mandarin oranges, fresh basil, cabbage in garlic sweet chili sauce</i>	275.00

## **side items**

*Serves approximately 25-50 people*

<b>Sour Cream Mashed Potatoes</b>	100.00
<b>Au Gratin Potatoes</b>	125.00
<b>Wild Rice and Herb Pilaf</b>	75.00
<b>Roasted Rosemary Baby Potatoes</b>	75.00
<b>Mixed Seasonal Vegetables with Herbs and Butter</b>	75.00
<b>Steamed Coconut Jasmine Rice</b>	50.00

## **desserts**

*Serves Approximately 25-50 people*

<b>Ginger Peach Cobbler</b>	150.00
<b>Riesling Poached Pears with Cinnamon Caramel Sauce</b>	150.00
<b>Chocolate-Dipped Strawberries</b>	124.00

## **cakes**

*Serves 12-16*

<b>Caramel Southern Comfort Cheesecake</b>	75.00
<b>Chocolate Ganache Torte</b>	85.00
<b>Triple Chocolate Cake</b>	85.00

## **beverage services**

2.00 per person

**Coffee**  
**Perrier Sparkling Water**  
**Iced Tea**  
**Assorted Fruit Juices**

## **wine and beer**