

Chef's Table Rehearsal Dinners \$51

Hors d'oeuvres

Served to your guests one half-hour before Dinner Service

(Choose one)

- Hummus and Babaganoush with Fresh Pita Bread
- Tomato Bruschetta and Tuscan White Bean Dip served with Rustic Breads
- Salmon Rillettes with Fresh Baked Sourdough Baguette +\$3
- Corralitos Sausages with Sweet and Spicy House Mustard +\$3
- Imported and Domestic Cheese Platter +\$3
- Artisan Cheese Platter +\$4.5

Salad

(Choose one)

- Locally Grown Garden Salad with Tomatoes, Cucumbers, Shredded Carrots and Cabbage
- Caesar Salad with House-made Herbed Croutons and Shaved Parmesan +\$1

Entrees

(Choose one)

- **Sirloin Roast**

Prepared with your choice of:

au Poivre Sauce, Cabernet Chive Demi-glace, Madeira Butter and Fresh Herb Sauce,
a la Dianne with Mushroom Brandy Sauce, Green Peppercorn Demi-glace,
or Sour Cream Chive Horseradish

- **Half Chicken or French-Cut Chicken Breast**

Served Roasted or Grilled, prepared with your choice of:

Lemon Caper Beurre Blanc, Brandy Cream Sauce with Roasted Shallots and Fresh Herbs
or Brown Butter Sage Sauce

- **Fresh Fish Filet**

Chef's Choice Local Seasonal Catch served Grilled, Sautéed or Roasted

Prepared with your choice of:

Lemon Beurre Rouge, Garlic Herb Butter, Pinot Grigio Herb Butter Sauce
or Saffron Champagne Cream Sauce

- **Pork Loin**

Served Roasted or Grilled, prepared with your choice of:

Apricot Mustard Honey Sauce, Caramelized Onion and Orange Marmalade,
Teriyaki Sesame Glaze, or Bavarian Red Cabbage and Apples

- **Vegetarian Choices**

- Mushroom and Quinoa Cakes with Parsley Oil and Piquillo Pepper Cream Sauce
- Herb Crusted Bean Curd Steaks Seared with Kalamata Olive Tapenade **
- Great Northern Bean and Oyster Mushroom Gratin
- Lentil/ Adzuki and Wild Mushroom Tenders with Marinara or Sunchoke Puree *seasonal +\$2
- Winter Squash and Sprouted Walnut Ravioli with Jerusalem Artichoke Cream Sauce *seasonal +\$2
- Marinated Braised Bean-curd Cutlets served with Lemon/Pistachio Gremolata +\$3
- Gnocchi with Portobello Mushroom in Vodka Tomato or Brown Butter Sage Sauce +\$3

Check with the Chef for dairy and/or gluten free

Sides

(Choose one)

- Roasted Red Potatoes
- Wild Rice Pilaf
- Quinoa seasoned to compliment your entrees
- Smashed Yukon Gold Potatoes with Sweet Cream and Butter +\$1.5
- Sweet Cream or Garlic Infused Mashed Potatoes +\$1.5

Served with Chef's Choice Local Seasonal Vegetables

Add On

Freshly Baked Bread with Butter or Roasted Garlic Oil +\$2.5

Dessert to compliment your menu +\$4-\$6.5

Seasonal Fresh Fruit Tray +\$4

*All Rehearsal Dinner menus include Coffee and Tea service, and Lemonade or Minted Iced Tea,
White dinner plates, water glasses, water carafes, silverware rolled in white linen napkins, everyday table linens
Coffee Cups are set at the Coffee table.*

Chef's Rehearsal Dinner includes Hot Chocolate and marshmallows

Minimum of 35 guests required for all rehearsal dinners