



GOLD DINNER MENU

HORS D'OEUVRES

BAKED BRIE with pesto and pine nuts
SMOKED CHICKEN ON BELGIAN ENDIVE, lingonberry sauce
CRUDITES

SALAD

CLASSIC CAESAR SALAD
freshly shaved Parmesan cheese and croutons

WARM SPINACH SALAD
baby spinach, warm honey mustard dressing, mushrooms and minced egg

SEBASTOPOL SALAD
tossed field greens with apples, golden raisins and walnuts, raspberry vinaigrette

ENTREE

GRILLED FILET OF BEEF
cabernet chanterrelles reduction demiglace

SEA SCALLOPS AND MEXICAN PRAWNS
creamy lobster sauce

TARRAGON CHICKEN
sautéed breast of chicken filled with a mushroom duxelles and tarragon sauce

RACK OF LAMB
roasted with a flavorful stoneground mustard sauce

FRESH GRILLED SALMON
with a basil cream sauce

THE VEGETARIAN
grilled Portobello mushroom, polenta with a fresh tomato sauce and seasonal vegetables

DESSERT

FRESH BERRIES WITH PORT WINE SAUCE and vanilla ice cream
HOMEMADE APPLE STRUDEL with vanilla ice cream
TRIPLE RICH CHOCOLATE TORTE, raspberry sauce
AMARETTO CHEESECAKE

COFFEE OR TEA

\$48.00 per guest, plus tax and 18% service charge