

# Banquet Dinner Menus for the Holidays 2009

## HORS D'OEUVRES

*Chef's Selection*

## SALADS

*Choice of one:*

- Caesar Salad *with fresh Parmesan cheese and croutons*  
Warm Baby Spinach Salad *tossed in a warm honey mustard dressing with mushrooms, egg and bacon*  
Sonoma County Field Greens *with a raspberry vinaigrette dressing*

## ENTREES

*Choice of three:*

- Grilled New York Steak *with a red wine green peppercorn sauce*  
Rack of Lamb Provençal *roasted with a flavorful stoneground mustard sauce*  
Fresh Grilled Salmon Filet *with a basil cream sauce*  
Beef Filet *with a red wine mushroom sauce*  
Sautéed Scallops and Prawns *with fresh herbs, tomatoes, olives, garlic and white wine*  
Tarragon Chicken *sautéed chicken breast filled with mushroom duxelles and a tarragon sauce*  
Vegetarian Dinner *grilled Portobello mushrooms, polenta with a fresh tomato sauce and seasonal vegetables*

## DESSERTS

*Choice of two:*

- Berries and Seasonal Fruit *with port wine sauce and vanilla ice cream*  
Triple Rich Chocolate Torte *with raspberry sauce*  
Grand Marnier Custard *with berries and seasonal fruit*  
Amaretto Cheesecake  
Apple Strudel

*Coffee or Tea*

\$52.00 per guest  
plus 18% gratuity and 9.25% sales tax

*We can customize your holiday menu. Please call Josef for more information.*

Josef's at Hotel La Rose 308 Wilson St., Santa Rosa, CA  
phone: 707-571-8664 fax: 707-571-8760



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## SILVER BELLS

### SALAD

Sonoma County Greens *with olive oil vinaigrette*

### ENTREE

*choice of 3:*

Grilled Salmon *with a basil cream sauce*

Grilled New York Steak (8 oz.) *with a red wine green peppercorn sauce*

Chicken Marsala *with red wine mushroom sauce, rice, and vegetable*

Spinach Fettuccine *with artichokes, olives, tomatoes and fresh herbs (no oil or dairy)*

Roasted Pork Loin *served with a mustard red wine sauce*

Angel Hair Pasta *with Smoked Chicken and a fresh tomato sauce*

### DESSERT

*choice of 2:*

Raspberry Cheesecake

Chocolate Torte

Apple Strudel

*Coffee or Tea*

\$32.00 per guest plus  
18% gratuity and sales tax

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## GOLDEN STAR

### SALAD

*choice of 1:*

#### Traditional Caesar Salad

*Sonoma County Greens with olive oil vinaigrette*

*Warm Baby Spinach Salad tossed in a warm honey mustard dressing with mushrooms, egg and bacon*

### ENTREE

*choice of 3:*

*Sautéed Scampi in Chef Josef's garlic herb sauce*

*Spinach Fettuccine and artichokes, olives, tomatoes and fresh herbs (no oil or dairy)*

*Rack of Lamb Provençal roasted with a flavorful stoneground mustard sauce*

*Tarragon Chicken chicken breast, filled and roasted with mushroom duxelles and a tarragon sauce*

*Thinly Sliced Ranch Veal with mushrooms and cream sauce, spaetzle dumplings*

*Grilled Salmon with a basil cream sauce*

*Beef Filet with Red Wine Mushroom Sauce*

### DESSERT

*choice of 2:*

*Chocolate Torte with raspberry sauce*

*Seasonal Fruit and Berries with port wine sauce*

*Grand Marnier Custard with seasonal fruit and berries*

*Apple Strudel*

*Coffee or Tea*

\$38.00 per guest

plus 18% gratuity and sales tax

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