

## 3 COURSE PLATED DINNERS

Minimum of 25 guests / price per guest

### DINNER PLATES

Dinner service includes your choice of soup or salad, entrée selection, dessert, freshly baked artisan rolls and sweet butter, freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

### HOT SOUPS

- tuscan pasta fagioli soup with grated romano
- corn chowder
- stracciatella soup
- southwestern tortilla soup
- cream of roasted garlic and potato soup
- New England clam chowder

### COMPOSED PLATED SALADS

- belgian endive and baby arugula pear with maytag blue cheese, candied pecans and raspberry vinaigrette
- spinach and mushroom salad with fresh oranges, crisp bacon and balsamic vinaigrette
- baby romaine lettuce with parmesan shards, garlic croutons and classic caesar dressing
- Aliante house salad with assorted dressings

### CHICKEN ENTREES

- dijon breaded breast of chicken, roasted red pepper mashed potatoes and seasonal vegetables
- meyer lemon glazed chicken with roasted red peppers, garlic spinach and sage polenta
- chicken breast with prosciutto, artichoke, mushrooms and chardonnay garlic sauce, mashed potatoes and seasonal vegetables

## SEAFOOD ENTREES

- potato crusted salmon  
lemon butter sauce served on garlic spinach with parsley potatoes
- pan seared bass  
dijon and herb cream sauce on toasted orzo pilaf with tender wilted greens
- jumbo mexican prawns  
salsa butter, cabo rice blend and poblano relleno

## BEEF ENTREES

- grilled 12oz. new york steak  
steak butter, demi-glace, asparagus and tomato-basil custard potatoes
- filet mignon with gorgonzola stuffed portobello mushroom cap  
balsamic peppercorn sauce, asparagus and dauphinoise potatoes
- grilled veal chop  
wild mushroom demi-glace, crispy cheese polenta and asparagus

## LAMB AND PORK ENTREES

- boneless mojave 14 oz. pork loin  
pear ginger chutney, horseradish mashed potatoes and root vegetables
- garlic basted double cut lamb chops  
zucchini cakes with feta, kiln-dried tomatoes and olive tapenade

## COMBO ENTREES

The following entrees come with chef's selection of seasonal vegetables and starch

- dijon breaded chicken breast and horseradish crusted salmon
- meyer lemon glazed chicken and grilled tenderloin of beef
- grilled tenderloin of beef and horseradish crusted salmon
- grilled tenderloin of beef and shrimp scampi

## DESSERTS

- tiramisu with praline crunch
- lemon meringue tart with fresh berry compote
- mocha mousse cake with cappuccino anglaise
- new york style cheesecake with berry sauce
- coco passion cake ~ vanilla cake filled with cream passion fruit center, white chocolate and coconut mousse
- triple chocolate cake with chocolate sauce and hazelnut whipped cream

## ENHANCE YOUR MEAL WITH A TANTALIZING APPETIZER!

Minimum of 25 guests / price per guest

### CHILLED PLATED APPETIZERS

- traditional chilled shrimp cocktail with fresh lemon, horseradish and cocktail sauce
- sesame seared ahi tuna and avocado, ocean garden salad wasabi cream and pickled ginger soy sauce
- lobster, shrimp, crab and avocado cocktail

### HOT PLATED APPETIZERS

- seasonal mushroom ravioli, champagne cream, frizzled leeks
- jumbo lump crab cakes on fennel slaw, lemon caper aioli
- macadamia nut crusted shrimp on pineapple corn salsa with chipotle aioli

## DINNER BUFFETS

Minimum of 25 guests / price per guest

Dinner service includes freshly baked assorted breads and rolls, freshly brewed Aliante signature coffee, decaffeinated coffee, selection of Harney & Sons teas and iced tea

### CAMINO ELDORADO

- mixed greens, crisp garden vegetables and assorted dressings
- antipasti salad
- pickled cucumber salad with red onions
- cole slaw
- chicken marsala
- london broil
- salmon with lemon dill sauce
- green bean almandine
- seasonal vegetable medley
- rice pilaf
- oven roasted potatoes
- chef's sweet table

### THE BBQ

- Sierra Nevada ale and cheddar potato soup
- haricot vert salad, bacon vinaigrette
- chunky country potato salad
- fiesta corn, black bean and jicama salad
- field greens with garden vegetables and assorted dressings
- mesquite smoked pork ribs
- barbecued salmon
- cumin, chili and garlic rotisserie chicken
- seasonal vegetables
- roasted potato spears
- rice and beans
- apple cobbler with calvados anglaise
- assorted jumbo cookies
- pecan pie

## THE SEDONA

- southwestern tortilla soup
- cilantro, orange and jicama salad
- avocado and tomato shrimp ceviche
- sweet potato salad with toasted cumin and jalapeños
- santa fe green salad, mushroom, tomato, cucumber, sprouts, sunflower, carrots and tomatillo vinaigrette
- display of seasonal sliced fresh fruit and berries
- medallions of beef and poblano chilies
- cilantro lime chicken
- cilantro pesto rubbed orange roughy, red pepper oil
- rancho beans
- roasted chili-garlic potato wedges
- buttermilk cornbread and honey butter
- warm churros
- dulce de leche cheesecake
- Tia Maria flan

### ENHANCEMENTS (price per guest)

- chicken or steak fajitas
- shrimp fajitas

## THE ISLANDER

- coconut chicken soup
- Polynesian noodle salad
- papaya and jicama slaw
- big island greens, assorted tropical dressings
- display of seasonal sliced fresh fruit and berries

### CHOICE OF THREE ITEMS:

- kalua pork
- steamed orange roughy, black bean sauce
- ginger-soy braised short ribs of beef
- thai barbecue chicken breast
- stir-fried vegetables
- steamed jasmine rice
- coconut almond mashed potatoes
- macadamia nut cookies
- pineapple upside down cake
- passion fruit cheesecake

### ENHANCEMENTS

- add assorted sushi rolls: avocado, pickled vegetable, tuna, spicy crab and cucumber (per guest)
- roasted whole pig (each)

## THE MERCHANT OF VENICE

- pasta fagioli
- assorted Italian meats and cheese
- roasted, grilled, marinated vegetables, balsamic vinaigrette
- buffalo mozzarella and tomatoes, fresh basil and olive oil
- baby romaine lettuce with shaved asiago, garlic croutons and classic caesar dressing
- assorted freshly baked foccacia breads, dipping oils

## PASTA STATION\*

penne pomodoro, fresh basil and extra virgin olive oil

tortellini with grilled chicken

## CHOICE OF THREE ITEMS:

- roasted pork loin, prosciutto and fontina cheese glaze
- rotisserie chicken, caramelized onions
- pan seared orange roughy, fennel, onions and fresh tomatoes
- medallions of beef, gorgonzola, wild mushrooms and marsala sauce
- mushroom and mascarpone polenta
- zucchini sautéed with oregano and tomatoes
- garlic butter asparagus with toasted pine nuts
- cannoli
- italian raspberry tart
- tiramisu

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

## HORS D'OEUVRES

### COLD SELECTIONS

(50 piece minimum/priced by the piece)

- strawberries stuffed with balsamic black pepper cream cheese
- roast beef and cream cheese horseradish roulade, red onion marmalade
- smoked chicken, papaya salsa, cream cheese on a baguette
- tomato and mozzarella, basil and rosemary bruschetta
- smoked salmon rosette on garlic herb lavosh, lemon caper cream cheese
- crab bouchee
- vietnamese shrimp or beef rolls
- seared ahi tuna and ginger on sesame maki sushi rice
- maine lobster medallions, chive and tarragon crème fraiche on lemon thyme toast

### HOT SELECTIONS

(50 piece minimum/priced by the piece)

- grilled eggplant with ricotta spinach, red pepper served on a toast point
- vegetable spring rolls, plum sauce
- italian sausage and mushroom turnover
- southwest chicken spring roll
- chicken in beggars purse
- ginger beef sate, soy chili glaze
- boursin and spinach stuffed mushroom caps
- mini beef empanadas, chimmi churri sauce
- hibachi beef teriyaki
- coconut shrimp
- bacon wrapped scallops
- breaded fantail shrimp
- mini crab cake with lemon caper aioli
- lollipop lamb chop

## RECEPTION DISPLAYS

### GARDEN VEGETABLE PLATTER

served with hummus, baba ghanoush, ranch and fine herb dips

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

### HARVEST SEASONAL SLICED FRUITS AND BERRIES

served with honey-yogurt dip

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

### ANTIPASTI PLATTER

assorted Italian cheeses, cured meats with roasted peppers, olives, pepperoncini, cherry peppers and marinated grilled and chilled vegetables

small (serves 50 – 75)

large (serves 100 – 125)

### GRILLED VEGETABLE PLATTER WITH BALSAMIC GLAZE

fresh garden vegetables lightly marinated and char-grilled, seasoned with herbs and spices, roasted red pepper aioli and societe bleu dip

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

### IMPORTED AND DOMESTIC CHEESE PLATTER

garnished with fresh berries, grapes, stone ground mustard, english crackers and artisan breads

small (serves 25 - 35)

medium (serves 50 – 70)

large (serves 100 – 125)

## VIENNESE

(minimum 50 guests/price per guest)

- chocolate dipped butter cookies
- old fashioned mini apple tarts
- plain and chocolate dipped biscotti
- chocolate dipped strawberries
- georgia bourbon pecan tarts
- double chocolate tart
- apple cobbler

## VIENNESE SUNDAE BAR UPGRADE\*

- assorted hand dipped ice creams
- chocolate, strawberry and caramel sauces, whipped cream, chocolate shavings, toasted nuts, coconut, oreo cookies, maraschino cherries, M&M's and giant chocolate chip cookies

## VIENNESE UPGRADE II \*

served with vanilla bean ice cream

- banana foster
- caramelized sweet pineapple
- cherries jubilee

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

## RECEPTION STATIONS

Minimum of 20 guests / price per guest

### MARTINI POTATO BAR \*

(choice of three)

- **the classic**

yukon gold mashed potatoes, bacon, cheddar cheese, chives and sour cream

- **the maine-stay**

roast garlic mashed potatoes, maine lobster and roasted sweet corn

- **the midwestern**

horseradish mashed potatoes, braised short ribs and tobacco onions

- **the deep south**

buttermilk and black pepper mashed potatoes, crispy fried chicken and cream gravy

- **south-of-the-border**

chipotle mashed potatoes, shredded pork, green onion and pepper jack cheese

- **the orient**

wasabi mashed potatoes, chili marinated shrimp and crispy noodles

### PASTA BAR \*

(choice of two)

served with crushed red peppers, parmesan cheese and warm focaccia

- penne pasta pomodoro
- rigatoni bolognese
- tortellini, asiago cream, peas, pancetta and basil
- lumache, oven-dried tomatoes, sweet Italian sausage, fennel and sunburst squash
- farfalle, shrimp and lemon thyme sauce
- fusilli, extra virgin olive oil, grated pecorino, seasonal vegetables and herbs
- wild mushroom ravioli, caramelized onion and sun-dried tomatoes
- spinach ravioli, toasted pine nuts, fresh herbs, plum tomatoes and gorgonzola cheese

### FAJITA FLARE \*

- fajita chicken and fajita steak
- soft tortillas
- grilled peppers and onion, sour cream and homemade guacamole, shredded cheese and cilantro

## RISOTTO BAR\*

(choice of three)

- **the tuscan**

sun-dried tomato risotto, pancetta, peas and reggiano cheese

- **the lobster pot**

lemon chive risotto, maine lobster and roasted sweet corn and cremini mushrooms

- **the mediterranean**

olive risotto, charred Italian vegetables, basil and asiago cheese

- **the sardinian**

basil risotto, garlic shrimp, asparagus tips, prosciutto and roasted peppers

- **from the gulf**

whole grain mustard risotto, jumbo lump crab with smoked shitakes and chives

\*Uniformed Attendant's fee \$100.00 (2 hour maximum) One Attendant required for every 100 guests

## CARVING DISPLAYS\*

- steamship round of beef (serves 125)

assortment of miniature split rolls, creamed horseradish, whole grain mustard, herb mayonnaise

- sea salt and peppercorn tenderloin of beef (serves 20)

sourdough silver dollar rolls, bordelaise sauce

- whole tom turkey (serves 40)

multi-grain and country french rolls, sage mayonnaise, cranberry onion relish

- prime rib of beef (serves 35)

assortment of miniature split rolls, creamed horseradish whole grain mustard, herb mayonnaise, au jus

- bourbon glazed ham (serves 50)

cheddar biscuits, silver dollar rolls, dijon mustard

\*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests