

# *Menu Options*

## *Hors D' Oeuvres*

### **Spinach and Artichoke Dip Bites**

*This favorite appetizer is filled with spinach, artichokes and three different cheeses, all baked in to crescent tart shell.*

### **Crab and Shrimp Bruschetta**

*A rich and creamy mixture of Dungeness Crab and Bay Shrimp served atop fresh baked, seasoned crostini.*

### **Mini Crab and Shrimp Cakes**

*Guaranteed to disappear fast. Bite-sized Dungeness Crab and Bay Shrimp coated cakes served with a tangy lemon aioli sauce.*

### **Baked Brie and Apricot Compote**

*A heavenly juxtaposition of soft imported Brie and sweet apricot compote encased in a buttery puff pastry.  
Served warm with thin wafers.*

### **Caprese Skewers**

*Tomato, Basil & Mozzarella with a Balsamic drizzle.*

### **Fresh Roma Tomato, Garlic and Basil Bruschetta**

*The classic Italian starter with a twist of peppers.  
Fresh Roma Tomatoes and Roasted Red Peppers set atop fresh baked, seasoned crostini.*

### **Chicken and Dumplings**

*A traditional Asian dumpling stuffed chicken, scallions, and piquant spices.  
Served warm with a hoisin dipping sauce.*

### **Crab Wontons**

*Crispy wonton shells stuffed with Dungeness Crab and cream cheese.  
Lightly fried and served with a sweet chili dipping sauce.*

*A 22% service charge and current California state sales tax will be added to final bill*



# *Menu Options*

## *Hors D' Oeuvres – continued*

### ***Crab Stuffed Mushrooms***

*Button Mushroom Caps filled with a creamy mixture of Dungeness Crab and Parmesan cheese.  
Baked until the filling is lightly browned.*

### ***Steak Skewers with Gorgonzola and Roasted Red Peppers***

*Choice, juicy steak sliced thin and grilled. Finished in the oven with melted Gorgonzola cheese and roasted red peppers.*

### ***Avocado Egg Rolls***

*Ripe Hass Avocado and flavorful Asian Spices rolled in a thin spring roll wrapper and lightly fried. Served with a mildly sweetened vinegar dipping sauce.*

### ***Stuffed Mushrooms***

*Button Mushroom Caps filled with a savory medley of roasted vegetables, breadcrumbs and Parmesan cheese.  
Baked until the filling is lightly browned.*

### ***Focaccia Napolitano***

*Our signature Focaccia Bread topped with fresh tomatoes, fresh mozzarella, basil and Napolitano sauce.*

### ***Crudités Platter***

*Farm fresh, expertly shopped carrots, cauliflower, red peppers and broccoli florets.  
Colorfully displayed with our Rusty Ranch dipping sauce.*

### ***Home-made Pesto Panini***

*Home-made Italian Focaccia Bread stuffed with Pesto and Monterey Jack Cheese.  
Baked until the cheese is perfectly melted.*

### ***Assorted Cheese Plate***

*An assortment of domestic and imported cheeses guaranteed to please every palate.  
Served with crostini and dried fruits.*

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# *Menu Options*

## *Seated Appetizer Course (Choice of 1)*

### **Grilled Tiger Prawns**

Four large, juicy Tiger Prawns expertly grilled with a squeeze of fresh lime. Served with the sweet tamarind glaze.

### **Crab & Shrimp Cakes**

A perennial favorite. Two lightly grilled Dungeness Crab and Bay Shrimp cakes served atop a bed of leafy arugula with a tangy lemon aioli.

### **Seared Scallops**

Sea Scallops lightly coated in flour and seared to a perfect golden brown. Served with a satiny lemon, butter and wine sauce.

### **Grilled Pineapple Stars with Seared Ahi Tuna**

Premium Ahi Tuna seared and served atop fresh grilled pineapple stars. Topped with a light and tangy teriyaki glaze.

### **Mushroom and Zucchini Quiche**

An authentic French tradition. A warm and savory mixture of egg, mushroom, zucchini and mozzarella cheese baked in a flaky crust.

### **Fresh Shrimp Ceviche**

Large, firm prawns marinated in a classic medley of fresh lemon juice, cilantro, diced Vidalia Onions and Hass avocados. Served chilled in a fried corn tortilla shell.

### **Grilled Garlic Polenta**

Flavorful grilled polenta seasoned with garlic and topped with melted mozzarella and a fresh tomato basil tapenade.

### **Grilled Portobello Mushroom Stuffed with Roasted Vegetables**

Medium-size Portobello mushroom stuffed with a delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

### **Pasta Course**

Bountiful portions of penne Domenico (button mushrooms, fresh garlic, basil in Roma tomato sauce) or Penne Pesto (Olive oil, crushed basil and pine nut sauce) served family style.

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# *Menu Options*

## *Salads (Choice of 1)*

### ***Spinach Salad***

*Fresh mix of leafy spinach garnished with red seedless grapes, sliced hard-boiled eggs and cheddar cheese.  
Served with a light citrus vinaigrette dressing.*

### ***Classic Caesar Salad***

*(Add Bay Shrimp for \$2 per person)*

*Crisp Romaine lettuce, shaved Asiago and Parmesan cheese, garlic-roasted croutons  
and a classic Caesar Dressing.*

### ***House Salad***

*House mix of Spring Lettuces, Endives, Candied Walnuts, fresh sliced Red Delicious Apples and  
Crumbled Bleu Cheese. Served with a balsamic vinaigrette dressing.*

### ***Mixed Green Salad***

*Traditional Spring Salad with sweet cherry tomatoes, sliced cucumbers, cheddar cheese,  
shredded carrots and crunchy croutons.*

*Served with a choice of Ranch, Italian, Thousand Island or Bleu Cheese Dressing.*

### ***Raspberry Spring Salad***

*Spring greens garnished with fresh raspberries, crumbled Gorgonzola cheese and juicy orange wedges.  
Tossed in a tangy raspberry vinaigrette dressing.*

*A 22% service charge and current California state sales tax will be added to final bill*



# *Menu Options*

## *Sit-Down Entrées*

### **Filet Mignon**

*Our finest steak. Had-cut by our chefs and served with a velvety mushroom demi-glaze sauce.*

### **Mixed Grill**

*An unbeatable trio for the indecisive eater. A 4-ounce Choice Filet, 4-ounce Chicken Marsala and three giant, juicy prawns. All served on one satisfying plate.*

### **Prime Rib**

*Tender, slow-roasted Prime Rib that's sure to satiate even the heartiest appetite. Served with Au-Jus.*

### **Lamb Chops**

*Tender Australian Lamb Chops coted with special seasonings and topped with a rich sherry wine reduction.*

### **New York Strip Steak**

*A mouth-watering favorite. Choice New York Strip Steak, marinated in fresh herbs, garlic and Worcestershire sauce For 24 hours and then expertly grilled.*

### **Baked Salmon**

*Fresh Atlantic Salmon, baked until it simply melts in your mouth. With a light meuniere butter sauce.*

### **Stuffed Petrale Sole**

*Petrade Sole stuffed with our original crab and shrimp mix, topped with melted Monterey Jack Cheese And served with a meuniere butter sauce.*

### **Encrusted Mahi-Mahi**

*Fresh Pacific Mahi-Mahi encrusted in an assortment of breadcrumbs and shredded Asiago Cheese. Served with a fresh, house-made tropical chutney.*

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# *Menu Options*

## *Sit-Down Entrées - Continued*

### ***Chicken Piccata***

*Grilled chicken breast topped with a lemon-butter caper sauce.*

### ***Stuffed Chicken Medallions***

*Succulent and generously portioned chicken breast medallions stuffed with a Florentine mixture of spinach and Swiss cheese.*

### ***Chicken Marsala***

*And ever-popular Italian tradition. A large chicken breast sautéed with button mushrooms and the distinctive flavor of sweet Marsala wine.*

### ***Eggplant Lasagna***

*A vegetarian classic. Tender grilled eggplant layered between gourmet flat pasta, Monterey Jack, Ricotta, and Mozzarella cheeses, and traditional marinara sauce.*

### ***Fresh Mixed Vegetables en Croûte***

*A colorful medley of sautéed mushrooms, zucchinis, carrots, onions and assorted peppers. Encased in a delicate puff pastry and baked to perfection.*

### ***Stuffed Portobello Mushroom***

*A large grilled Portobello mushroom stuffed with delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.*

*A 22% service charge and current California state sales tax will be added to final bill*



# *Menu Options*

## *Desserts*

### **Chocolate Fudge Torte**

*An exquisite cream cheese and berry filling between layers of flourless chocolate cake. Topped with a rich chocolate ganache.*

### **Individual Cheesecake**

*A timeless favorite that needs no ornamentation. Round, fluffy cheesecake in a buttery graham-cracker crust.*

### **Chocolate Lava Cake**

*Molten dark chocolate baked inside a light chocolate cake and topped with a chilled crème fraîche.*

### **Fresh Fruit Cobbler**

*A refreshing combination of sweet peaches and tart apples baked inside a flaky crust.*

*Served warm with gourmet vanilla bean gelato.*

### **Lemon Zest Crème Torte**

*A piquant, palate-cleansing mixture of cream cheese and fresh lemon zest between layers of moist white cake.*

### **Espresso and Irish Cream Tiramisù**

*A rich, whipped filing enveloped by ladyfingers soaked in espresso and Irish cream. Topped with dark chocolate shavings.*

### **Caramel Custard**

*A divine traditional cream custard served with a caramelized sugar sauce.*

### **House Made Crème Puff or Éclair (choose one shape)**

*A light pastry shell stuffed with a luscious mixture of Italian cream and whipped cream.*

*Éclairs are then dipped in rich dark chocolate.*

### **Fresh Berry Napoleon**

*A crispy puff pastry lined with constraining layers of smooth butter cream and fresh berry filling.*

### **Fresh Strawberry Shortcake (seasonal)**

*Ripe, lightly seasoned strawberries served atop a homemade semi sweet biscuit. Topped with chilled crème fraîche.*

### **Apple Dumpling**

*A fragrant mixture of fresh green apples, cinnamon and sugar baked in a flaky pastry shell.*

*Served warm with a gourmet vanilla bean gelato*

*A 22% service charge and current California state sales tax will be added to final bill*



# *Menu Options*

## *Buffet*

### *Cold*

*Rolls & Butter*

*Caesar Salad*

*House Salad*

*Waldorf Salad*

*Fresh Fruit Display (seasonal)*

*Roasted Vegetable Pasta Salad*

*Mozzarella, Cucumber & Tomato Salad*

### *Hot*

*Assorted Fresh Mix Vegetables*

*Penne Dominico*

*Vermicelli Rice*

*Chicken Toscano*

*Stuffed Petrale Sole*

*Roast Pork Loin*

***\$47.95 Per Guest***

### *Additions:*

*Prime Rib Carver*

*Last Call Station*

*Assorted Dessert Bar*

*A 22% service charge and current California state sales tax will be added to final bill*

*Dominic's SF*





# *Menu Options*

## *Brunch Buffet*

### **Cold**

*House Salad*

*Caesar Salad*

*Fresh Fruit Display (Seasonal)*

*Pepperoni & Jack cheese Antipasto Salad*

*Butter Toffee Pecan Rolls*

*Pesto Panini*

*Fresh Rolls and Butter*

### **Hot**

*Scrambled Eggs*

*Bacon Slices*

*Breakfast Sausages*

*Red Roasted Country Potatoes*

*Penne with Butter and Sweet Basil*

*Crab and Shrimp Crepes*

**\$38.95 Per Guest**

### **Additions:**

*Prime Rib Carver*

*Baked Ham Carver*

*Assorted Dessert Bar*

*A 22% service charge and current California state sales tax will be added to final bill*



# *Menu Options*

## *Stations*

### **Chocolate Fountain**

*(100 person minimum)*

*An eye-catching delight. Warm, flowing dark chocolate served with a variety of dipping choices, including strawberries, marshmallows, Green apples, cantaloupe, lady fingers, mini rice crispy treats, biscotti and pretzels.*

### **Punch and Lemonade**

*May substitute one choice for freshly brewed iced tea.*

### **Soft Drinks**

*(per can/bottle)*

*Regular and Diet Coke*

*Sprite*

*Sparkling and still bottle water.*

### **Assorted Dessert Bar**

*Select three choices from our dessert menu.*

### **Last Call**

*(served on the last hour of event)*

*Assorted Cold Cuts and Rolls*

*Homemade Cookies*

*Chocolate and Low fat Milk*

*A 22% service charge and current California state sales tax will be added to final bill*

