

Family Style Dinner  
Designed by Chef Peter McCaffrey

Hors d'oeuvres

Served on Flowered Décor Platters Passed by Waiters in European Attire  
(Please select three or let our Chef make his seasonal choice for you)

Dinner

Antipasti Platter on the Table

House Cured Olives, Marinated Artichokes, Roasted Peppers, Whole Roasted  
Garlic, Pepperoncini, Fresh Mozzarella, a Wedge of Romano Cheese with a Grater  
and a Balsamic Garlic Dipping Sauce



Napa Valley Organic Greens with Applewood Smoked Bacon, Baby Tomatoes and  
a Roasted Garlic Vinaigrette Topped with Shaved Fennel and Parmesan



Penne Pasta with Rock Shrimp, Fresh Scallops, Vine Ripened Tomatoes and  
Super Sweet Corn, Topped with Opal Basil



Provencal Vegetables: Zucchini, Cauliflower, Green Beans, and Crookneck Squash,  
Tossed with Vine Ripened Plum Tomatoes and Caramelized Walla Walla Onions,  
Topped with Shaved Young Asiago, Extra-Virgin Olive Oil  
and Essence of Opal Basil

Your Choice of

(Please Choose One Entrée)

Mesquite Grilled Colorado Beef Tenderloin Crusted in Italian Herb Blend and  
Served with a Merlot Reduction Sauce and Essence of Roasted Garlic



Grilled and Marinated King Salmon Basted with Meyer Lemon and Pine Nut  
Butter Garnished with Sun-Dried Tomato Slices and Essence of Tarragon



Wild Berry and Cherry Tiramisu

Layers of Almond Mascarpone, Lady Fingers, Wild Berries, Bittersweet Chocolate  
Espresso Cream, Fresh Whipped Cream and Italian Chocolate Curls

A Variety of Freshly Baked Hearth Breads with Extra Virgin Olive Oil

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

\$73.23 per person

Includes 18% service charge and 7.75 % tax