



**“Simi Valley”
Duo Plate Dinner Menu**

Appetizer

Sonoma Goat Cheese Ravioli
Sun-dried Tomato Nectar, Shiitake Mushrooms, and Basil

Salad

Romaine Salad
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Sorbet

Market-inspired House-made Seasonal Sorbet

Entrée

California Grill Duo Plate

Pre-select in advance **two** of the following items:

(Note: Both selections will be on the same plate. Entire group must have same Entrée.)

Grilled Beef Tenderloin Filet
Seasonal Potato and Vegetable with Red Wine Reduction

Seared All Natural Organic Chicken Breast
Roasted Fingerling Potatoes and Gorgonzola Creamed Spinach

Grilled Pork Tenderloin
Goat Cheese Polenta, Roasted Mushrooms and Mustard Butter

Seared Jumbo Scallops on Seasonal Risotto

Seared Ahi Tuna served with
Spicy Bamboo Rice Cake, Stir-Fried Vegetables, Soy Glaze, and Wasabi Cream

Seared Market Fish Selection served with
Tropical Fruit Ravioli, Sautéed Spinach, and Coconut Beurre Blanc

Dessert Selection

Chocolate Pudding Cake

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$107.00++ per Guest



Simi Valley "Duo Menu"

Appetizers

Crab Cake \$10.00++/Guest upcharge
Lobster Salad \$15.00++/Guest upcharge

Choice of Entrée Premium (72 hour notice required)

***No Day of Choice available**

Full sized Entrée choosing from **two** Entrée \$115.00++/Guest
Full sized Entrée choosing **three** Entrée \$135.00++/Guest

Dessert

Plated Trio Dessert \$8.00++/Guest upcharge

CALIFORNIA GRILL

“Pasadena” Formal Dinner Menu with à la Carte Entrée Selections

Appetizer

Pre-select in advance **one** of the following items:

Market-inspired Seasonal Soup

Sonoma Goat Cheese Ravioli
Sun-dried Tomato Nectar, Shiitake Mushrooms, Basil

Jumbo Lump Crab Cake
Celery Root Slaw, Tarragon Rémoulade Sauce

Salad

Pre-select in advance **one** of the following items:

Romaine Salad served with
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Asian Shrimp Salad
Citrus, Red Onions, Soy Reduction, and Wasabi Cream

Poached Lobster Salad “Niçoise”-style

Market-inspired Seasonal Salad

Pasta Course

Pre-select in advance **one** of the following items:

House Made Tagliatelle “Carbonara Style”
Pancetta, Edamame, Shaved Parmesan, and 141° Organic Egg

Potato Gnocchi
Pancetta, Kalamata Olives, Caper Berries, Tomato Basil Ragout, Shaved Parmesan

Lobster Macaroni and Cheese

Sorbet

Market-inspired House-made Seasonal Sorbet



“Pasadena”

Formal Dinner Menu with à la Carte Entrée Selections (Continued)

Entrée Selections

Pre-select in advance **two** of the following items:

Selection guarantee for each entrée are required 72 hours prior to the event.

Grilled Beef Tenderloin Filet

Served with Seasonal Potato, Red Wine Reduction

Seared All Natural Organic Chicken Breast

Served with Roasted Fingerling Potatoes and Gorgonzola Creamed Spinach

Oak-grilled Pork Tenderloin

Served with Goat Cheese Polenta, Roasted Mushrooms and Mustard Butter

Seared Jumbo Scallops on Seasonal Risotto

Seared Ahi Tuna served with

Spicy Bamboo Rice Cake, Stir-Fried Vegetables, Soy Glaze, and Wasabi Cream

Seared Market Fish Selection served with

Tropical Fruit Ravioli, Sautéed Pea Tendrils, and Coconut Beurre Blanc

Dessert Trio

Chocolate Pudding Cake

Chèvre Cheesecake with Vanilla Bean Panna Cotta

Grand Marnier Crème Brûlée

\$155.00++ per Guest

Entrée

Choice of Entrée “day of”; choosing from **two** Entrées \$25.00++/Guest upcharge

Choice of Entrée “day of”; choosing from **three** Entrées \$ 50.00++/Guest upcharge