



## **Chef-Inspired Items**

Let Chef Ryan Page work with you to develop a menu that is unique and sets the mood for your event.

Just a few of the hundreds of menu options are listed below:

- **Appetizers**

- Potato Crusted Calamari with Garlic, Chive and Tomato Jam
- Baked Manicotti a la Rouse
- Crabmeat stuffed Silver Dollar Mushrooms
- Filet and Tomato Napoleon
- Sun-Dried Tomato and Pine Nut Crostini

- **Salads & Soups**

- Poached Pear & Mixed Green Salad w/Candied Pecans & Gorgonzola Cheese
- Oriental Duck Salad with Puff Noodles & Ginger
- Apple, Pecan and Orange Salad tossed in Orange Vinaigrette
- Carrot Ginger Soup
- Chipotle Chicken Chowder w/Cilantro Pesto

- **Entrees**

- Veal Saltimbocca with a Sage Wine Broth and melted Mozzarella
- Fire-Roasted Lamb T-bone served on Ratatouille and Pommes Gratin
- Filet of Salmon Oscar topped with Crabmeat, Asparagus and Bearnaise Sauce
- Chilean Grilled Sea Bass on Gingered Carrot Coulis with Sauteed Spinach and Pine Nuts
- Chicken San Jose sautéed w/Italian Pancetta, Pearl Onions, fresh Rosemary & Artichokes
- Venison, Nopalito and Cojita Cheese Quesadillas

*Make an appointment with Chef Ryan Page to create your own personal menu!*