



Chef-Inspired Items

Let our chefs 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 our staff to create your own personal menu!