

DINNER

APPETIZER

includes two (2) Chef's choice passed appetizers

STARTER

please make one (1) selection to serve all guests

PATE DE CAMPAGNE

frisée, cornichons, baguettes and mustard sauce

PETIT LOCAL GREENS

julienned jicama, carrots, goat cheese medallion, fresh berries, balsamic vinaigrette

ARIZONA SALAD

romaine, local oranges, jicama, red onions, toasted pepitas, cotija cheese with lime dressing

ROASTED CAULIFLOWER SOUP

white truffle oil and chives

HEARTS OF ROMAINE

parmesan crisps, brioche croutons and caesar vinaigrette

ARTISAN CHEESE PLATE

manchego, aged cheddar, California blue, fig jam, walnut bread and roasted nuts

ENTRÉE

please make two (2) selections for guests to PRE-SELECT from

SEARED SALMON

served with potato, fennel, leek and kale hash and tarragon emulsion 75

WILD MUSHROOM, LEEK AND SPINACH CREPE

with white wine sauce (v) 70

SEARED BEEF MEDALLIONS

served with farro "risotto" style with veal demi glaze 75

BRAISED SHORT RIBS

with bordelaise sauce, mashed potatoes, roasted tomatoes 75

HERB ROASTED SPATCHCOCK CHICKEN

with roasted baby potatoes & carrots, with au jus and chimichurri 75

MARINATED & GRILLED PORK TENDERLOIN

with apple-raisin compote and maple roasted butternut squash 80

DINNER

DESSERT

please make one (1) selection to serve all guests

KEY LIME TART *with raspberry coulis*

HOMEMADE FRESH STRAWBERRY SHORTCAKE *with whipped cream and strawberry sauce*

FRESH FRUIT CRISP *with vanilla bean ice cream*

CREME BRULEE *with mini cookie*

CHOCOLATE "SIN" BARS

with hazelnut chocolate mousse enrobed in chocolate ganache

ARCADIA FARMS SIGNATURE BABY CAKE

please make one (1) selection to serve all guests

Carrot Cake / Celebration Sprinkle / Chocolate Raspberry / Coconut Cream / Tuxedo

BEVERAGE SERVICE

*Fresh Brewed Iced Tea, Lemonade,
Locally Roasted Coffee, and Hot Tea Selection*

2.50 per person

COCKTAILS

CHAMPAGNE BUBBLE BAR *(optional)*
fresh nectars and juices with a glass of bubbly
9.00 per 18ml bottle

BEER AND WINE BY-THE-BOTTLE

available upon request
Market Price

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PER PERSON PRICE AS NOTED PER ENTRÉE SELECTION

(alcohol, tax and 22% service fee additional)