

MISTRAL DINNER PARTY MENU 1- 3 COURSES - \$37.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

SOUP OR SALAD (CHOOSE 2 ITEMS)

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTREE (CHOOSE 3 ITEMS)

GRILLED PRAWN RISOTTO

ORGANIC BABY SPINACH, APPLEWOOD SMOKED BACON, CHERRY TOMATOES, LEMON BEURRE BLANC

GRILLED MARINATED SKIRT STEAK

TERIYAKI MARINADE, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLES, CRISPY ONION RINGS

BUTTERNUT SQUASH RAVIOLI

ROASTED WILD MUSHROOMS, ZUCCHINI, BABY SPINACH, CARROT-GINGER SAUCE, PECORINO ROMANO CHEESE

PAN ROASTED KING SALMON WITH GREEK SALAD

TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, FETA, LEMON-HERB VINAIGRETTE

OAK FIRE BAKED PAELLA

SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

DESSERT (CHOOSE 2 ITEMS)

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

HUCKLEBERRY CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

PUMPKIN PANNA COTTA

HAZELNUT BRITTLE, FRESH WHIPPED CREAM

HOSTED WINES

HERE WE WILL LIST THE WINES YOU HAVE CHOSEN WITH YOUR MEAL, IF APPLICABLE