

Plated Dinners at Chaminade

*Please pre-select three entrées; all meals are priced at the higher-priced entrée.
Exact counts are required*

Starters

(select one)

Wild Mushroom Strudel Paired with Herb Mascarpone Strudel Peppery Crème Fraiche	\$5.25
Individual Baked Brie with Strawberry Jalapeño Relish and Baguette Slices	\$5.00
Dungeness Crab Cakes with Corn Jalapeño Relish, Sweet Pepper Aioli	\$6.75
Provençal Platter (Vegetarian): Marinated Eggplant, Niçoise Olives, Roasted Peppers, Feta Cheese	\$4.75
Artichoke Bottom filled with Dungeness Crab Salad (warm), Rosemary Brioche Crouton	\$6.75
Roasted Onion, Tomato and Goat Cheese Tart with a Red Pepper Coulis	\$4.25
Jumbo Prawn Cocktail	\$7.00

Intermezzo-Sorbet Selection \$2.50

(Served After Starter, Before Entrée)

Salads

(select one)

- California Greens** with House Vinaigrette
- Traditional Caesar Salad**
- Baby Spinach Salad** with Citrus Vinaigrette
- Baby Greens** with Fresh Figs, Gorgonzola Cheese, Toasted
Hazelnuts, Raspberry Vinaigrette & Garlic Toast Points (Seasonal)
- Tuscan Salad** Tossed Romaine, Fresh Tomatoes, Niçoise Olives,
Capers, Parmesan Cheese, Olive Oil & Lemon Juice

Prices reflect a per person surcharge to Benchmark Conference Plan (BCP).

Prices subject to applicable sales tax and 22% service charge.

All prices subject to change without notice.

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Entrées

(select up to three)

*All Entrées Include a Dinner Salad, Seasonal and Appropriate Accompaniments,
Bread and Butter, Dessert, Freshly Ground Coffee and Teas*

Petit Filet with Lobster	\$38.00
Combination Filet & Fresh Seafood	from \$33.00
Filet Mignon	\$30.00
Sautéed Prawns	\$26.50
New York Steak	\$26.00
Roast Prime Rib of Beef	\$26.00
Hard Seared Salmon Fillet	\$24.50
Sauteéd Chicken Breast	\$23.00
Seared Mahi Mahi	\$23.00
Grilled Pork Medallions	\$23.00
Spinach-Stuffed Chicken Breast	\$22.50
Vegetarian Pasta	\$21.00
Children's Meals <i>(ages 11 & under)</i>	\$15.95
Boneless Chicken Strips with Fries	

Sauces to Accompany above Entrées

Select One

For Fish

Smoked Tomato-Tomatillo Relish; Fruit Salsa; Lemon-Caper Butter;
Vermouth-Chive Crème; Herb Crème; Ginger-Orange Glaze;
Cucumber Relish (Thai Style);

For Chicken

Dijon Crème; Sweet Pepper Coulis; Mushroom Marsala Glaze; Tangerine Glaze;
Roasted Garlic Crème; Sundried Tomato Pesto Crème; Porcini Crème

For Beef, Steak or Pork

Cabernet Glaze; Dried Cherry Rosemary Glaze; Herb Demi; Au Jus;
Pink Peppercorn Sauce; Bearnaise; Port Jus; Bordelaise; Wild Mushroom Sauce

Pastry Chef's Dessert Selection

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