

Plated Dinners at Chaminade

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

Exact counts are required

(20 Person Minimum)

Starters

Smoked Salmon with Brioche Toast Points, Capers, Red Onions Herb Cream Cheese	\$6.50
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 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
- Baby Artichoke, Yukon Gold Potato, Fresh Asparagus** atop Tomato-Basil Focaccia, Truffle Oil & Reduced Balsamic Vinaigrette

Prices Subject to Applicable Sales Tax and 20% Service Charge

All prices subject to change without notice

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Entrées

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

<i>Petit Filet with Lobster</i>	<i>\$57.95</i>
<i>Combination Filet & Fresh Seafood</i>	<i>from \$45.95</i>
<i>Roast Prime Rib of Beef</i>	<i>\$41.95</i>
<i>Filet Mignon</i>	<i>\$40.95</i>
<i>Broiled New York Steak</i>	<i>\$39.95</i>
<i>Broiled Salmon Filet</i>	<i>\$37.95</i>
<i>Sautéed Prawns</i>	<i>\$35.95</i>
<i>Seared Mahi Mahi</i>	<i>\$34.95</i>
<i>Sauteéd Chicken Breast</i>	<i>\$34.95</i>
<i>Spinach-Stuffed Chicken Breast</i>	<i>\$34.95</i>
<i>Grilled Pork Medallions</i>	<i>\$34.95</i>
<i>Stuffed Pork Loin</i>	<i>\$34.95</i>
<i>Vegetarian Pasta</i>	<i>\$30.95</i>
<i>Polenta Towers with Grilled Vegetables</i>	<i>\$30.95</i>
<i>Children's Meals (ages 11 & under) Boneless</i>	<i>\$15.95</i>
<i>Chicken Strips with Curly Fries</i>	

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); Almondine*

For Chicken

*Dijon Crème; Sweet Pepper Coulis; Mushroom Marsala Glaze; Tangerine Glaze; Roasted
Garlic Crème; Sun-dried 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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