

# Plated Dinners at Chaminade

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

## Starters

<b>Smoked Salmon with Brioche</b> Toast Points, Capers, Red Onions Herb Cream Cheese	\$6.50
<b>Wild Mushroom Strudel</b> Paired with Herb Mascarpone Strudel Peppery Crème Fraiche	\$5.25
<b>Individual Baked Brie</b> with Strawberry Jalapeño Relish and Baguette Slices	\$5.00
<b>Dungeness Crab Cakes</b> with Corn Jalapeño Relish, Sweet Pepper Aioli	\$6.75
<b>Provençal Platter (Vegetarian):</b> Marinated Eggplant, Niçoise Olives, Roasted Peppers, Feta Cheese	\$4.75
<b>Artichoke Bottom filled with Dungeness Crab Salad</b> (warm), Rosemary Brioche Crouton	\$6.75
<b>Roasted Onion, Tomato and Goat Cheese Tart</b> with a Red Pepper Coulis	\$4.25
<b>Jumbo Prawn Cocktail</b>	\$7.00
<b>Intermezzo-Sorbet Selection</b> (Served After Starter, Before Entrée)	\$2.50

## Salads

(Select one)

<b>California Greens</b> with House Vinaigrette
<b>Traditional Caesar Salad</b>
<b>Baby Spinach Salad</b> with Citrus Vinaigrette
<b>Baby Greens</b> with Fresh Figs, Gorgonzola Cheese, Toasted Hazelnuts, Raspberry Vinaigrette & Garlic Toast Points (Seasonal)
<b>Tuscan Salad</b> Tossed Romaine, Fresh Tomatoes, Niçoise Olives, Capers, Parmesan Cheese, Olive Oil & Lemon Juice
<b>Baby Artichoke, Yukon Gold Potato, Fresh Asparagus</b> atop Tomato- Basil Focaccia, Truffle Oil & Reduced Balsamic Vinaigrette

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

Prices subject to applicable sales tax and 20% service charge.

All prices subject to change without notice.

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Exact counts are required. (15 person Minimum)

## 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
Broiled New York Steak	\$26.00
Roast Prime Rib of Beef	\$26.00
Broiled Salmon Fillet	\$24.50
Stuffed Pork Loin	\$24.00
Sautéed Chicken Breast	\$23.00
Seared Mahi Mahi	\$23.00
Grilled Pork Medallions	\$23.00
Spinach-Stuffed Chicken Breast	\$22.50
Vegetarian Pasta	\$21.00
Polenta Towers with Grilled Vegetables	\$21.00
Children's Meals (ages 11 & under)	\$15.95
Boneless Chicken Strips with Fries	

\*\*Select one of the Sauces below to accompany the above Entrees

### 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; 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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