

Library Banquet Menus

Hors d'oeuvres

Tray passed

\$125.00 ++ per Selection for 25 Pieces

- ★ *Selection of Ciabatta Crostini (Grilled Heirloom Tomato Bruschetta, Portobello Mushroom with Chipotle Aioli and Sea Scallop with Lime Aioli)*
 - ★ *Mediterranean Cheese with Oregano Oil
(Served in Spoons)*
 - ★ *Macadamia Encrusted Brie Bites with Sweet Jalapeno Glaze
(Served in Spoons)*
 - ★ *Grilled Monterey Spot Prawns with Thai Glaze
(Served in Spoons)*
 - ★ *Lobster Vietnamese Spring Rolls with Spicy Wasabi Aioli*
 - ★ *Proscuitto Wrapped Bufala Mozzarella
House Made Pesto served Warm on Crostini*
- ★ *Yukon Gold New Potatoes filled with Caramelized Onion and Asiago Souffle*
 - ★ *Bite Size Crab Cakes with Sweet Pepper Aioli*
- ★ *Flash Seared Ahi Tuna Cube rolled in Tagarishi and served with Soy Drizzle
(Served in Spoons)*

Chef's Starter per Table

Whipped Butter and Housemade Tapenade

Served with Selection of Rolls

Appetizer

(Pre-select One)

*Baked Cypress Goat Cheese
Thyme Infused Oils and Yukon Gold Potato Chips and Crostini*

*Wild Mushroom Strudel paired with Herb Mascarpone Strudel
Served warm with Peppery Crème Fraiche*

*Heirloom Tomato and Herbed Cheese Galette
Roast Onion Confit*

*Chilled Seafood Trio
Jumbo Prawn, Malpec Oyster and Sea Scallop
Dipping sauces and Drizzled with Absolut Citron*

*Ahi Carpaccio
Toasted Sesame and Yuzu Vinaigrette
Asian Salad*

*Dungeness Crab Cake
Citrus Aioli
Spring Salad*

Chaminade

Salads

(Pre-select One)

*Classic Caesar Salad
Baby Hearts of Romaine are layered with our Housemade Creamy Caesar Dressing Shaved
Asiago Cheese and Garlic Ciabatta*

*Bibb Lettuces
Tossed with a creamy Gorgonzola Dressing and topped with Fresh Mint, Hot House Cucumbers
finely minced, Anjou Pears, Grape Tomatoes*

*Caprese Salad
Bufala Mozzarella is layered with Plum Tomatoes and Fresh Basil
Sun-dried Tomato Infused Oil, Balsamic Vinegar and Cracked Black Pepper*

De La Rosa Salad

*Organic Local Greens are tossed with Heirloom Tomatoes, Quail Eggs,
Pecorino Cheese and Creamy Green Goddess Dressing*

Mache Lettuces

*Caramelized Pears and Shallots, Crumbled Gorgonzola
Candied Pecans and Creamy Blue Cheese Dressing*

Entrées

(Pre-select up to four Entrees – Exact Counts may be required)

*All Entrees are served with Chef's Selection of Local Baby Vegetables
(Except for the Pasta Dishes)*

Filet Mignon 9oz

Cabernet Demi jus

Roast Onion and Shaved Fennel Salad

Caramelized Whipped Yukon Potatoes

New York Steak 12oz

Jack Daniels Reduction

Crispy Onions

Gratinee Potatoes

Juniper and Cracked Pepper Roast Pork Tenderloin

Apple and Rosemary Brioche Stuffing

Set atop Creamy Polenta

Bronzed Salmon Fillet

Fume thyme reduction

Lobster Butter

Whipped Potatoes

Thai Corvina Seabass

Miso Orange Vinaigrette

Asian Style Matchstick Vegetables

Ginger and Citrus infused Basmati Rice

Filet and Lobster

*Petit Filet is paired with 6oz Lobster Tail
Caramelized Shallot Whipped Potatoes*

Filet and Jumbo Prawn

*Jumbo Prawn is sauté and served along side a grilled Petit Filet
Herb Demi Jus
Whipped Potatoes*

Black Cod

*Pancetta, Apples and Lump Crab Sauté together and tops the Cod
Whipped Potatoes*

Free Range Chicken Breast

*Lightly coated in Fresh Bread Crumbs
Stuffed with Parma Proscuitto and Goat Cheese
Served atop Fresh Pasta tossed with a Housemade Pesto*

Individual Vegetable Tians

*Layers of Pasta, Vegetables and Whole Milk Cheeses
Roast Tomato Sauce
Basil Oils*

Fresh Pasta Tossed with a Rich Porcini Crème

*Layered with a selection of Sauté Mushrooms
Oyster, Enoki, Shitaki and Portobello*

Chef's Vegetarian Selection

Chef's selection or create your own

Desserts

(Pre-select One)

Four Layer Opera Cake

(Almond genoise, Kahlúa, Coffee Butter cream and Chocolate Ganache)

Vanilla Bean Crème Brule

With Fresh Berries

Seasonal Fresh Fruit Tart

With Pastry Crème

Shortbread Crust

Chocolate Decadence

With Crème Anglaise and Fresh Berry Coulis

Lemon Glace

With Fresh Fruit Coulis

Trio of Dessert Samplings

Tiramisù Shot

Chocolate Seduction

Panna Cotta with Ginger Crème Anglaise

3 Course Meal

Salad, Entrée and Dessert

\$65.00 ++ pre-select

\$75.00 ++ select when seated

4 Course Meal

Appetizer, Salad, Entrée and Dessert

\$70.00 ++ pre-select

\$80.00 ++ select when seated

Exact counts for entrees required three working days prior to event for pre-select.

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

All prices subject to change without notice.