

# *Library Banquet Menu*

## *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**

**\$43.00 ++ pre-select**

**\$53.00 ++ select when seated**

## **4 Course Meal**

**Appetizer, Salad, Entrée and Dessert**

**\$48.00 ++ pre-select**

**\$58.00 ++ select when seated**

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

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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.*