

## **Plated Dinner**

Three Course Dinner Selections Includes Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.  
50 Guests Minimum

### **BROILED FILET MIGNON**

Choice Filet of Beef, Caramelized-Shallot Demi-Glace, Roasted Rosemary-Garlic Potatoes, and Herb Baked Tomato with Grilled Asparagus  
\$48.00



### **PACIFIC SURF & TURF**

Grilled Petite Filet Mignon with Chocolate Demi-Glace and Pesto-Glazed Wild Pacific Sustainable Salmon Served with Confetti Rice and Grilled Mixed Vegetables  
\$49.00

### **CLASSIC RACK OF LAMB**

Savory Herb and Dijon Crusted Lamb Chops, Port-Mint Reduction, Potatoes Lyonnaise and Honey Glazed Baby Carrots  
\$45.00

### **SAGE GRILLED CHICKEN**

Sage Rubbed Chicken Breast Served Over Marinated Red Onion and Basiled Tomatoes and Roasted Red Potatoes  
\$42.00

### **TRADITIONAL PRIME RIB**

Black Pepper, Rock Salt, and Horseradish Encrusted Prime Rib, Au Jus, Boursin Cheese Whipped Potatoes, and Oven Roasted Vegetables  
\$45.00



### **JUMBO SHRIMP AND TENDERLOIN**

Sautéed Jumbo Prawns with Scampi Butter, Tournedo of Beef Tenderloin, Sauce Perigueux, Parsley New Potatoes, and Grilled Asparagus  
\$53.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge. All charges are subject to 22% Service Charge and 9.75% Sales Tax. Prices are subject to change.