

SAVOR...

Long Beach

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.

Choose your entrée
50 Guests Minimum

BROILED FILET MIGNON

Choice Filet of Beef in pomegranate reduction sauce, 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

All charges are subject to 22% Service Charge and 9.75% Sales Tax.
Prices are subject to change.