



Special Occasion Menu 2019

TOPAZ

APPETIZER

(Choose Two)

Hush Puppies

Honey mustard BBQ sauce ✓

Blackened Shrimp and Grits *GF*

Gumbo Shooter

Andouille sausage

Pimento Mac and Cheese Bites ✓

BUFFET

Cornbread and Honey Chipotle Butter ✓

Brussels Sprout Salad

Golden raisins, cherry tomatoes, brown sugar mustard vinaigrette *GF DF VG*

Baby Spring Greens

Dried cranberries, candied pecans, buttermilk dressing *GF V*

Fire Roasted Pineapple Slaw *GF DF V*

Charred Green Beans

Beecher's Flagship cheese sauce *GF V*

Smoked Gouda Mac and Cheese ✓

Smoked Tri Tip

Chipotle BBQ sauce, black eyed peas, wilted braised greens *GF DF*

Citrus Grilled Chicken

Buttermilk mash potatoes, roasted heirloom carrots *GF*

\$54 Per person



EMERALD

APPETIZER

(Choose Two)

Bacon Wrapped Big Boy Blue Stuffed Dates *GF*

Prosciutto Parmesan Cheese Crisp

Parmesan ganache, basil aioli *GF*

Salmon Mousse

Lemon curl, potato cup *GF*

Wild Mushroom Risotto Cakes

Roasted garlic and black peppercorn aioli *V*

BUFFET

Garlic Bread *V*

Grilled Seasonal Vegetable Salad

Basil pesto, balsamic drizzle *GF V*

Caprese Salad

Heirloom cherry tomatoes, bocconcini, basil vinaigrette *GF V*

Orzo Zucchini Salad

Fresh torn basil, shaved garlic, roasted olives, oregano vinaigrette *DF VG*

Ratatouille

Roasted zucchini, yellow squash, tomato, eggplant *GF V DF*

Eggplant Parmesan

Rustic tomato sauce *V*

Lemon Butter Chicken

Rosemary olive oil potatoes, slow roasted tomatoes *GF*

Sautéed Wild Pacific Salmon

Asparagus risotto, white wine broth, crispy capers *GF*

\$58 per person



SAPPHIRE

APPETIZER

(Choose Two)

Black Bean Empanadas

Chipotle aioli *V*

Root Beer Glazed Pork Belly

Sweet potato chip, tobacco onion *DF*

Oregano Garlic Chicken Skewer

Tzatziki sauce *GF*

Coconut Shrimp

Mango chili glaze *DF*

BUFFET

Dinner Rolls and Butter

Baby Greens Salad

Dried cranberries, crumbled feta, roasted pistachio,
heirloom cherry tomato *GF V*

Tomato and Preserved Lemon Salad

Seasonal tomatoes, olives, red onion, micro basil, black garlic salt flakes *GF DF V*

Quinoa Salad

Sliced almonds, dried apricots *GF DF VG*

Roasted Baby Zucchini

Herb roasted tomatoes, heirloom baby carrots *GF DF VG*

Braised Short Rib

Cabernet demi glace, root vegetable puree, glazed carrots, Cipollini onions *GF DF*

Parmesan Crusted Halibut

Citrus beurre blanc, cauliflower tabbouleh *GF*

Cheese Stuffed Tortellini

Green peas, blistered cherry tomatoes, shaved parmesan cheese,
basil cream sauce *V*

\$60 per person



AMBER

APPETIZER

(Choose Two)

Sesame Seed Crusted Seared Salmon Wonton

Pickled red onions, wasabi foam *GF DF*

Lemongrass Skewered Beef Kabob *DF*

Vegetable Spring Rolls *V DF*

Kimchi Pot Stickers *V DF*

BUFFET

Dinner Rolls and Butter

Mandarin Chop Salad

Napa Cabbage, red bell pepper, carrot, slivered almonds, ginger soy dressing *DF*

Yum Salad

Butter lettuce, cucumber, tomatoes, spring onions, cilantro, chili-lime dressing *GF DF VG*

Green Papaya Salad

Tomatoes, carrots, green beans, fresh chilies, lime juice, crushed peanuts *GF DF VG*

Stir-fried Vegetable

Spicy chili sauce *V DF*

Vegetable Fried Rice *DF VG*

Pork Pad Thai

Stir-fried rice noodles, chopped roasted peanuts *DF*

Garlic Chicken

Garlic-infused sauce, crispy fried basil leaves, jasmine rice *DF*

\$56 per person



DIAMOND

APPETIZER

(Choose Two)

Salmon Mousse

Lemon curl, potato cup *GF*

Antipasto Skewer

Cherry tomato, olive, salami, cheese tortellini

Mini Spinach and Cheese Calzones *V*

Deviled Eggs

Smoked paprika and pickled red onion *GF V*

BUFFET

Dinner Rolls and Butter

Spinach and Crispy Prosciutto Salad

Fresh blueberries, spicy pecans, chervil goat cheese, creamy basil vinaigrette *GF*

Balsamic Marinated Mushroom Salad

Red peppers, lemon curls *GF DF VG*

Glazed Heirloom Carrots and Cipollini Onions *GF DF VG*

Charred Basil Cauliflower

GF DF VG

Sunset Beet Au Gratin

Red pepper coulis *GF V*

Jidori Chicken Breast

Blistered herb new potatoes, chipotle tahini sauce, blackberry pickled fennel
GF DF

Pan Seared Ling Cod

Garlic lemon beurre blanc, cauliflower tabbouleh, charred broccolini *GF*

\$58 per person

Vegetarian - V



MEYDENBAUER
CENTER

Gluten Free - GF

Dairy Free - DF

Vegan - VG