

MENUS DINNER

PLATED DINNER *(Minimum of 25)*

All Plated Dinner Entrees Include:

- ~ House Salad, Rolls and Butter, Dessert, Passion Fruit-Orange-Guava Punch, Fruit Punch or Lemonade
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Salads

Your Choice of One:

- ~ House Mixed Green Salad with Tomatoes, Cucumbers and Ranch Dressing
- ~ Classic Caesar Salad with Shaved Asiago and Herb Croutons with Garlic Caesar Dressing
- ~ Bibb Lettuce, Radicchio & Chiffonade Hearts of Romaine w/Lime Marinated Jicama & Cucumber in a Mango Vinaigrette (add \$1.50 per person)

Entreés

Choose up to two entreés for an additional \$2.00 per person.

Boursin Cheese Stuffed Chicken

Boursin Cheese and Walnut Stuffed Chicken Served with Rice and Roasted Pepper in a Chipotle Coulis. **\$21.99**

Chicken Marsala

Pan Seared Chicken Breast Served over Farfalle Noodles with Marsala and Mushroom Sauce, Served with Seasonal Vegetables. **\$19.99**

Santa Fe Chicken

Broiled Chicken Breast with Ancho Chile Sauce Served with Spanish Rice, Green Beans and Corn. **\$19.99**

Chicken Picatta

Scaloppini Chicken Breast with Roasted Grape Tomatoes, Bermuda Onions and Mushrooms Served Over Linguini Pasta. **\$19.99**

Atlantic Salmon Rosette

Served with Pesto Rice Cake, Seasonal Vegetables and Orange Beurre Blanc. **\$22.99**

Whole Roasted Stuffed Loin of Pork

Served with Pinenuts, Spinach & Gorgonzola Cheese with Brandied Dijon Demi Glace. **\$23.99**

Herb Roasted Prime Rib

Served with Twice-Baked Potato, Almandine Green Beans and Roasted Red Bell Peppers. **\$28.99**

Brie and Herb Stuffed Filet Mignon

Served with Potato Cake, Seasonal Vegetables, Candied Red Onions and Pinot Noir Reduction. **\$29.99**

Mint-Encrusted Double French Lamb Chop

With a Raspberry Demi Glaze Served with Au Gratin Maytag Bleu Cheese Potatoes and Seasonal Vegetables. **\$24.99**

Seared Filet of Sea Bass

With a Pomegranate Beurre Blanc Served with Orzo & Spinach Pasta and Seasonal Vegetables. **\$29.99**

Stuffed French-Cut Pork Chop

Dried Berry and Sage-Stuffed Pork Chop with Mango Chutney Served with Rosemary and Thyme Roasted Potatoes and Seasonal Vegetables. **\$23.99**

Lemon-Grass Braised Alaskan Halibut

With a Chipotle Hollandaise Sauce Served with White Beans and Pancetta Ragout and Seasonal Vegetables. **\$25.99**

Duets

Salmon Rosette & Boursin Cheese Stuffed Chicken Breast

With Sangria Sauce and Mornay Sauce Served with a Pesto Rice Cake. **\$29.99**

Seared Beef Tenderloin and Lobster Tail

With Chipotle and Port Reduction and Béarnaise Sauce Served with Horseradish Whipped Potatoes. **\$39.99**

Sirloin Steak and Scaloppini Chicken Breast

With Nuts and Herbs and a Roasted Shallots Demi Glaze Served with Wild Rice with a Chipotle Cream Sauce. **\$34.99**



MENUS DINNER

PLATED DINNER *(Continued)*

Vegetarian

Ratatouille-Stuffed Portobello Mushroom

Served with Pesto Rice Cake and Roasted Pepper Coulis. **\$17.99**

Farfalle Pasta Primavera

Chardonnay Sautéed Seasonal Vegetables and Grape Tomatoes served over Farfalle Pasta. **\$17.99**

Desserts

Your Choice of One:

- ~ White Chocolate Cheesecake w/Fresh Berries & a Duet of Sauces
- ~ Grand Marnier Pettit Cannoli
Served with Wild Berries and Mango Sauce
- ~ Caramel Apple Pie
- ~ Chocolate Decadence Cake

Specialty Dessert Selection *(Add \$1.00 for Specialty Desserts)*

- ~ Mini Wild Berries Fruit Tart
 - ~ Triple Mousse Tower
 - ~ Fresh Berries and Melon Cup with Mint Syrup
 - ~ Tiramisu
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Turin Dinner Buffet

- ~ Minestrone Soup with Fresh Parmesan Shavings
- ~ Hearts of Romaine with Parmesan & Garlic Caesar Dressing
- ~ Ratatouille Salad, Fresh Thyme, Grated Provolone
- ~ Tomato Sampler with Basil, Buffalo Mozzarella
- ~ Virgin Olive Oil and Cracked Black Pepper
- ~ Antipasto with Seasonal Accompaniments
- ~ Veal Saltimbocca with Sage, Prosciutto & Asiago
- ~ Trout Florentine with Sautéed Spinach
- ~ Polenta cakes with Gorgonzola Cheese
- ~ Ratatouille of Seasonal Vegetables
- ~ Chef's Selection of Italian Desserts
- ~ Focaccia & Bread Sticks

\$29.99

Shanghai Dinner Buffet

- ~ Mandarin & Jicama Green Salad with Soy-Garlic Vinaigrette
 - ~ Snow Peas and Baby Corn Salad
 - ~ Vegetables with Asian Noodles
 - ~ Kung Pao Pork
 - ~ Beef Stir Fry
 - ~ Chicken Tempura with Peanut Sauce
 - ~ Tepanyaki Vegetables
 - ~ Vegetable Egg Rolls with Hot Chinese Mustard
 - ~ Stir Fry Vegetables
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Davis Conference Center

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Prices do not include applicable taxes of 7.4% and 20% service charge

MENUS DINNER

PLATED DINNER BUFFET *(Continued)*

Shanghai Dinner Buffet *(Continued)*

- ~ Ham Fried Rice
- ~ Chef's Selection of Eastern Desserts

28.99

The Davis Dinner Buffet

- ~ Wild Mushroom and Potato Soup
- ~ Field Greens Salad with Blood Orange Vinaigrette
- ~ Beans Almandine and Tri-Colored Peppers Salad
- ~ Pear and Apple Cole Slaw
- ~ Pan-Seared Utah Trout with Green Tomatillo Salsa
- ~ Oven-Roasted Pot Roast
- ~ Double-Dipped Fried Chicken
- ~ Sautéed Seasonal Vegetables
- ~ Horseradish Mashed Potatoes
- ~ Chef's Selection of Assorted Desserts

31.99

Cowboy Dinner Buffet

- ~ Beef Chili
- ~ House Mixed Green Salad with Tomatoes and Cucumbers
- ~ Pear and Apple Cole Slaw
- ~ Roasted Red and Dill Potato Salad
- ~ Roasted Pepper Barbeque Chicken
- ~ Barbequed Baby Back Ribs
- ~ Achiote Marinated Barbeque Brisket
- ~ Baked Potatoes with Traditional Condiments
- ~ Corn on the Cob
- ~ Chef's Selection of Western Desserts

29.99

Traditions Dinner Buffet

- ~ Red Potato and Dill Salad
- ~ Squash and Peppers Pasta Salad
- ~ Green Leaf & Chopped Romaine with Tomatoes, Cucumbers, Red Onions and Ranch Dressing
- ~ Grilled Half-Pound Hamburgers
- ~ Platters of Lettuce, Onion, Tomatoes & Assorted Cheeses
- ~ Grilled Burgers & Hot Dogs with Sautéed Mushrooms & Onions
- ~ Cilantro Marinated Grilled Chicken Breasts
- ~ Baked Potatoes with Condiments
- ~ Sauté of Fresh Vegetables
- ~ Chef's Selection of Desserts

25.99

