

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

PLATED DINNERS

Includes Coffee & Tea Service

SALADS ■ Your choice of one:

Classic Caesar

House Chop Chop with Cucumber & Tomatoes

Baby Spinach with Red Onion, Cherry Tomatoes

Baby Spring Mix with Cucumbers, House-Dried Tomatoes

Add Baby Spring Mix, Cucumber, House-Dried Tomatoes,
Feta Cheese, or Dried Craisins ■ **1.25**

GRILLED FILET MIGNON ■ 35.25

Yukon Garlic Mash, Brown Butter Haricot Verts,

Topped with Caramelized Onion, Gorgonzola Cream or Wild Mushroom Demi-Glace

GRILLED CHICKEN PROVENÇAL ■ 26.95

Grilled Chicken Breast on a Bed of Orzo Pasta

Sautéed Zucchini & Yellow Squash, topped with Artichoke, Tomato & Olive Tapenade

Chef Brad Martin recreates his Featured Dish from ABC's "The Taste," Season 2

ASIAN-INSPIRED BLACK COD ■ 33.95

Pan-Seared Black Cod resting on a Crispy Sushi Rice Cake, Miso Soy Cream Drizzle & Baby Bok Choy

ESPRESSO-CRUSTED TRI-TIP ■ 28.95

Sliced Espresso-Rubbed Tri-Tip, Creamy Garlic Whipped Potatoes,
Seasonal Vegetables, Drizzled with Ancho Chile Demi-Glace

STUFFED CHICKEN BREAST ■ 27.95

Stuffed Chicken Breast with Spinach & Cheese, resting on Mushroom Risotto,
Sautéed Vegetables Drizzled with Smoked Tomato Coulis

HOISIN-BRAISED BEEF SHORT RIB ■ 36.95

Chinese 5-Spiced Sweet Potato Mash, Sake-Glazed Carrots, Asparagus Tips,
Shoestring Sweet Potato Fries

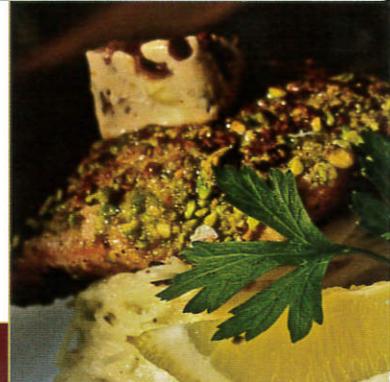
CORIANDER CRUSTED SALMON ■ 28.95

On a Bed of Cilantro Mashed Potato, Grilled Asparagus,
Tequila Red Pepper Cream Sauce

KAHLUA PORK LOIN ■ 27.95

Confetti Basmati Rice, Seasonal Sautéed Vegetables with a Macadamia Nut Kahlua Cream

**Ask your Catering Concierge for dessert selections.*



CATERING MENU

Our Raincross Hospitality Catering Team is pleased to prepare custom menus tailored to your specific wishes.

All selections shall be subject to 19% service charge & 8% sales tax.

Prices, service charges and taxes are all subject to adjustment without notice.

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