

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

PLATED DUOS

Includes Coffee & Tea Service

SALADS ■ Your choice of one:

Classic Caesar

Classic Wedge

Baby Mixed Greens, Feta Cheese, Craisins, House-Dried Tomatoes, Cucumbers

BEEF TENDERLOIN MEDALLIONS

& CITRUS-GRILLED PRAWNS ■ 41.95

Drizzled with Port Wine Demi-Glace, Blue Cheese Scalloped Potato Gratin,
Sautéed Mini-Vegetables

Substitute **LOBSTER ■ 19.00** per person

CHIMICHURRI FLANK STEAK & SOFRITO MAHI MAHI ■ 38.95

with Cilantro-Mashed Potatoes & Sautéed Seasonal Vegetables

HOISIN-GLAZED BEEF SHORT RIB

& CITRUS-PONZU GRILLED PRAWNS ■ 42.95

with Chinese 5-Spiced Sweet Potato Mash, Sake-Glazed Baby Carrots

GRILLED CHICKEN BREAST

& FENNEL-DUSTED SALMON FILET ■ 37.95

with Lemon Basil Pesto Cream, Confetti Orzo Pasta, Sautéed Asparagus

CITRUS-GRILLED CHICKEN BREAST

& CHIPOTLE SHRIMP ENCHILADA ■ 32.95

with Pineapple Relish, Cilantro Rice & Sautéed Seasonal Vegetables

BEEF TENDERLOIN MEDALLIONS

& HERB-GRILLED CHICKEN BREAST ■ 35.95

with Wild Mushroom Ragout & Whole-Grain Mustard Cream,
Oven-Roasted Fingerling Potatoes & Sautéed Seasonal Vegetables



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 and 8% sales tax.

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

Created February 2014

**Ask your Catering Concierge for dessert selections.*