

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

## PLATED DINNERS

Includes Coffee & Tea Service

Your selection served with Baked Rolls & \*Dessert

### 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 ■ **1.50**

### ENTREES ■ Your choice of one:

#### GRILLED FILET MIGNON ■ 36.95

Yukon Garlic Mash, Brown Butter Haricot Verts,

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

#### GRILLED CHICKEN PROVENÇAL ■ 28.00

Grilled Chicken Breast on a Bed of Orzo Pasta

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

#### ESPRESSO-CRUSTED TRI-TIP ■ 30.00

Sliced Espresso-Rubbed Tri-Tip, Creamy Garlic Whipped Potatoes,

Seasonal Vegetables, Drizzled with Ancho Chile Demi-Glace

#### STUFFED CHICKEN BREAST ■ 28.95

Stuffed Chicken Breast with Spinach & Cheese, resting on Mushroom Risotto,

Sautéed Vegetables Drizzled with Smoked Tomato Cream Sauce

or

Stuffed Chicken Breast with Black Beans, Corn, with a Roasted Peppers Sauce

or

Stuffed Chicken Breast with Artichoke, Lemon & Thyme with a Pesto Cream Sauce

#### HOISIN-BRAISED BEEF SHORT RIB ■ 38.50

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

Sweet Potato Fries

#### CORIANDER CRUSTED SALMON ■ 30.00

On a Bed of Cilantro Mashed Potato, Grilled Asparagus,

Tequila Red Pepper Cream Sauce

#### KAHLUA PORK LOIN ■ 28.95

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

*\*Ask your Catering Concierge for dessert selections.*

*First menu selection includes 1 vegetarian option for dietary needs.*

*Each additional menu selection shall incur a \$2+/-per plate fee.*



CATERING MENU

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

*All selections shall be subject to current service charge & applicable sales tax.*

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

*Updated July 2017*

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## MORE PLATED DINNERS

Includes Coffee & Tea Service

Your selection served with Baked Rolls & \*Dessert

### **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 ■ **1.50**

### **ENTREES ■ Your choice of one:**

#### **SESAME CRUSTED SALMON ■ 28.95**

Sesame Crusted Salmon on a bed of Jasmin Rice & Rice Wine Sautéed Mixed Vegetables

Drizzled with Miso Soy Cream

#### **CITRUS SEA BASS ■ 27.95**

Grilled White Sea Bass, Yukon Garlic Mash, Sautéed Seasonal Vegetables

with an Orange Ginger Butter Sauce

#### **GARLIC CHILI FLAT IRON STEAK ■ 27.95**

Grilled Flat Iron Steak on a bed of Jasmine Rice and Ginger Sweet Soy Sautéed Broccolini

#### **STUFFED FLANK STEAK ■ 29.95**

Stuffed Flank Steak with Spinach, Feta Cheese, Artichoke, & Roasted Red Peppers

with Roasted Red Pepper Yukon Mash, Asparagus Spears

Drizzled with Port Wine Demi Glace

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*Updated August 2017*



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## 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

### ENTREES ■ Your choice of one:

#### **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 FLAT IRON STEAK & SOFRITO CHICKEN BREAST ■ 38.95** with Cilantro-Yukon Mash & Sautéed Seasonal Vegetables

**SESAME CRUSTED SALMON & CHILI LIME BEEF TENDERLOIN ■ 40.95**  
with Grilled Garlic Chili Demi-Glace, Wasabi Roasted Fingerling Potatoes & Sautéed Broccolini

#### **COFFEE BRAISED SHORT RIB & CITRUS ANCHO DUSTED CHICKEN BREAST ■ 39.95** with Creamy Garlic Yukon Mash Potatoes & Sautéed Broccolini

**GRILLED CITRUS CHICKEN BREAST & PRAWNS ■ 38.95**  
Resting on Basmati Rice, topped with Stir-Fried Vegetables & Coconut Curry Sauce

**BEEF TENDERLOIN MEDALLIONS  
& HERB-GRILLED CHICKEN BREAST ■ 35.95**  
with Wild Mushroom Ragout & Whole-Grain Mustard Cream,  
Oven-Roasted Fingerling Potatoes & Sautéed Seasonal Vegetables

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*Updated August 2017*

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