

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, and Dried Craisins ■ **1.50**

ENTREES ■ Your choice of one:

GRILLED FILET MIGNON ■ 37.95

Yukon Garlic Mash, Brown Butter Haricot Verts,

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

GRILLED CHICKEN PROVENÇAL ■ 29.25

Grilled Chicken Breast on a Bed of Orzo Pasta

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

ESPRESSO-CRUSTED TRI-TIP ■ 31.25

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

Seasonal Vegetables, Drizzled with Ancho Chile Demi-Glace

STUFFED CHICKEN BREAST ■ 29.95

Stuffed Chicken Breast with Spinach & Cheese, Drizzled with Smoked Tomato Cream

Sauce, resting on Mushroom Risotto & Sautéed Vegetables

or

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

Cilantro Mash Potatoes & Sautéed Vegetables

or

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

resting on Garlic Mash Potatoes & Sautéed Vegetables

HOISIN-BRAISED BEEF SHORT RIB ■ 39.50

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

Sweet Potato Fries

CORIANDER CRUSTED SALMON ■ 31.00

On a Bed of Cilantro Mashed Potato, Grilled Asparagus,

Tequila Red Pepper Cream Sauce

KAHLUA PORK LOIN ■ 29.95

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 \$2.25+/-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 February 2020

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

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 & Dried Craisins ■ **1.50**

ENTREES ■ Your choice of one:

SESAME CRUSTED SALMON ■ 29.95

Sesame Crusted Salmon on a bed of Jasmin Rice & Rice Wine Sautéed Mixed Vegetables
Drizzled with Miso Soy Cream

CITRUS SEA BASS ■ 28.95

Grilled White Sea Bass, Yukon Garlic Mash, Sautéed Seasonal Vegetables
with an Orange Ginger Butter Sauce

GARLIC CHILI FLAT IRON STEAK ■ 28.95

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

STUFFED FLANK STEAK ■ 30.95

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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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

ENTREES ■ Your choice of one:

BEEF TENDERLOIN MEDALLIONS

& CITRUS-GRILLED PRAWNS ■ 42.95

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

Substitute **LOBSTER ■ 20.00** per person

CHIMICHURRI FLAT IRON STEAK & SOFRITO CHICKEN BREAST ■ 39.95

with Cilantro-Yukon Mash & Sautéed Seasonal Vegetables

SESAME CRUSTED SALMON & CHILI LIME BEEF TENDERLOIN ■ 41.95

with Grilled Garlic Chili Demi-Glace, Wasabi Roasted Fingerling Potatoes & Sautéed Broccolini

COFFEE BRAISED SHORT RIB & CITRUS ANCHO DUSTED CHICKEN BREAST ■ 40.95

with Creamy Garlic Yukon Mash Potatoes & Sautéed Broccolini

GRILLED CITRUS CHICKEN BREAST & PRAWNS ■ 39.95

Resting on Basmati Rice, topped with Stir-Fried Vegetables & Coconut Curry Sauce

BEEF TENDERLOIN MEDALLIONS

& HERB-GRILLED CHICKEN BREAST ■ 36.95

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

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