



**Summer 2009  
Dinner Group Menu  
Four Course Plated Dinner  
(soup, salad, main course and dessert)**

**Passed Hors d'Oeuvres**  
(appetizers are priced per piece)

**Cremini Mushrooms stuffed with Boursin, Spinach and Parmesan \$3.50**  
topped with scallions and tomato coulis

**Roasted Tomato Melts \$3.50**  
roasted Italian tomatoes and grilled zucchini topped with fresh mozzarella,  
aged balsamic and basil chiffonade

**Smoked Chicken Quesadillas \$4.00**  
apple wood smoked chicken, queso fresco, cured onion, grilled salsa and lime cream

**Traditional Shrimp Cocktail \$4.75**  
with lemon and parsley

**Allie's Crab Cakes \$4.25**  
Chesapeake style with caper rémoulade

**Soups**  
(select one)

**Allie's Signature--Tomato, Basil and Fennel with Basil Oil**

**Summer Gazpacho with Lime and Crispy Tortillas**

**Olathe Sweet Corn Chowder with Basil Oil**

**Lobster Bisque with Brandy, Chives and Crème Fraiche**  
(\$4 supplemental charge per order)

**Salads**  
(select one)

**House Salad**  
organic baby lettuces, fresh herbs, Carr Valley "Chevre au Lait", fresh berries,  
toasted almonds and berry vinaigrette

**Caesar**  
chopped romaine hearts, traditional Caesar dressing, herbed croutons  
and Parmigiano-Reggiano

**Balsamic Baby Spinach Salad**  
baby leaf spinach with roasted tomatoes, olives, asparagus, balsamic dressing  
and a goat cheese crouton

## **Optional Plated Appetizers**

(\$10 per person additional charge)

### **Smoked Duck Quesadilla**

house smoked duck, queso fresco, cured onion, pomegranate, poblano and mache

### **Seared Atlantic Sea Scallops**

frisee, bacon lardons, crispy potatoes and Dijon vinaigrette

### **Smoked Salmon and Domestic Caviar**

crisp fingerling potato, crème fraiche, micro greens and chive oil

(\$5 supplemental charger per order)

## **Main Course Selections—Choose Three**

Groups over 80 people may only select one entrée or a combination plate

### **All Natural N.Y. Strip Steak**

roasted shallot mashed potatoes, seasonal vegetables, herb butter  
and red wine veal jus

### **Tomato Crusted Alaskan Halibut**

grilled scallions, roasted red potatoes, tomato coulis

### **Pan Fried Rainbow Trout**

rock shrimp scampi, grilled asparagus and crispy polenta

### **Herb Crusted All Natural Chicken Breast**

herb spaetzle, roasted vegetables and mustard jus

### **Grilled Beef Tenderloin**

wilted spinach, whipped Yukon potatoes, mushroom demi-glace

### **Seared Lamb Sirloin**

roasted fingerling potato hash with mint, shallots, baby carrots and natural jus

(\$7 supplemental charge per order)

### **Grilled Asparagus and Lemon-Herb Risotto**

arborio rice flavored with lemon, parmesan and fresh herbs

## **Desserts**

(select one)

**Summer Berry Crisp and Vanilla Ice Cream**

**Pecan Tart with Chocolate Sauce and Bourbon Cream**

**Flourless Chocolate Cake with Raspberry Puree and White Chocolate Mousse**

**Lemon Sorbet with Berries and Fresh Mint**