



Winter 2010-2011 Group Dinner Menu

Passed Hors d'Oeuvres

(One is included in dinner pricing, additional priced per piece)

Roasted Tomato Melts \$3.50

roasted Italian tomatoes, grilled zucchini and fresh mozzarella bruschetta topped with aged balsamic reduction and a basil garnish

Coquille St. Jacques \$5.50

seared dry pack sea scallops served over mushroom duxelle with white truffle butter sauce

Chipotle Barbecue Chicken Quesadillas \$4.00

house smoked chicken, jack cheese & chipotle barbecue sauce in flour tortillas topped with grilled salsa and lime cream

Shrimp Spring Rolls \$4.75

shrimp, red bell, carrot and Napa cabbage wrapped in a crispy wonton skin with sweet soy and Thai chili sauces as garnish

Seared Venison Tenderloin Crostini \$4.50

New Zealand venison tenderloin on grilled toast points with lingonberry jam, sweet potato butter and port reduction

Soups

(Choose One)

Allie's Signature--Tomato, Basil and Fennel

classic tomato soup with elegant additions of fennel and fresh basil

Puree of Wild and Domestic Mushrooms

dry sherry and chive

Classically Prepared Lobster Bisque

with brandy, chives and crème fraiche
(supplemental fee of \$4 per person)

Roasted Butternut Squash Puree

pumpkin seed oil and maple cream

Salads

(Choose One)

Allie's House Salad

Organic baby lettuces, Carr Valley "Chèvre au Lait" aged goat cheese, dried pears and hazelnuts tossed with sherry vinaigrette

Traditional Caesar

chopped romaine hearts, creamy house made Caesar dressing, herbed croutons and shaved Parmigiano-Reggiano

Baby Spinach & Frisee Salad with Apple Wood Smoked Bacon

baby leaf spinach, frisee, bacon, pear tomato, scallions and Dijon vinaigrette
~truly outstanding with seared dry pack sea scallops~
(supplemental fee of \$7 per person)

Roasted Vegetable Salad with Limestone Lettuce

zucchini, yellow squash, asparagus, bell peppers and onions roasted tossed in balsamic dressing. Served over bibb lettuce with an herb-chèvre crostini

Optional Plated Appetizers

(\$10 per person additional charge)

Chipotle Chicken Quesadilla

house smoked chicken, chipotle barbecue sauce and jack cheese melted in a flour tortilla - topped with lime cream and grilled salsa

Seared Atlantic Sea Scallops

frisee, bacon lardons, crispy potatoes and Dijon vinaigrette

Smoked Salmon and Potato Latke

lemon crème fraiche, chives, mimosa egg and dice red onion

Main Course Selections

(Please Select Three Options for Guests to Choose from on Site)
Groups over 80 people may only select one entrée or a combination plate entrée;
on-site ordering is not available

Oven Roasted New Zealand Bluenose

basil-potato puree, roasted tomato butter sauce and asparagus with lemon zest

Herb Crusted All Natural Chicken Breast

roasted fingerling potatoes, haricot vert, whole grain mustard pan sauce

Grilled Beef Tenderloin

asparagus, roasted shallot mashed potatoes, red wine veal jus

Organic Scottish King Salmon

grilled with horseradish red potatoes, bacon scented green beans, sherry & pearl onion compote

Seared New Caledonia Blue Prawns

fennel & asparagus risotto, roasted tomato coulis, crispy asparagus garnish

Garlic and Rosemary Marinated Lamb Sirloin

ricotta gnocchi, bacon roasted Brussels sprouts, thyme-madeira demi glace

Desserts

(Choose One)

Apple and Black Currant Crisp with Walnut Streusel Topping

Ben & Jerry's classic vanilla ice cream

English Sticky Toffee Pudding

warm date sponge cake with toffee sauce and Chantilly cream

Chocolate, Hazelnut and Caramel Tartlet

chocolate tart shell with caramel sauce, toasted hazelnuts and dark chocolate mouse