Winter 2009 - 2010 Plated Dinner Menu

3 Course Dinner Includes Fresh Baked Bread, Soup or Salad, Entrée and Dessert
$65/Person

First Course Selections

Soup OR Salad
(Select One)

Broken Arrow's Signature Chicken Tortilla with Avocado
Curried Turkey and White Bean
Crab or Lobster Bisque
Butternut Squash with Chives and Crème Fraiche
Roasted Corn and Poblano Chowder
Asparagus and White Cheddar
Portuguese Three Bean
Gazpacho
Smoked Chicken and Wild Rice
Boston Clam Chowder
Roasted Tomato Bisque
Hearty Buffalo Chili
Beef Minestrone
Chicken Barley

Baby Green Salad

with fresh mozzarella, cherry peppers, tomatoes,
grilled crostini and a balsamic vinaigrette

Spinach Salad

with shaved mushrooms, crispy bacon, hard boiled eggs, marinated onions and a mustard vinaigrette

Boston Bibb Salad

with roasted beets, pears, tomatoes, toasted almonds and a port wine vinaigrette

Classic Caesar

with fresh romaine lettuce, white anchovies and a parmesan crisp

Tomato Salad

with vine ripened tomatoes, fresh mozzarella,
proscuitta with a basil and olive oil dressing

Field Green Salad

with candied pecans, blue cheese and a champagne vinaigrette

Entrée Selections

(Select One, Combination Plate or pre-select up to three with pre-determined numbers)

Seared Yellow Fin Tuna
baby bok choy, sweet soy, tempura shitakes and sticky rice

Slow Roasted Prime Rib
wild mushroom bordelaise and twice baked potato with seasonal vegetable

Cashew Encrusted Halibut
fresh peach chutney, watercress and sweet potatoes

Medallions of Beef Tenderloin
roasted red and yellow peppernota and white truffle mashed potatoes

Mustard and Herb Crusted Lamb
parmesan potato chiffalette, marinated asparagus,
jalapeno mint jelly and a red wine demi

Herb Roasted Airline Chicken Breast
zucchini and tomato gratin, wild rice risotto and a mushroom marsala sauce

Roasted Pork Loin
wilted spinach, yukon gold potatoes and a madeira maui onion reduction

Ruby Red Trout Almandine
fresh green beans, rice pilaf and a browned sage butter

Grilled Muscovy Duck Breast
baby arugala, au gratin potatoes and a balsamic blueberry glaze

Dessert Selections

(Select One)

Chocolate Mousse
with candied amaretto almonds

Cinnamon Flan
with chantilli cream

Chocolate Chip Bread Pudding
with crème anglaise

NY Style Cheesecake
with mixed berry coulis

Flourless Chocolate Torte
with a frangelico sauce

Summer Berry Short Cake
with cherry whipped cream and mint syrup

Pineapple Upside Down Cake
with toasted coconut cream

Grand Marnier Glace
with sugar dusted mandarin oranges

Bourbon Pecan Pie
with maple mascarpone

Trio of Sorbet
with fresh seasonal berries and house-made biscotti

Custom Dinners and Enhancements are Available

Dinner Enhancements

Optional First Course Selections

Chilled Thai Shrimp
rice noodles, edamame and shoestring vegetables
$8/Person

Beef Carpaccio
parmesan reggiano, baby arugala and white truffle oil
$7/Person

Shaved Tenderloin Bruschetta
grilled tomato salsa
$7/Person

Fresh Mozzarella
heirloom tomatoes and a black olive tapenade
$6/Person

Smoked Scallops
asian tomato coulis
$8/Person

Maryland Crabmeat Cake
cilantro dill aioli
$8/Person

California Roll
cucumber, crab, avocado and seaweed
$12/Person