



## 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 Fraîche  
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,  
prosciutto 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